

Plated Dinner Menu # D

Starters

(host chooses two of the following)

Crab Cakes

avocado butter, orange supreme, toasted coconut crema

Wood Oven Baked Goat Cheese

spiced cranberry chutney, Parma prosciutto crisp,
toasted baguette

Cheese and Antipasto Platter

two artisan cheese & sliced meats, cornichons,
peppadew peppers, balsamic cipollini onions,
parmesan breadsticks, sour cherry-date spread

Salads

(host chooses two of the following)

Caprese Salad

heirloom tomatoes, house pulled mozzarella, balsamic glaze, maldon sea salt, basil chiffonade

Savoy Caesar Salad

romaine, sliced caperberry, garlic crisped croutons,
grana frico

Fresh Raspberry Wedge

baby iceberg, shaved red onions, blue cheese crumbles,
bacon, raspberry vinaigrette

Entrees

(host chooses three of the following)

Parmesan Crusted Natural Chicken Breast

polenta fries, 'suffering' succotash, country ham-mushroom pan sauce

Prime Angus Filet Mignon

Sour cream mashed potatoes, garlic sauteed green beans, red wine sauce, truffle butter

Seared Ahi Tuna

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

Fresh Shellfish Bake

Roasted red potatoes, corn, andouille sausage,
cherry tomatoes, lemon beurre blanc

Desserts

(host chooses two of the following)

Seasonal Fruit Crumb Pie

streusel topping, vanilla ice cream

Crème Brulee

Seasonal cookie

S'more, Please.

dark chocolate bombe, toasted marshmallow, coffee toffee,
chocolate & graham cracker chunk ice cream

\$64 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity