

Plated Dinner Menu #C

Starters

(host chooses two of the following)

Savoy Caesar Salad

chopped romaine, garlic crostini, caper berry, grana padano

Lyonnaise Salad

poached egg, bacon, frisée, grain mustard vinaigrette

Vertical Garden Greens Salad

apples, cranberries, almonds, raspberry vinaigrette

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 Angus Sirloin

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

Cedar Plank Atlantic Salmon

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

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