

Plated Dinner Menu F

Starters

(host chooses two of the following)

Antipasto

parma prosciutto, genoa salami, olives & peppers, breadsticks, mustard aioli

Crab Cakes

pickled shallots, avocado, saffron aioli, micro greens

Personal Cheese Plate

selection of today's cheeses, apple butter, pear, walnuts, crackers

Entrees

(host chooses three of the following)

Premium Catch of the Day

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

Beef Tenderloin Oscar

crab claw, scallion mashed potatoes, garlic sautéed green beans,
classic béarnaise sauce

Bacon Wrapped Pork Tenderloin & Scallops

sweet potatoes, brussels sprouts, roasted garlic apple jus

Slow Roasted Prime Rib & Shrimp

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

Desserts

(host chooses two of the following)

Classic Crème Brûlée

hazelnut biscotti

Chocolate Hazelnut Torte

bailey's anglaise, hazelnut praline

Bananas Foster

pound cake, vanilla ice cream, Meyer's rum banana caramel

\$60 per person, including fresh bread, soft drinks, coffee or tea

\$16 per person maximum for two drinks (beer or wine only)

\$5.32 for tax

\$15.20 for gratuity

\$96.52 all inclusive per person