



Captain's Dinner Dance

Plated Dinner Service

Appetizers

Crabmeat Stuffed Mushrooms...\$9

Spinach and Artichoke Dip...\$10  

Cheese Plate...\$12 

Mixed Green Salad

*a variety of lettuces with tomatoes, cucumbers,
julienne red onions and house vinaigrette*

Dinner Rolls

warm from the oven with Vermont Cabot butter

ENTREE SELECTIONS

Chicken Marsala

*moist and tender boneless thighs
with crimini mushroom and marsala wine sauce*

Beef Tenderloin

served medium rare with a red wine demi glaze

Honey Mustard Glazed Salmon

seared to perfection with a tangy sweet honey mustard glaze

Mediterranean Vegetable Ravioli

*mixed vegetable and goat cheese filled pasta
with locally grown vegetable caponata and asiago cheese*

ACCOMPANIMENTS

Roasted Asparagus

Creamy Homemade Risotto

DESSERT

Spirit Tuxedo Cake

*decadent and luxurious
topped with freshly whipped cream and seasonal berries*

Spirited Events 
by The Spirit of Ethan Allen
 Vegetarian  Vegan  Gluten Free

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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Burlington, Vermont