

# The Navigator

## Plated Dinner Service

### Deconstructed Caesar Salad

*the same delicious ingredients you've come to love,  
liberated at last!*

### Dinner Rolls 🍴

*warm from the oven with Vermont Cabot butter*

## ENTREE SELECTIONS

### Chicken Florentine <sup>GF</sup>

*roasted chicken thighs on a bed of wilted spinach  
pooled with mornay sauce*

### Beef Short Rib Bordelaise <sup>GF</sup>

*slowly braised until fork tender  
with a red wine demi glaze*

### Honey Mustard Glazed Salmon <sup>GF</sup>

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

### Mediterranean Vegetable Ravioli 🍴

*mixed vegetables and goat cheese filled pasta  
in a roasted garlic and tomato cream sauce*

## ACCOMPANIMENTS


### Roasted Asparagus 🍴 <sup>GF</sup>

### Creamy Homemade Risotto 🍴 <sup>GF</sup>

## DESSERT

### Spirit Tuxedo Cake 🍴

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

*Spirited Events*   
\$28.99  
by The Spirit of Ethan Allen

🍴 Vegetarian

<sup>GF</sup> Gluten Free

**V** Vegan

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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