

Plated Dinner Menu # E

Starters

(host chooses two of the following)

Steamed Green Lip Mussels

Tomato broth, fennel, brioche points

Wood Oven Baked Goat Cheese

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

Cheese and Antipasto Platter

two artisan cheeses & sliced meats, sweet drops, spicy pickled Brussels sprouts,
marinated artichoke hearts, parmesan breadsticks, tomato jam

Salads

(host chooses two of the following)

Greek Salad

Field greens, feta, kalamata olives, tomatoes, red onion, red wine vinaigrette

Savoy Caesar Salad

romaine, garlic croutons, sliced caper berries, 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, broccoli, 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

Purple sticky rice, Chinese long beans, unagi beurre blanc

Roasted Duck Breast

Okinawa sweet potato, swiss chard & caramelized onions, Grand Mariner pan sauce, micro greens

Desserts

(host chooses two of the following)

The Queen Bee

Barenjager butterscotch, bee cookie, crisp meringue

Crème Brulee

maple date snickerdoodle

Flourless Chocolate Cake

whipped cream, raspberry coulis

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