

Taste of Vermont

Plated Service

Vermont Salad ^{GF}

Mixed Greens, Grapes, Candied Nuts,
and Vermont Butter and Cheese Chèvre
Finished with a Maple Balsamic Dressing

Crusty French Dinner Rolls

Served with Vermont Cabot Butter

ENTRÉE SELECTIONS

Filet Au Poivre

Pepper Crusted Eagle Ridge Tenderloin of Beef
With Vermont Mascarpone Sauce

Chicken Florentine ^{GF}

Seared Chicken Breast
With Baby Spinach and Cabot Cheddar Mornay Sauce

Orange Ginger Salmon ^{GF}

With Poor Farm Sugar Works Maple Glaze

Five Cheese Tortellini

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

Braised Portabella Mushroom ^V ^{GF}

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


SIDES

Mazza's Vegetables ^V ^{GF}

Selection of the Seasons Best Farm Fresh Vegetables
From Paul Mazza's Farm

Chappelle's Farm Roasted Red Potatoes ^V ^{GF}

With Rosemary and Thyme

Spirited Events 
\$39.99
by The Spirit of Ethan Allen
 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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Burlington, Vermont