

**Plated Dinner Menu #1**

**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

**Cornmeal 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 & Watercress 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)

**Pan Seared Chilean Sea Bass & Scallops**

cracked wild rice , baby seasonal vegetables, champagne beurre blanc

**Braised Local Buffalo Osso Bucco**

risotto milanese, garlic sautéed caulilini, cabernet jus, pea tendrils

**Parmesan Crusted Organic Red Bird Chicken Breast**

red potato pomme frites, garlic sautéed crimini mushrooms, marsala pan sauce

**Live Maine Lobster**

garlic sautéed baby bok choy & mushrooms, fingerling potatoes, crab claw newburg sauce

**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

\$185 per person, including fresh bread, soft drinks, coffee or tea  
not including tax or gratuity