

Plated Dinner Menu # B

Starters

(host chooses two of the following)

Winter Squash Bisque

coconut crema, fried sage

Savoy Caesar Salad

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

Mixed Greens Salad

orange supremes & pomegranate seeds, spiced pepitas, raspberry vinaigrette

Entrees

(host chooses three of the following)

Toasted Quinoa Bowl

roasted beets, baby bok choy, crimini mushrooms, micro greens

Parmesan Crusted Natural Chicken Breast

roasted red potatoes, garlic sautéed mushrooms, marsala pan sauce

Broiled Angus Hanger Steak

mashed potatoes, garlic sautéed green beans, cabernet demi-glace

Cedar Plank Atlantic Salmon

roasted garlic lentils, wood fire roasted broccoli, miso beurre blanc, pineapple salsa

Pan Roasted Duck Breast

brown sugar roasted sweet potatoes, garlic sautéed leeks & spinach, apple honey glaze

Desserts

(host chooses two of the following)

Lemon Tart

whipped cream, fresh mint

NY Style Cheesecake

raspberry coulis, whipped cream

Triple Layer Chocolate Torte

baileys anglaise, cocoa powder

\$38 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity