

**Plated Dinner Menu # A**

**Starters**

(host chooses one of the following)

**Green Chile Chicken Chowder**

fried tortilla strips, cheddar

**Savoy Caesar Salad**

romaine, caper berry, rosemary focaccia croutons, shaved grana padano

**Vertical Garden Greens Salad**

butternut squash, quinoa, tucumcari feta, dried cranberries, apple cider vinaigrette

**Entrees**

(host chooses three of the following)

**Toasted Cauliflower Farro Bowl**

roasted butternut squash & spinach, wild mushrooms, organic baby carrots, shoestring yams

**Parmesan Crusted Natural Chicken Breast**

roasted purple potatoes, organic baby carrots, orange jalapeno pan sauce, kale chips

**Broiled Angus Pubsteak**

mashed potatoes, garlic sautéed caramelized onions & kale, black truffle butter, cabernet demi-glace

**Garlic Sautéed Jumbo Shrimp**

wasabi mashed potatoes, snow peas & crimini mushrooms,  
soy pearls, beurre blanc, radish sprouts & pickled ginger

**Desserts**

(host chooses one of the following)

**Lemon Tart**

whipped cream, fresh mint

**NY Style Cheesecake**

raspberry coulis, whipped cream

**Warm Chocolate Brownie**

vanilla ice cream, chocolate sauce

*\$32 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity*