

Plated Dinner Menu #C

Starters

(host chooses two of the following)

Savoy Caesar Salad

chopped romaine, garlic cruton, caper berries, grana padano

Butter Lettuce Wedge

tomatoes, bacon, blue cheese, herb buttermilk dressing

Mixed Greens Salad

cucumbers, feta cheese, kalamata olives, grape tomatoes, red wine vinaigrette

Entrees

(host chooses three of the following)

Eggplant Napoleon

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

Feta Crusted Chicken Caccaitore

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

Broiled Angus Sirloin

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

Cedar Plank Atlantic Salmon

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

Desserts

(host chooses two of the following)

Seasonal Fruit Crumb Pie

streusel topping, vanilla ice cream

NY Style Cheesecake

raspberry coulis, whipped cream

Triple Layer Chocolate Torte

Bailey's anglaise, fresh mint

\$42 per person, including fresh bread, soft drinks, coffee or tea not including tax or gratuity