# Taste of Vermont

### Plated Dinner Service

# Baby Arugula Salad 🔊 🖫

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

### Dinner Rolls 7

warm form the oven served with butter

#### **ENTREE SELECTIONS**

Prime Rib @

chef carved prime rib served with au jus or horseradish cream sauce

## Maple Glazed Salmon ©

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

# Spinach and Cheese Ravioli 🍠

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

## Mornay Chicken

with wilted spinach, mushroom duxelles and mornay sauce

### **ACCOMPANIMENTS**

Seasonal Vegetables 

©

Fingerling Potatoes **G** 

coffee and tea available on request with dessert

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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