




# THE BREAKWATER


Buffet Dinner Service

## STARTERS


Ethan Allen Mixed Green Salad    
*a variety of lettuces with tomatoes, cucumbers,  
julienne red onions and house vinaigrette*


Dinner Rolls   
*warm from the oven and brushed with herbed garlic butter*


## ENTREE SELECTIONS AND ACCOMPANIMENTS

Chef Carved Prime Rib   
*carved at your request  
served au jus or with horseradish cream*

Parker House Cod  
*tender & flaky baked cod with a crunchy bread crust topping*


Tortellini Primavera   
*plump tortellini tossed with garden fresh vegetables*

Quinoa & Ancient Grain Salad   
*with seasonal vegetables, pumpkin seeds, dried cranberries, and balsamic vinaigrette*

Mashtini Bar   
*homemade mashed potatoes with toppings of beef gravy,  
shredded cheese, sour cream and crispy onions*

Seasonal Vegetables    
*sautéed broccoli, carrots, and cauliflower smashed with a lemon vinaigrette*

## DESSERT

Spirit Tuxedo Cake   
*topped with freshly whipped cream and seasonal berries*

coffee and tea available on request with dessert

**\$37.99 PER PERSON**

Make your event even more exciting:  
Ask us about adding a DJ, Trio, Band, Magician,  
casino night, or a visit from Champ the Lake Monster!

 Vegetarian  Gluten Free  Vegan

*20% service charge will be added to your check.*

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.

**(802) 862-8300**

**SOEA.COM**