

Plated Menu B

STARTERS

(host chooses two of the following)

Tomato Bisque

focaccia grilled cheese

Savoy Caesar Salad

chopped romaine, garlic croutons, caper berry, grana padano

Grilled Peach & Blueberry Salad

Butter lettuce & baby arugula, toasted almonds, raspberry vinaigrette

ENTREES

(host chooses three of the following)

Corn Succotash Bowl

herbed red potatoes, roasted beets, snap peas, crimini mushrooms, avocado, micro greens

Broiled Angus Pubsteak

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

Parmesan Crusted Natural Chicken Breast

linguine 'cacio e pepe,' garlic sauteed tomatoes & summer squash, dijon-herb pan sauce

Cedar Plank Atlantic Salmon

fire roasted beets, cucumber salsa cruda, horseradish crème fraiche

Double Cut Bone-In Pork Chop

calabacitas, cotija cheese polenta, bourbon peach velouté

DESSERTS

(HOST CHOOSES TWO OF THE FOLLOWING)

Lemon Tart

whipped cream, fresh mint

Triple Layer Chocolate Torte

baileys anglaise, fresh mint

NY Style Cheesecake

raspberry coulis, whipped cream

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