

THE SHIPYARD

Plated Dinner Service

Garden Salad

*Fresh Mixed Greens, Tomatoes, Cucumbers, Red Onions and Carrots
Finished with the Chef's Vinaigrette Dressing*

Soft Baked Dinner Rolls

Served with Vermont Cabot Butter

ENTREE SELECTIONS

Garlic-Studded Pot Roast

*Tender Braised Beef Brisket
Served with Red Wine Shallot Sauce*

Roasted Half Chicken

*French Breast and Thigh, Rotisserie Rubbed
and Served with Pan Gravy*

Baked Haddock

*Lemon Panko Topping
and Almondine Sauce*

Four Cheese Ravioli

*Topped with Pomodoro Sauce, Crumbled Feta
and Wilted Baby Spinach*

Braised Portabella Mushroom

*Layered with Roasted Red Peppers, Balsamic Caramelized Onions
and Grilled Vegetables with Creamy Polenta*

ACCOMPANIMENTS

Maple Glazed Carrots

*Steamed Carrots Glazed
with Maple Syrup and Brown Sugar*

Baked Russet Potato

*Rubbed with Butter and Herbs
and Wrapped in Gold Foil*

DESSERT

Strawberry Short Cake

*Buttery Shortbread Topped with Macerated Strawberries
and Whipped Cream*

18.99

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.