

The Maritime

Plated Service

Spinach Salad *GF *v

Baby Spinach with Grapes, Vermont Chevre, Red Onion
and Candied Nuts with Maple Balsamic Dressing

Crusty French Dinner Rolls *v

Served with Vermont Cabot Butter

ENTRÉE SELECTIONS

Beef Short Ribs *GF

Slow Cooked Boneless Short Ribs of Beef
With a Mascarpone Demi-Glace

Chicken Cordon Boursin

Pan-Fried Chicken Breast stuffed with Prosciutto and Boursin Cheese
Served with a Whole Grain Mustard Sauce

Caribbean Spiced Salmon *GF

Served with a Mango Salsa

Four Cheese Tortellini *v

Baked in a Rose Alfredo Sauce
Topped with Pesto

Braised Portabella Mushroom *GF *VG

Layered with Roasted Red Peppers, Balsamic Caramelized Onions,
and Grilled Vegetables with Creamy Polenta

SIDES

Spring Vegetable Medley *GF *VG

Asparagus, Zucchini, Summer Squash and Carrots
Roasted with Olive Oil and Garlic

Roasted Fingerling Potatoes *GF *v

Mixed Fingerling Potatoes with Garlic, Fresh Herbs and Butter

DESSERT

Chocolate Truffle Cake *v *GF

Topped with Ganache
Served with Fresh Berries and Whipped Cream

\$30.99

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.

***v - Vegetarian**

***GF - Gluten Free**

***VG - Vegan**