

THE MARATIME
Plated Dinner Service

Spinach Salad

*Baby Spinach with Grapes, Blue Cheese, Red Onion
and Candied Nuts with Maple Balsamic Dressing*

Soft Baked Dinner Rolls

Served with Vermont Cabot Butter

ENTREE SELECTIONS

Beef Short Ribs

*Slow Cooked Boneless Short Rib of Beef
with Mascarpone Demi-Glace*

Chicken Cordon Boursin

*Pan-Fried Chicken Breast stuffed with Prosciutto and Boursin Cheese
Served with Roasted Garlic Cream Sauce*

Caribbean Spiced Grouper

Served with Mango Salsa

Vermont Goat Cheese Ravioli

*Stuffed with Grilled Vegetables and Goat Cheese
with Red Pepper Hummus Cream Sauce and Wilted Spinach*

Grilled Tofu Stir-Fry

*Soy Marinated Tofu with Asian Vegetables
and Spicy Sesame Noodles*

ACCOMPANIMENTS

Spring Vegetable Medley

*Asparagus, Zucchini, Summer Squash and Carrots
Roasted with Olive Oil and Garlic*

Roasted Fingerling Potatoes

*Mixed Fingerling Potatoes with Garlic,
Fresh Herbs and Butter*

DESSERT

Chocolate Truffle Cake

*Topped with Ganache and Served with Fresh Berries
and Whipped Cream*

24.99