


# THE COMMODORE

Plated or Buffet Dinner Service

## STARTERS

Baby Arugula Salad  

*baby arugula tossed with tomatoes, parmesan cheese, fresh lemon juice and olive oil*

Dinner Rolls 

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

## ENTREE SELECTIONS

Sliced Choice Sirloin au Poivre 


*tender, juicy steak with a rich brandy and peppercorn sauce*

Roasted Chicken Breast with Mustard Sauce 



*served with a tangy grain mustard sauce finished with fresh tarragon*

Pan Seared Salmon with Orange Basil Cream 

*served with a sauce of orange juice, fresh basil, and cream reduction*

Mediterranean Ravioli with House-made Caponata 

*Plump ravioli served with homemade caponata*

Quinoa & Ancient Grain Salad  

*served with a sauce of orange juice, fresh basil, and cream reduction*


## ACCOMPANIMENTS

Spirit Succotash  

*Sautéed green beans, onions, corn, red pepper, and carrots*

Fingerling Potatoes  

## DESSERT

Chocolate Mousse Cake 

*decadent and luxurious*

*coffee and tea available on request with dessert*

**\$41.99 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**

