

Harvest Moon Dinner

Buffet Dinner Service

Grand Salad Bar 🌿

Dinner Rolls 🌿

warm from the oven served with butter

Chef Carved Turkey Breast (GF)

moist and tender white meat

Chef Carved Prime Rib (GF)

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

Traditional Homemade Gravy

made fresh from pan drippings

Traditional Herbed Bread Stuffing

just like mom used to make

Maple Roasted Butternut Squash 🌿 (GF)

sweet and satisfying

Mashed Potatoes 🌿 (GF)

from scratch, seasoned to perfection

Cranberry Compote (V) (GF)

a pleasantly sweet and tart accompaniment

Vegan Squash and Mixed Grain Salad (V)

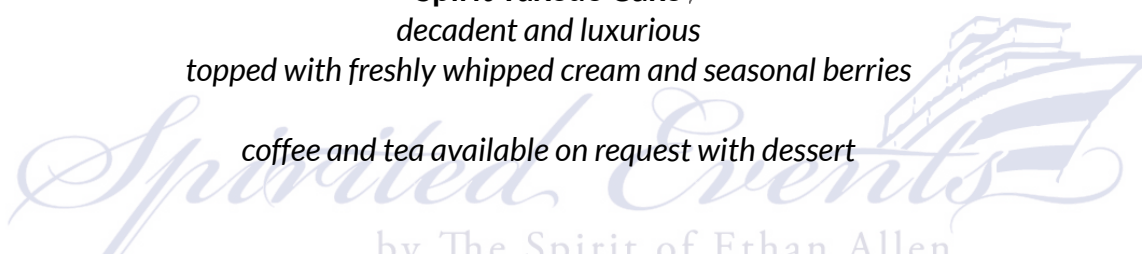
*a mixed grain blend with seasonal vegetables, pumpkin seeds, and cranberries
served with a balsamic vinaigrette*

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

(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.

(802)862-8300

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Burlington, Vermont