

## **Plated Dinner Menu A**

**\$35.00 per person**

Does not include tax or gratuity  
Children 10 years and younger are half price

### **Starters**

*Host to select 1 of the following:*

#### **Mixed Greens Salad**

matchstick apples, red chile pumpkin seeds, barrel aged sherry vinaigrette (fall / winter)  
sliced cucumber & pickled watermelon, citrus vinaigrette (spring / summer)

#### **Classic Caesar Salad**

chopped romaine, house-made croutons, grana padano cheese,  
garlic anchovy dressing

### **Entrées**

*Host to select 2 of the following:*

#### **Rotisserie Roasted Half Chicken**

roasted garlic mashed potatoes, seasonal vegetable, herbed jus

#### **Seasonal Vegetable Alfredo**

baby spinach, basil chiffonade, shaved grana padano cheese, classic alfredo sauce

#### **Grilled Atlantic Salmon**

jasmine rice pilaf, seasonal vegetable, lemon-honey beurre blanc

#### **USDA Prime Pub Steak Medallions**

roasted garlic mashed potatoes, seasonal vegetable, port wine demi-glace

### **Dessert**

*Host to select 1 of the following:*

#### **Chocolate Mousse Cake**

chocolate ganache

#### **Seasons Tiramisu**

espresso & crème anglaise

