

Plated Dinner Menu # E

Starters

(host chooses two of the following)

Vegan Bratwurst Sausage

Baked adzuki beans, smoked parsnip puree

Cheese & Antipasto Platter

two artisan cheeses & sliced meats, cornichons,
peppadew peppers, spicy pickled fennel,
parmesan breadsticks, apple butter

Wood Oven Baked Goat Cheese

Fall spiced dried fruit chutney, Parma Prosciutto crisp, toasted baguette

Salads

(host chooses two of the following)

Poached Pear Salad

arugula & spinach, brie, balsamic vinaigrette,
Toasted pecans

Savoy Caesar Salad

romaine, sliced caper berry, garlic crisped croutons

Classic Wedge Salad

baby romaine, cherry tomatoes, bacon, blue cheese crumbles,
buttermilk-herb dressing

Entrees

(host chooses three of the following)

Prime Angus Beef Tenderloin Oscar

scallion mashed potatoes, asparagus, crab claw béarnaise

Slow Roasted Prime Rib & Garlic Sautéed Shrimp

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

Chilean Seabass

Bamboo rice, sea asparagus, tropical fruit & jicama slaw, coconut rum beurre blanc

Roasted Duck Breast

Cotija-poblano grits, julienned root vegetables, orange port wine glaze

Desserts

(host chooses two of the following)

Seasonal Fruit Crumb Pie

streusel topping, vanilla ice cream

Crème Brulee

Chocolate walnut sable

Black Forest Cake

chocolate Devil's Food cake, Chambord cherry compote,
chocolate paper

\$75 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity