

## **Plated Menu B**

### STARTERS

(host chooses two of the following)

#### **Tomato Bisque**

smoked paprika, shaved celery

#### **Savoy Caesar Salad**

chopped romaine, garlic cruton, caper berry, grana padano

#### **Butter Lettuce Wedge**

tomatoes, bacon, blue cheese, herb buttermilk dressing

### ENTREES

(host chooses three of the following)

#### **Eggplant Napoleon**

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

#### **Broiled Angus Sirloin**

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

#### **Feta Crusted Chicken Cacciatore**

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

#### **Cedar Plank Atlantic Salmon**

wood fired broccolini, roasted poblano corn bread, mango salsa, citrus beurre blanc

#### **Prosciutto Wrapped Pork Tenderloin**

roasted peach gnocchi, okra, cipollini onions & baby carrots,  
spiced caramel demi-glace, wild arugula

### DESSERTS

(HOST CHOOSES TWO OF THE FOLLOWING)

#### **Lemon Tart**

whipped cream, fresh mint

#### **Triple Layer Chocolate Torte**

Bailey's anglaise, fresh mint

#### **NY Style Cheesecake**

Raspberry coulis, whipped cream

*\$38 per person, including fresh bread, soft drinks, coffee or tea*