

## **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*

*\$16 per person, 2 glasses of house red or white (or beer)*

*\$10.80 gratuity (20%), \$3.78 tax, (\$68.58 per person inclusively)*