

Plated Dinner Menu B

\$40.00 per person

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

Starters

Host to select 2 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 3 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, red wine demi-glace

Rotisserie Pork Loin

roasted red potatoes, cilantro-lime cabbage slaw, bordelaise sauce

Dessert

Host to select 2 of the following:

Chocolate Mousse Cake

chocolate ganache

New York Style Cheesecake

berry coulis

Seasons Tiramisu

espresso & crème anglaise

