

Red Rocks Plated Lunch Service

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

Roasted Chicken Marsala (GF)

chicken thighs served with a sauce of marsala wine and mushrooms

Honey Mustard Glazed Salmon (GF)

seared to perfection with a tangy sweet honey mustard glaze

Four Cheese Ravioli

*ricotta, romano, mozzarella, and parmesan cheese filled pasta
with locally grown vegetable caponata and asiago cheese*

Quinoa & Ancient Grain Salad (V) (GF)

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

ACCOMPANIMENTS

Mashed Potato (GF)

Green Beans and Baby Carrots (GF)

DESSERT

Key Lime Bars

coffee and tea available on request with dessert

\$29.99 per person

Make your event even more exciting:
Ask us about adding a DJ, Trio, Band, Magician,

 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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