

Spring Time Dinner Cruise

Buffet Dinner Service

Salad Bar **V** **GF**

mixed greens with a variety of vegetables and a selection of dressings

Dinner Rolls

warm from the oven served with butter

Chef Carved Prime Rib **GF**

*carved at your request
served au jus or with horseradish cream*

Braised Chicken Thighs **GF**

simmered with madeira, tomatoes and baby spinach

Three Cheese Manicotti

baked until bubbly and golden with marinara, mozzarella and provolone

SIDES

Seasonal Vegetables **GF**

chef's choice

Mashed Potatoes **GF**

from scratch, seasoned to perfection

DESSERT

Spirit Tuxedo Cake

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

\$24.99

Spirited Events 
by The Spirit of Ethan Allen

 Vegetarian

GF 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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Burlington, Vermont