

# The Breakwater

## Buffet Dinner Service

### STARTERS

#### **Ethan Allen Mixed Green Salad** 🌿 (GF)

*a variety of lettuces with tomatoes, cucumbers,  
julienne red onions and house vinaigrette*

#### **Dinner Rolls** 🌿

*warm from the oven and brushed with herbed garlic butter*

### ENTREE SELECTIONS

#### **Chef Carved Prime Rib** (GF)

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

#### **Parker House Cod**

*tender & flaky baked cod with a crunchy bread crust topping*

#### **Tortellini Primavera** 🌿

*plump tortellini tossed with garden fresh vegetables*

#### **Quinoa & Ancient Grain Salad** (V)

*with seasonal vegetables, pumpkin seeds, dried cranberries, and balsamic vinaigrette*

#### **Mashtini Bar** 🌿

*homemade mashed potatoes with toppings of beef gravy,  
shredded cheese, sour cream and crispy onions*

#### **Seasonal Vegetables** (V) (GF)

*sautéed broccoli, carrots, and cauliflower smashed with a lemon vinaigrette*

### DESSERT

#### **Spirit Tuxedo Cake** 🌿

*decadent and luxurious  
topped with freshly whipped cream and seasonal berries*

*coffee and tea available on request with dessert*

**\$37.99 per person**

Make your event even more exciting:

Ask us about adding a DJ, Trio, Band, Magician, casino night, or a visit from Champ the Lake Monster!

🌿 **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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