

Weddings
at Norwich Inn

SOCIAL EVENTS

Breakfast Offerings

NEW ENGLANDER BREAKFAST

Orange Juice, Cranberry Juice, Grapefruit Juice

Sliced Fruit and Berries

Norwich Inn Bakery Basket

Assorted Coffee Cake and Breakfast Breads

Brioche French Toast with Caramelized Apples and Maple Syrup

Fluffy Scrambled Eggs with Chive and Tomato

Bacon and Sausage (Turkey Sausage Available)

Breakfast Potatoes

Coffee, Decaffeinated Coffee and Assorted Tea

\$25 per person

BENEDICT BREAKFAST

Orange Juice, Cranberry Juice, Grapefruit Juice

Sliced Fruit with Berries

Norwich Inn Bakery Basket

Assorted Coffee Cake and Breakfast Breads

Traditional Eggs Benedict

Blueberry Pancakes with Warm Maple Syrup

Bacon and Sausage

Breakfast Potatoes

Coffee, Decaffeinated Coffee and Assorted Tea

\$27 per person

Pricing plus applicable service charge and CT sales tax. Prices are subject to change.

Final Guarantee due 72 business hours prior

All Breakfast and Lunch Buffets have a 20 guest minimum and are based on 1½ hour service time.

Lunch Offerings

ROCKY NECK

Spa Garden Salad – House Greens, Cucumber, Carrot, Tomato, Shaved Onion, Croutons and Assorted Dressings
Warm Rolls & Whipped Butter
Pan Roasted Salmon with a Basil Pesto and Sundried Tomato Confetti
Chicken Primavera - Penne Pasta and a Cheesy Alfredo Sauce, garnished with Fresh Herbs and Grape Tomatoes
Tarragon and Turmeric Basmati Rice Pilaf
Oven Roasted Vegetable Medley
Chef's Choice Dessert
Coffee, Decaffeinated Coffee and Assorted Tea

\$27 per person

ROSE GARDEN TEA

Classic Caesar Salad – Romaine Hearts, Parmesan Cheese, Croutons and House-Made Caesar with a Hint of Lemon
Fresh Fruit Salad
Norwich Inn Super Slaw
Tuna Salad on a Mini Sub Roll
Egg Salad on Mini Naan
Waldorf Chicken Salad on a Mini Brioche Roll
Grilled Vegetable Sliders on House-Made Focaccia with Baby Arugula and Basil Pesto Aioli
House-Made Potato Chips
Fresh Baked Scones with Orange Marmalade and Devonshire Cream
Coffee, Decaffeinated Coffee and Revolution Teas

\$29 per person

THE SALT ROCK

Soup du Jour
Classic Caesar Salad – Romaine Hearts, Parmesan Cheese, Croutons and House-Made Caesar with a Hint of Lemon
Grilled Vegetable Display
(Baby Carrots, Zucchini, Patty Pan Squash, Purple Cauliflower, Sweet Baby Bell Peppers, Asparagus, Cucumber & Celery Hearts Ranch Dip and Roasted Red Pepper Hummus)
Lemon Chicken with Artichokes
Honey-Lavender Salmon - Norwich Inn Honey-Lavender Glaze
Chive Mashed Potatoes
Chef's Choice Seasonal Vegetable
Warm Rolls & Whipped Butter
Chef's Choice Dessert
Coffee, Decaffeinated Coffee and Assorted Teas

\$34 per person

THE MEDITERRANEAN

Greek Salad: Mixed Greens Tossed with a Lemon-Parmesan Vinaigrette, Cucumber, Roasted Red Peppers, Kalamata Olives, Marinated Artichoke Hearts, Croutons and Shaved Onion
Mediterranean Platter: Hummus, Tabbouleh and Baba Ghanoush, Sliced Cucumber and Toasted Pita
Chicken Caprese: Grilled Pesto Chicken, Fresh Mozzarella, Vine-ripened Tomato, Fresh Basil and Aged Balsamic
Shrimp and Scallop Scampi: Bay Scallops and Baby Shrimp Tossed with Gemelli Pasta, Asparagus, Roasted Tomato in a Garlic, White Wine, lemon and Butter Sauce
Roasted Butternut Squash and Cauliflower with Lemon, Capers and Herbs
Fire Roasted Potatoes
Chef's Choice Dessert
Coffee, Decaffeinated Coffee and Assorted Teas

\$39 per person

Pricing plus applicable service charge and CT sales tax. Prices are subject to change.

Final Guarantee due 72 business hours prior

All Breakfast and Lunch Buffets have a 20 guest minimum and are based on 1½ hour service time.

Plated Offerings

LIGHT ENTRÉE SALADS

Choice of:

*Chef's Seasonal Soup
Fresh Fruit*

Caesar Salad

Crisp Romaine Lettuce, House-Made Croutons, Caesar Dressing, Shaved Parmesan and topped with your choice of:

Grilled Marinated Chicken Breast - \$27

Grilled Marinated Steak Tips - \$32

Grilled Salmon - \$30

Grilled Shrimp - \$29

*All entrée salads served with Warm Rolls and Whipped Butter,
Chef's Choice of Dessert, Coffee, Decaffeinated and Assorted Teas*

LUNCH ENTRÉE

Choice of one (1) Salad

The Spa Garden Salad: Field Greens, Grape Tomato, Cucumber, Carrot, and House Balsamic Vinaigrette

Classic Caesar Salad: Romaine Hearts, Parmesan Cheese, Croutons and House-Made Caesar Dressing

Choice of two (2) Entrées

Please add \$5.00 for a 3rd choice

Advance counts required 72 business hours prior for all entrée choices

Chicken Piccata: Sautéed Chicken, Lemon Caper Velouté, Dutchess-Chive Potatoes, Asparagus Bundles - \$28

Chicken Marsala: Chicken, Mushroom Marsala Sauce, Twice Baked Potatoes, Sautéed Spinach - \$29

Honey Lavender Salmon: Grilled Salmon, Norwich Inn Honey-Lavender Glaze,

Jasmine Rice Pilaf & Green Beans Almondine - \$30

*Roasted Vegetable Primavera: Penne Pasta with Seasonal Vegetables, Garlic, Extra Virgin Olive Oil
and Fresh Herbs - \$28*

Plated Lunch entrées also include:

Warm Rolls and Whipped Butter

Chef's Choice of Dessert

Coffee, Decaffeinated and Assorted Teas

Pricing plus applicable service charge and CT sales tax. Prices are subject to change.

Final Guarantee due 72 business hours prior

Additional Offerings

HORS D'OEUVRES AND DISPLAY STATIONS

A wide selection of hot and cold hors D'oeuvres and display items is available. Please inquire.

SUGGESTED BEVERAGE OFFERINGS

PUNCHES AND SPECIALTY BEVERAGES

Prices per gallon

1 gallon serves approximately 20 guests

White Wine Spritzer: \$75

Mimosa Bowl: \$75

Red or White Sangria Bowl: \$75

Fruit Punch: \$45

Hot-Mulled Cider (seasonal): \$55

WINE SERVICE

*Coastal Vines (California) Chardonnay,
Cabernet Sauvignon, Merlot or White Zinfandel
\$25 per bottle*

*Mezzacorona (Italy) Pinot Grigio or Pinot Noir
\$32 per bottle*

*Kenwood (Sonoma, California) Chardonnay, Cabernet Sauvignon,
Merlot, Pinot Noir or Pinot Noir Rose
\$40 per bottle*

Full Bar is available. Please inquire for pricing.

Pricing plus applicable service charge and CT sales tax. Prices are subject to change.