

## PLATED DINNER MENU D

### STARTERS

(HOST CHOOSES TWO OF THE FOLLOWING)

#### **Grilled Peach & Blueberry Salad**

butter lettuce & baby arugula, toasted almonds, raspberry vinaigrette

#### **Vertical Garden Greens Salad**

pickled watermelon, Tucumcari feta cheese, shaved red onion, champagne vinaigrette

#### **Crispy Shrimp Salad**

chopped romaine lettuce, avocado, almonds, herb buttermilk dressing

### ENTREES

(HOST CHOOSES THREE OF THE FOLLOWING)

#### **Corn Succotash Bowl**

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

#### **Parmesan Crusted Natural Chicken Breast**

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

#### **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

### DESSERTS

(HOST CHOOSES TWO OF THE FOLLOWING)

#### **Seasonal Fruit Crumb Pie**

streusel topping, vanilla ice cream

#### **Chilled Tropical Fruit Soufflé**

raspberry coulis, whipped cream

#### **Triple Layer Chocolate Torte**

baileys anglaise, fresh mint

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