Plated Dinner Menu # C

Starters

(host chooses two of the following)

Poached Pear & Bleu Cheese Salad

salanova greens, candied pecans, champagne-ginger vinaigrette

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

(hose 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 Hanger Steak

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

Cedar Plank Atlantic Salmon

apricot caper rice cake, wood fire roasted broccolini, sundried tomato beurre blanc, toasted pistachios

Braised Elk Osso Bucco

creamy white corn & grana padana polenta, roasted root vegetables, natural jus, three citrus gremolata

Desserts

(host chooses two of the following)

Seasonal Fruit Crumb Pie

streusel topping, vanilla ice cream

NY Style Cheesecake

raspberry coulis, whipped cream

Triple Layer Chocolate Torte

baileys anglaise, cocoa powder

$42 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity