

**Plated dinner menu #D**

**Starters**

(host chooses two of the following)

**Roasted Beet Salad**

baby kale & spinach, toasted walnuts, goat cheese, balsamic vinaigrette

**Savoy Caesar Salad**

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

**Butter Lettuce Wedge Salad**

bacon, cherry tomatoes, bleu cheese, herb-buttermilk dressing

**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

**Slow Roasted Prime Rib**

sour cream mashed potatoes, vegetables du jour, herbed veal jus, crispy onion strings

**Seared Ahi Tuna**

wasabi mashed potatoes, baby bok choy & 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

**Crème Brulee**

bourbon magic bar bite

**Triple Layer Chocolate Torte**

baileys anglaise, cocoa powder

*\$47 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity*