

Plated Menu B

STARTERS

(host chooses two of the following)

New England Clam Chowder

oyster crackers, fresh parsley

Savoy Caesar Salad

chopped romaine, garlic croutons, caper berry, grana padano

Fried Pickled Okra Salad

butter lettuce & spinach, cajun candied bacon, pepitas, caramelized onion vinaigrette

ENTREES

(host chooses three of the following)

Black Barley Stuffed Portobello Mushroom

beets, broccoli, tomato pesto, fried leeks

Broiled Angus Sirloin

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

Parmesan Crusted Natural Chicken Breast

linguine, sundried tomato cream sauce, broccoli

Cedar Plank Atlantic Salmon

sorrel quinoa pilaf, fennel & leeks, pineapple salsa, coconut beurre blanc

Braised New Zealand Lamb Shank

local blue corn polenta, roasted root vegetables, natural jus, citrus gremolata

DESSERTS

(HOST CHOOSES TWO OF THE FOLLOWING)

Lemon Tart

whipped cream, fresh mint

Triple Layer Chocolate Torte

bailey's anglaise, fresh mint

NY Style Cheesecake

raspberry coulis, whipped cream

\$38 per person, including fresh bread, soft drinks, coffee or tea