

## Plated Dinner Menu # A

### Starters

(host chooses one of the following)

#### **Cream of Cauliflower**

smoked paprika, chorizo chips

#### **Savoy Caesar Salad**

romaine, sliced caper berries, garlic crisped croutons, grana frico

#### **House Salad**

mixed lettuce, gala apple, cranberries, almonds, Dijon-cider vinaigrette

### Entrees

(host chooses three of the following)

#### **Baked Winter Squash Cannelloni**

sun dried tomato béchamel, Port Salut gratinée, broccoli, piquillo coulis

#### **Parmesan Crusted Natural Chicken Breast**

herbed potato pave, duck fat seared Brussels sprouts, country ham-mushroom pan sauce

#### **Black Angus Top Sirloin Steak**

mashed potatoes, winter greens & caramelized onions, cabernet demi-glace

#### **Garlic Sautéed Jumbo Shrimp**

wasabi mashed potatoes, snap peas, peppers and water chestnuts,  
soy pearls, beurre blanc, 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

*\$37 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity*