

HARVEST MOON DINNER

Plated or Buffet Dinner Service

APPETIZERS

Grand Salad Bar 🍴

Dinner Rolls 🍴

ENTREE SELECTIONS AND ACCOMPANIMENTS

Chef Carved Turkey Breast 🍴 GF

Chef Carved Prime Rib 🍴 GF
served with au jus or horseradish cream

Traditional Homemade Gravy

Traditional Herbed Bread Stuffing

Maple Roasted Butternut Squash 🍴 GF

Mashed Potatoes 🍴 GF

Cranberry Compote 🍴 GF

Quinoa and Ancient Grain Salad 🍴 V
with seasonal vegetables, pumpkin seeds, cranberries and a balsamic vinaigrette

DESSERT

Apple Caramel Crumb Cake 🍴

\$32.99 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 GF Gluten Free V 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