

Captain's Dinner

Buffet Dinner Service

Grand Salad Bar **V** **GF**

Dinner Rolls 

warm from the oven served with butter

ENTREE SELECTIONS

Roasted Chicken Thighs with Mushroom Velouté **GF**

tender chicken with a sauce of mushrooms, white wine, chicken stock and cream

Chef Carved Prime Rib **GF**

carved at your request

served au jus or with horseradish cream

Honey Mustard Glazed Salmon **GF**

seared to perfection with a tangy sweet honey mustard glaze

Three Cheese Manicotti 

baked in a roasted eggplant, red pepper and tomato sauce

Vegan Squash and Mixed Grain Salad **V**

a mixed grain blend with seasonal vegetables, pumpkin seeds, and cranberries

served with a balsamic vinaigrette

ACCOMPANIMENTS

Seasonal Vegetables  **GF**

Oven Roasted Potatoes  **GF**

DESSERT

Spirit Tuxedo Cake 

decadent and luxurious

topped with freshly whipped cream and seasonal berries

coffee and tea available on request with dessert

Spirited Events 
 by The Spirit of Ethan Allen
 Vegetarian **V** Vegan **GF** Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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