

Plated Dinner Menu #H

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, sweetie drop peppers, grapes, fig marmalade, mixed nuts, house cracker

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,
orange chile citronette

Tomato-Basil Bruschetta

baby field greens, balsamic vinaigrette

Crispy Shrimp Salad

chopped romaine lettuce, avocado, almonds,
champaign vinaigrette

Entrees

(host chooses three of the following)

Pan Seared Chilean Sea Bass & Scallops

Chieftain wild rice, baby seasonal vegetables, champagne beurre

16oz. T-Bone Steak au Poivre

fingerling potato pave, white asparagus, Eagle Rare sauce

Roasted Half Chicken

fricassee in cream sauce, gratin dauphinoise

8 oz. Lobster Tail

ragout de poissons a la biere

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