

Plated Dinner Menu # E

Starters

(host chooses two of the following)

Tuna Poke Bowl

Wonton chip, pickled mung beans, avocado wasabi aioli

Wood Oven Baked Goat Cheese

Blueberry Cherry Chutney, almonds, Parma prosciutto crisp,
toasted baguette

Cheese and Antipasto Platter

two artisan cheeses & sliced meats, peppadews, house pickled root veg, grilled artichoke hearts
parmesan breadsticks, apple butter

Salads

(host chooses two of the following)

Waldorf Salad

Field greens, green apples, sliced grapes, toasted walnuts, lemon herb dressing,

Savoy Caesar Salad

romaine, ciabatta crisped croutons, grana frico

Classic Wedge Salad

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

Entrees

(host chooses three of the following)

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

Annatto coconut sticky rice, yo choy sum, hearts of palm, grilled pineapple relish, beurre bleu

Roasted Duck Breast

Poblano cheddar grits, mustard greens & baby carrots, NM red chile jus

Desserts

(host chooses two of the following)

Pumpkin Bar

cream cheese whip, honey-orange butterscotch, Pepita ginger brittle

Crème Brulee

bis-coco-chito

Flourless Chocolate Cake

whipped cream, raspberry coulis, chocolate paper

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