

The Shipyard

Plated Dinner Service

Baby Arugula Salad 🌿 (GF)

baby arugula tossed with grape tomatoes, aged asiago cheese, fresh lemon juice and extra virgin olive oil

Dinner Rolls 🌿

warm from the oven served with butter

ENTREE SELECTIONS

Roasted Chicken Thighs with Mushroom Velouté (GF)

tender chicken with a sauce of mushrooms, white wine, chicken stock and cream

Baked Cod with Butter Crumb Topping

flaky Atlantic cod with breadcrumbs, butter and parmesan

Bourbon Braised Brisket (GF)

melt in your mouth with Makers Mark demi glace

Mediterranean Vegetable Ravioli 🌿

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

ACCOMPANIMENTS

Roasted Asparagus 🌿 (GF)

Creamy Homemade Risotto 🌿 (GF)

DESSERT

Spirit Tuxedo Cake 🌿

decadent and luxurious topped with freshly whipped cream and seasonal berries

\$26.99

Spirited Events
by The Spirit of Ethan Allen

🌿 Vegetarian

🌱 Vegan

(GF) 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