

Spring Time Dinner Cruise

Buffet Dinner Service

Grand Salad Bar 🍃

Dinner Rolls 🍃

warm from the oven served with butter

Tender Braised Brisket (GF)

served with pan drippings

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

coffee and tea available on request with dessert



🍃 Vegetarian

(GF) 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.

(802)862-8300

soea.com

Burlington, Vermont