



SPRING TIME DINNER

Plated or Buffet Dinner Service

APPETIZERS

Grand Salad Bar  

Dinner Rolls 

ENTREE SELECTIONS

Chicken Mornay 

tender thighs in a silky cream sauce with sherry and Swiss cheese

Chef-Carved Roast Pork Loin 

served in a sweet and savory honey garlic sauce

Baked Cod

delicate white fish with white wine, Roma tomatoes, and fresh thyme

Jumbo Stuffed Shells 

served with roasted garlic and tomato béchamel

Quinoa and Ancient Grain Salad 

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

ACCOMPANIMENTS

Glazed Carrots  

Roasted Yukon Gold Potatoes  

DESSERT

Chocolate Mousse 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  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.

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