

# **The Navigator**

## **Plated Dinner Service**

### **Caesar Salad**

*Hearts of Romaine Tossed with Croutons and Shredded Parmesan  
Topped with Creamy Garlic Caesar Dressing*

### **Soft Baked Dinner Rolls**

*Served with Vermont Cabot Butter*

## **ENTREE SELECTIONS**

### **Beef Short Ribs**

*Slow Cooked Boneless Short Rib of Beef  
with Red Wine Shallot Sauce*

### **Roast Chicken Roulade**

*Whole Boneless Chicken Stuffed with Cabot Cheddar  
and Sage, Served with Pan Jus Lie*

### **Stuffed Sole**

*A Pair of Sole Filets Baked with Seafood Stuffing  
and Served with Newburg Sauce*

### **Vermont Goat Cheese Ravioli**

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

### **Black Bean Cakes**

*Black Beans with Onions and Peppers Fried Crisp  
and Served with Salsa Verde and Saffron Rice*

## **ACCOMPANIMENTS**

### **Steamed Asparagus Bundles**

*Wrapped in Golden Carrot Ribbons*

### **Buttermilk Mashed Potatoes**

## **DESSERT**

### **Chocolate Mousse Crème Brûlée**

*Baked Vanilla Custard Topped with Chocolate Mousse  
Served with Fresh Berries and Whipped Cream*

**\$22.99**