

The Vermonter

Plated Service

Garden Salad *GF *v

Fresh Mixed Greens, Tomatoes, Cucumbers, Red Onions and Carrots
Finished with a Maple Balsamic Dressing

Crusty French Dinner Rolls *v

Served with Vermont Cabot Butter

ENTRÉE SELECTIONS

Carved Leg of Lamb *GF

Slow cooked Rosemary Rubbed Leg of Lamb
With a Red Wine Shallot sauce

Chicken Florentine *GF

Seared Chicken Breast
With Baby Spinach and Cabot Cheddar Mornay Sauce

Maple Glazed Salmon *GF

Filet of Salmon Glazed in Poor Farm Sugarworks Maple Syrup

Four Cheese Ravioli *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

Glazed Carrots and Beans *GF *VG

Steamed Carrots and Green Beans
Glazed with Maple Syrup and Brown Sugar

Rosemary Roasted Red Skin Potatoes *GF *VG

DESSERT

Apple Crisp *v

Served with Whipped Cream

\$40.99

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**