


The Commodore
 Plated or Buffet Dinner Service

Baby Arugula Salad  (GF)

baby arugula tossed with tomatoes, parmesan cheese, fresh lemon juice and olive oil

Dinner Rolls 

warm from the oven and brushed with herbed garlic butter

ENTREE SELECTIONS

Sliced Choice Sirloin au Poivre (GF)

tender, juicy steak with a rich brandy and peppercorn sauce

Roasted Chicken Breast with Mustard Sauce (GF)

served with a tangy grain mustard sauce finished with fresh tarragon

Pan Seared Salmon with Orange Basil Cream 

served with a sauce of orange juice, fresh basil, and cream reduction

Mediterranean Ravioli with House-made Caponata (V)

Plump ravioli served with homemade caponata

Quinoa & Ancient Grain Salad (V) (GF)

served with a sauce of orange juice, fresh basil, and cream reduction

ACCOMPANIMENTS

Spirit Succotash  (GF)

Sautéed green beans, onions, corn, red pepper, and carrots

Fingerling Potatoes  (GF)

DESSERT

Chocolate Mousse Cake 

decadent and luxurious

coffee and tea available on request with dessert

\$41.99 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

 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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