


LOBSTER ON THE LAKE


Buffet Dinner Service

APPETIZERS


Clam Chowdah


Dinner Rolls 


FROM THE SEA



Maine Lobstah 



FROM THE LAND

Chef Carved Prime Rib 
served au jus or horseradish cream

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


Homemade Macaroni and Cheese 

Corn on the Cob  

Boiled New Potatoes  

Creamy Coleslaw  

DESSERT

Grandpa's Blueberry Buckle 
with crumb topping

\$44.99 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

