

PLATED DINNER MENU D

STARTERS

(HOST CHOOSES TWO OF THE FOLLOWING)

Fried Pickled Okra Salad

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

Vertical Garden Greens Salad

pomegranate, mandarin oranges, walnuts, balsamic vinaigrette

Crispy Shrimp Salad

chopped romaine lettuce, avocado, almonds, herb buttermilk dressing

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

Slow Roasted Prime Rib

sour cream mashed potatoes, vegetables du jour,
herbed veal jus, crispy onion strings

Seared Ahi Tuna

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

DESSERTS

(HOST CHOOSES TWO OF THE FOLLOWING)

Seasonal Fruit Crumb Pie

streusel topping, vanilla ice cream

Classic Crème Brûlée

coconut snowball

Triple Layer Chocolate Torte

bailey's anglaise, fresh mint

\$47 per person, including fresh bread, soft drinks, coffee or tea