

FIRST MATE

Plated Dinner Service

STARTERS

Deconstructed Caesar Salad
*the same delicious ingredients you've
come to love, liberated at last!*

Dinner Rolls 🍴

warm from the oven and brushed with herbed garlic butter

ENTREE SELECTIONS

Sliced Steak Diane 🍴

a modern take on an old classic

Roast Chicken Mornay 🍴

roasted chicken thighs with a sauce of sherry, Swiss cheese and cream

Ginger and Citrus Glazed Salmon 🍴

fresh ginger and orange zest atop pan seared salmon

Wild Mushroom Ravioli 🍴

delicate pasta with a sauce of mushrooms, truffle oil, and cream

Quinoa & Ancient Grain Salad 🍴 🍴

*with seasonal vegetables, pumpkin seeds,
dried cranberries, and balsamic vinaigrette*

ACCOMPANIMENTS

Roasted Asparagus 🍴 🍴

Creamy Homemade Risotto 🍴 🍴

DESSERT

Spirit Chocolate Explosion 🍴

*decadent chocolate fudge brownie with
Ben & Jerry's chocolate fudge brownie ice cream –
our take on a "death by chocolate" dessert*

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
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