

CAPTAIN'S DINNER

an elegant evening aboard, celebrating Vermont charm and seasonal flavors

STARTERS

Grand Salad Bar  

a fresh selection of greens, vegetables, and artisan toppings

Dinner Rolls 

warm rolls brushed with herb-garlic butter

ENTREE SELECTIONS

Chef-Carved Strip Steak 

slow-roasted and served with au jus and horseradish sauce (on request)

Porcini Chicken 

chicken thighs in a creamy porcini mushroom sauce

Ginger Citrus Glazed Salmon 

oven-roasted salmon with a bright ginger-citrus glaze

Cheese Stuffed Shells 

ricotta-filled shells served over vegetable ragout

Quinoa and Ancient Grain Salad 

a blend of grains tossed with herbs and seasonal vegetables

ACCOMPANIMENTS

Seasonal Vegetables  

steamed seasonal vegetables with a maple glaze

Oven Roasted Potatoes  

crisp, herb-roasted golden potatoes

DESSERT

Chocolate Mousse Cake 

with whipped cream and seasonal berries

coffee and tea available on request with dessert

\$38.99 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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