

Plated Dinner Menu #E

Starters

(host chooses two of the following)

Iceberg Wedge Salad

crispy bacon, grape tomatoes, shredded cheddar, creamy bleu cheese dressing

Vertical Garden Greens Salad

shaved radish & cucumber, toasted sesame seeds, rice wine vinaigrette

Crispy Shrimp Salad

chopped romaine lettuce, avocado, almonds, herb buttermilk dressing

Entrees

(host chooses three of the following)

Beef Filet Mignon

sour cream mashed potatoes, garlic sautéed asparagus
red wine demi-glace, truffle butter

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 & crimini mushrooms,
soy pearls, beurre blanc, radish sprouts & pickled ginger

Char Broiled Australian Lamb Loin

toasted farro, baby carrots & spring onions, fenugreek yogurt sauce

Desserts

(host chooses two of the following)

Classic Crème Brule

chocolate sablé

Triple Layer Chocolate Torte

baileys Anglaise, fresh mint

Seasonal Fruit Crumb Pie

streusel topping, vanilla ice cream

\$52 per person, including fresh bread, soft drinks, coffee or tea