

Plated Dinner Menu #A

Starters

(host chooses one of the following)

Vertical Garden Greens Salad

apples, cranberries, almonds, raspberry vinaigrette

Butternut Squash Bisque

pepita tuile, sage oil

Savoy Caesar Salad

chopped romaine, garlic crostini, caper berry, grana padano

Entrees

(host chooses three of the following)

Autumn Vegetable Napoleon

beets, butternut squash, cauliflower, celeriac, sage, micro greens

Parmesan Crusted Natural Chicken Breast

red potatoes, mushrooms, marsala pan sauce

Broiled Petit Sirloin

sour cream mashed potatoes, braised kale & caramelized onions, red wine demi-glace

Garlic Shrimp

jasmine rice cake, bok choy & bell peppers, soy pearls, 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 food, \$2.24 tax, \$6.40 gratuity, \$40.64 per person inclusively,
including fresh bread, soft drinks, coffee or tea