

Spring Time Dinner Cruise

Buffet Dinner Service

Salad Bar

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

Dinner Rolls

warm from the oven served with butter

Tender Braised Brisket

served with pan drippings

Braised Chicken Thighs

simmered with madeira, tomatoes and baby spinach

Three Cheese Manicotti

baked until bubbly and golden with marinara, mozzarella and provolone

SIDES

Seasonal Vegetables

chef's choice

Mashed Potatoes

from scratch, seasoned to perfection

DESSERT

Spirit Tuxedo Cake

decadent and luxurious

topped with freshly whipped cream and seasonal berries

coffee and tea available on request with dessert

\$25.99

Spirited Events 
by The Spirit of Ethan Allen

 Vegetarian

 Gluten Free

 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