



# RED ROCKS

Plated Lunch Service

## STARTERS

Mixed Green Salad  GF

*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

Roasted Chicken Marsala GF


*chicken thighs served with a sauce of marsala wine and mushrooms*

Honey Mustard Glazed Salmon GF

*seared to perfection with a tangy sweet honey mustard glaze*


Four Cheese Ravioli 


*ricotta, romano, mozzarella, and parmesan cheese filled pasta  
with locally grown vegetable caponata and asiago cheese*

Quinoa & Ancient Grain Salad  GF


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

## ACCOMPANIMENTS

Mashed Potato  GF

Green Beans and Baby Carrots  GF




## DESSERT

Key Lime Bars 

coffee and tea available on request with dessert

**\$29.99 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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