

Taste of Vermont

Plated Dinner Service

Baby Arugula Salad (GF)

*baby arugula tossed with grape tomatoes, aged asiago cheese,
fresh lemon juice and extra virgin olive oil*

Dinner Rolls

warm from the oven served with butter

ENTREE SELECTIONS

Prime Rib (GF)

*chef carved prime rib
served with au jus or horseradish cream sauce*

Maple Glazed Salmon (GF)

pan seared and drizzled with Vermont maple syrup from Poor Farm Sugar Works

Spinach and Cheese Ravioli

*spinach, mozzarella, and parmesan cheese filled pasta
with locally grown vegetable caponata and asiago cheese*

Mornay Chicken

with wilted spinach, mushroom duxelles and mornay sauce

ACCOMPANIMENTS

Seasonal Vegetables (GF)

Fingerling 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

 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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Burlington, Vermont