

Harbor View

Plated Service

Garden Salad *GF *VG

Fresh Mixed Greens, Tomatoes, Cucumbers, Red Onions and Carrots
Finished with the Chef's Vinaigrette Dressing

Crusty French Dinner Rolls *v

Served with Vermont Cabot Butter

ENTRÉE SELECTIONS

Braised Beef Brisket *GF

Crusted with Cracked Black Pepper
Served with a Red Wine Shallot Sauce

Chicken Florentine *GF

Seared Chicken Breast
With Baby Spinach and Cabot Cheddar Mornay Sauce

Baked Cod

With a Butter-Crumb Topping
And Dill Hollandaise Sauce

Five Cheese Tortellini *v

Baked in Pomodoro Sauce
Topped with Crumbled Feta Cheese and Wilted Baby Spinach

SIDES

Roasted Potatoes *GF *VG

Roasted with Garlic, Olive Oil and Herbs

Maple Glazed Carrots *GF *VG

Steamed Carrots
Glazed with Maple Syrup and Brown Sugar

*v - Vegetarian

*GF - Gluten Free

*VG - Vegan