

## PLATED DINNER MENU D

### STARTERS

(HOST CHOOSES TWO OF THE FOLLOWING)

#### **Butter Lettuce**

asian duck wontons, slivered vegetables, peanut ginger dressing

#### **Vertical Garden Greens Salad**

apples, cranberries, almonds, raspberry vinaigrette

#### **Crispy Shrimp Salad**

chopped romaine lettuce, avocado, almonds, herb buttermilk dressing

### 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

#### **Slow Roasted Prime Rib**

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

#### **Seared Ahi Tuna**

jasmine rice cake, bok choy & bell peppers, soy pearls, beurre blanc, radish sprouts & pickled ginger

### 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*