

Plated Dinner Menu #A

Starters

(host chooses one of the following)

Vertical Garden Greens Salad

pomegranate, mandarin oranges, walnuts, balsamic vinaigrette

New England Clam Chowder

oyster crackers, fresh parsley

Savoy Caesar Salad

chopped romaine, garlic croutons, caper berry, grana padano

Entrees

(host chooses three of the following)

Black Barley Stuffed Portabello Mushroom

beets, broccoli, tomato pesto, fried leeks

Parmesan Crusted Natural Chicken Breast

linguine, sundried tomato cream sauce, broccoli

Broiled Petit Sirloin

sour cream mashed potatoes, garlic sautéed green beans, red wine demi-glace

Garlic Shrimp

wasabi mashed potatoes, snap peas & shiitake mushrooms,
soy pearls, beurre blanc, radish sprouts & pickled ginger

Desserts

(host chooses one of the following)

Chocolate Chunk Brownie Ice Cream Sandwich

caramel sauce, whipped cream

Lemon Tart

whipped cream, fresh mint

NY Style Cheesecake

raspberry coulis, whipped cream

\$32 per person, including fresh bread, soft drinks, coffee or tea not including tax or gratuity