

Plated Dinner Menu #G

Starters

(host chooses two of the following for apps upon arrival)

Crispy Chicken Satay

sweet & spicy chile sauce

Mushroom Empanadas

roasted pepper romesco

Chicken & Prosciutto Arancini

roasted garlic-saffron aioli

Semolina Crusted Calamari

tobasco remoulade

Beef Tenderloin Canape

focaccia, arugula pesto

Assorted Premier Cheese Platter

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

Antipasto

selection of today's cured meats, wood roasted vegetables, cornichons,
marinated cipollini & olives, crostini & breadsticks

Salads

(Host chooses 2 salads)

Butter Lettuce Salad

asian chicken wontons, slivered vegetables,
grain mustard vinaigrette

Tomato-Basil Bruschetta

baby field greens, balsamic vinaigrette

Crispy Shrimp Salad

chopped romaine lettuce, avocado, almonds,
raspberry vinaigrette

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, in the case of a presentation we do not have to do tableside, or you
can select desserts from other menus)

Crepe Suzette Flambé

table side

Baked Alaska

table side

Vanilla Crème Brule

table side

\$125 per person, including fresh bread, soft drinks, coffee or tea
not including tax or gratuity