

HARBOR RESERVE

a refined lakeside menu showcasing fresh ingredients, warm flavors, and coastal-inspired elegance

STARTERS

Baby Arugula Salad 🌿 GF

fresh arugula with tomatoes and shaved parmesan, dressed in a bright lemon-olive oil vinaigrette

Garlic Parmesan Rolls 🌿

warm rolls brushed with garlic butter and finished with parmesan

ENTREE SELECTIONS

Chef-Carved Pork Loin GF

slow-roasted pork with an apricot mustard glaze

Roasted Chicken with Roasted Pepper Cream GF

tender roasted chicken thighs topped with a smooth roasted pepper and tomato cream sauce

Pan-Seared Salmon with Orange Basil Glaze GF

salmon finished with a citrus-basil glaze for a light, bright flavor

Spinach Cream Orzo 🌿

Orzo pasta with spinach in a light herb cream sauce.

Quinoa & Ancient Grain Salad V

a fresh blend of grains tossed with vegetables and herbs drizzled with a maple balsamic vinaigrette

ACCOMPANIMENTS

Summer Vegetable Ragoût V GF

a lively mix of corn, beans, and vegetables with light seasoning

Crispy Red Potato Wedges 🌿 GF

herb-seasoned red potatoes roasted until crisp and golden

DESSERT

Red Velvet Cake 🌿

classic red velvet with smooth cream cheese frosting

coffee and tea available on request with dessert

\$41.99 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