

The Spa at Norwich Inn

Holiday Dinner Buffet

(final guarantee due 72 business hours prior)

CHOICE OF ONE SOUP

Traditional New England Clam Chowder
Apple Butternut Bisque with Norwich Inn and Spa Honey
Minestrone with Roasted Pancetta and Escarole
Roasted Tomato-Basil Gorgonzola Bisque
Lobster Bisque

CHOICE OF TWO SALADS

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 with a hint of Lemon
Roasted Rooty - Roasted Carrots, Parsnips, Butternut Squash, Baby Leeks and Craisins with a Curry-Yogurt Vinaigrette
Strawberry Fields Salad - Field Greens tossed with Gorgonzola, Candied Walnuts, Fresh Berries and Strawberry Vinaigrette

CHOICE OF TWO ENTRÉES

(add \$5pp for 3rd entrée)

Chicken Piccata - Lemon-Caper Butter Sauce
Chicken Marsala: Mushroom Marsala Wine Sauce
Mediterranean Stuffed Chicken Breast - Fresh Mozzarella and Roasted Red Pepper
Boneless Short Ribs with Roasted Tomato Gravy
Sliced Roasted Prime Rib, au Jus (add \$3)
Fresh Ham with Pineapple and Sweet Cranberry Chutney
Cracker Crusted Baked Cod with Butter and White Wine
Roasted Turkey Breast with Traditional Stuffing and Giblet Gravy
Honey Lavender Salmon - Grilled with Norwich Inn Honey-Lavender Glaze
Grilled Vegetable Lasagna - Silken Tofu, Fresh Tomato Sauce and Basil Pesto (Vegan)
Roasted Vegetable Primavera - Penne Pasta, Seasonal Vegetables, Garlic, Extra Virgin Olive Oil and Fresh Herbs

CHOICE OF TWO SIDES

Basmati Rice Pilaf - Creamy Parmesan Polenta - Creamy Whipped Red Skin Mashed Potatoes - Roasted Red Potatoes
Roasted Root Vegetables - Seasonal Vegetable Medley - Green Beans Almondine - Butternut Squash Hash
Plus, Warm Rolls and Whipped Butter

Chef's Holiday Dessert
Coffee, Decaffeinated Coffee and Assorted Tea, Apple Cider

\$42pp

Minimum 25 Guests • Prices subject to a 20% service charge and applicable CT sales tax.