

Plated Menu B

STARTERS

(host chooses two of the following)

Butternut Squash Bisque

pepita tuile, sage oil

Savoy Caesar Salad

chopped romaine, garlic crostini, caper berry, grana padano

Lyonnaise Salad

poached egg, bacon, frisée, grain mustard vinaigrette

ENTREES

(host chooses three of the following)

Autumn Vegetable Napoleon

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

Broiled Angus Sirloin

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

Parmesan Crusted Natural Chicken Breast

red potatoes, mushrooms, marsala pan sauce

Cedar Plank Atlantic Salmon

french lentils, fire roasted cauliflower, beurre blanc, scallion slaw

Bacon Wrapped Pork Tenderloin

sweet potatoes, brussels sprouts, roasted garlic apple jus

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