

The Mediterranean Plated

Mediterranean Salad (GF)

Tomatoes, cucumbers, red onions w/capers and feta cheese drizzled w/a Greek inspired lemon vinaigrette

Dinner Rolls

warm from the oven and brushed with herbed garlic butter

ENTREE SELECTIONS

Sliced Sirloin Bordelaise (GF)

served medium rare w/red wine demi-glace

Roasted Chicken with Harissa (GF)

chicken thighs simmered in red chili, olive oil, lemon juice, garlic and spices

Baked Cod w/Tomato Caper Beurre Blanc

sweet flaky cod topped w/luxurious butter sauce

Tri Color Tortellini Caponata (GF)

plump tortellini w/homemade caponata

Quinoa & Ancient Grain Salad (V) (GF)

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

ACCOMPANIMENTS

Sautéed Green Beans and Baby Carrots

Creamy Homemade Risotto

DESSERT

Tiramisu

The Italian classic w/whipped cream

coffee and tea available on request with dessert

\$44.99 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

 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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