

PLATED DINNER MENU D

STARTERS

(HOST CHOOSES TWO OF THE FOLLOWING)

Butter Lettuce

Asian duck wontons, slivered vegetables, peanut ginger dressing

Mixed Greens

herbed local chevré crostini, cucumbers, kalamata olives, grape tomatoes, red wine vinaigrette

Crispy Shrimp Salad

chopped romaine lettuce, avocado, almonds, herb buttermilk dressing

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

Slow Roasted Prime Rib

sour cream mashed potatoes, vegetables du jour,
herbed veal jus, crispy onion strings

Seared Ahi Tuna

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

DESSERTS

(HOST CHOOSES TWO OF THE FOLLOWING)

Seasonal Fruit Crumb Pie

streusel topping, vanilla ice cream

Classic Crème Brûlée

hazelnut biscotti

Triple Layer Chocolate Torte

Bailey's anglaise, fresh mint

\$47 per person, including fresh bread, soft drinks, coffee or tea