

Plated Dinner Menu D

Starters

(host chooses two of the following)

Tuna Togarashi

Pickled mung beans & fresh cabbage slaw, soy mirin glaze,
Miso aioli, crispy wontons, tobiko roe, pickled ginger, wasabi

Wood Oven Baked Goat Cheese

Papaya-Pineapple Chutney, Parma prosciutto crisp,
toasted baguette

Cheese and Antipasto Platter

two artisan cheeses & sliced meats, country olives, curry pickled cauliflower, marinated yellow tomatoes,
parmesan breadsticks, Piquillo jalapeno spread

Salads

(host chooses two of the following)

Waldorf Salad

mixed lettuce, apples, celery, grapes, walnuts, creamy lemon dressing

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)

Parmesan Crusted Natural Chicken Breast

Green chile potato au gratin, haricot vert, honey mustard pan sauce

Angus Filet Mignon

Sour cream mashed potatoes, snap peas, red wine sauce, truffle butter

Sesame Seared Ahi Tuna

Wasabi mashed potatoes, stir fried baby bok choy & mushrooms, seaweed salad,
sake-lemon beurre blanc, sambal olek pearls

Double Bone in Pork Chop

popcorn polenta, sweet corn, bell peppers, spinach, spicy caramel demi

Desserts

(host chooses two of the following)

Apple Cinnamon Crumb Pie

streusel topping, vanilla ice cream

Crème Brûlée

Blueberry almond cookie

Flourless Chocolate Cake

whipped cream, raspberry coulis

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