



vtTA Summer Dinner Cruise – August 21, 2019

Buffet Dinner Service

Salad Bar

mixed greens with a variety of vegetables and a selection of dressings (VG, GF)

Dinner Rolls

warm from the oven served with butter (Veg)

Roasted Chicken Thighs with Mushroom Veloute

tender chicken with a sauce of mushrooms, white wine, chicken stock and cream (GF)

Chef Carved Prime Rib (GF)

carved at your request

served au jus or with horseradish cream (GF)

Baked Cod with Butter Crumb Topping

flaky Atlantic cod with breadcrumbs, butter and parmesan

Sides

Roasted Brussel Sprouts (GF)

Scalloped Potatoes Au Gratin (GF)

Dessert

Spirit Tuxedo Cake

decadent and luxurious

topped with freshly whipped cream and seasonal berries (Veg)