

Spring Time Dinner Cruise

Buffet Service

APPETIZER SELECTIONS

Soup Du Jour -5

Cheese Plate -10 🍴

Shrimp Cocktail -11 (GF)

Mixed Green Salad (V) (GF)

*dried cranberries, toasted walnuts and apples
tossed with an apple cider vinaigrette*

Crusty French Dinner Rolls 🍴

served with vermont cabot butter

Chef Carved Prime Rib Au Jus (GF)

with horseradish cream sauce

Grilled Citrus Chicken (GF)

*marinated in lemon, lime and orange
roasted and served in a citrus sauce*

Spring Vegetable Primavera (V) (GF)

with garlic and white wine

Whipped Potatoes 🍴 (GF)

with cabot butter and cream

DESSERT

Strawberry Rhubarb Pie 🍴

with whipped cream



🍴 Vegetarian

(GF) Gluten Free

(V) Vegan

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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