

Holiday Lunch 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

CHOICE OF ONE 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 with a hint of Lemon Roasted Rooty - Roasted Carrots, Parsnips, Butternut Squash, Baby Leeks and Craisins with a Curry-Yogurt Vinaigrette

CHOICE OF TWO ENTRÉES

(add \$5pp for 3rd entrée) Chicken Piccata - Lemon-Caper Butter Sauce Chicken Marsala - Mushroom-Marsala Wine Sauce Boneless Short Ribs - Roasted Tomato Gravy Grilled Marinated Flank Steak - Cilantro Chimichurri (add \$3) Roasted Turkey Breast with Traditional Stuffing and Giblet Gravy Salmon Sambuca - Pan-Roasted with Sambuca Cream Sauce Cracker Crusted Baked Cod with Butter and White Wine Penne Pasta with Spinach and Roasted Red Pepper Vodka Sauce (Vegan) Vegetarian Stir-Fry with Seasonal Vegetables, Soba Noodles and Cantonese-Style Sauce

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

\$35pp