

Taste of Vermont

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

Beef Tenderloin (GF)

served medium rare with a red wine demi glace

Maple Glazed Salmon (GF)

pan seared and drizzled with Vermont maple syrup from Poor Farm Sugar Works

Four Cheese Ravioli 🌿

ricotta, romano, mozzarella, and parmesan cheese filled pasta with locally grown vegetable caponata and asiago cheese

Vermont Boneless Chicken Thighs

with wilted spinach, mushroom duxelles and sauce mornay

ACCOMPANIMENTS

Roasted Brussel Sprouts 🌿 (GF)

Smoked Gouda Mashed Potatoes 🌿 (GF)

coffee and tea available on request with dessert



🌿 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.

(802)862-8300

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Burlington, Vermont