

**Plated Dinner Menu #A**

**Starters**

(host chooses one of the following)

**Mixed Greens Salad**

cucumbers & feta cheese, red wine vinaigrette

**Tomato Bisque**

smoked paprika, shaved celery

**Savoy Caesar Salad**

chopped romaine, garlic cruton, caper berry, grana padano

**Entrees**

(host chooses three of the following)

**Eggplant Napoleon**

parmesan crust, sliced tomatoes, herbed ricotta, purple kale, tomato coulis, lemon vinaigrette

**Feta Crusted Chicken Cacciatore**

red wine stewed tomatoes, onions, peppers & chickpeas, spinach, orzo pasta

**Broiled Petit Sirloin**

sour cream mashed potatoes, garlic sautéed green beans, red wine demi-glace

**Garlic Shrimp**

wasabi mashed potatoes, sesame peppers & baby bok choy,  
soy beurre blanc, radish sprouts & pickled ginger

**Desserts**

(host chooses one of the following)

**Chocolate Chunk Brownie Ice Cream Sandwich**

caramel sauce, whipped cream

**Lemon Tart**

whipped cream, fresh mint

**NY Style Cheesecake**

Raspberry coulis, whipped cream

*\$32 per person, including fresh bread, soft drinks, coffee or tea not including tax or gratuity*