


The Commodore
 Plated or Buffet Dinner Service

Baby Arugula Salad  

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 

tender, juicy steak with a rich brandy and peppercorn sauce

Roasted Chicken Breast with Mustard Sauce 

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 

Plump ravioli served with homemade caponata

Quinoa & Ancient Grain Salad  

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

ACCOMPANIMENTS

Spirit Succotash  

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

Fingerling Potatoes  

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

 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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