

**Plated Dinner Menu #C**

**Starters**

*(host chooses two of the following)*

**Savoy Caesar Salad**

chopped romaine, garlic croutons, caper berry, grana padano

**Fried Pickled Okra Salad**

butter lettuce & spinach, cajun candied bacon, pepitas, caramelized onions

**Vertical Garden Greens Salad**

pomegranate, mandarin oranges, walnuts, balsamic vinaigrette

**Entrees**

*(host chooses three of the following)*

**Black Barley Stuffed Portobello Mushroom**

beets, broccoli, tomato pesto, fried leeks

**Parmesan Crusted Natural Chicken Breast**

linguine, sundried tomato cream sauce, broccoli

**Broiled Angus Sirloin**

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

**Cedar Plank Atlantic Salmon**

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

**Desserts**

*(host chooses two of the following)*

**Seasonal Fruit Crumb Pie**

streusel topping, vanilla ice cream

**NY Style Cheesecake**

raspberry coulis, whipped cream

**Triple Layer Chocolate Torte**

bailey's anglaise, fresh mint

*\$42 per person, including fresh bread, soft drinks, coffee or tea not including tax or gratuity*