

Plated Dinner Menu C

\$45.00 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

julienne green apples, red wine-honey 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

Specialty Seasonal Salad

Entrées

Host to select 3 of the following

Rotisserie Roasted Half Chicken

roasted garlic mashed potatoes, seasonal vegetable, herbed jus

Handmade Winter Squash & Three Cheese Ravioli

sautéed baby spinach & shiitake mushrooms, toasted hazelnuts,
shaved asiago, maple sage cream sauce

Seared Rare Hawaiian Ahi Tuna

steamed jasmine rice pilaf, seasonal vegetable, sake-lime beurre blanc

Oak Fired New York Striploin

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

Carrot Cake

candied walnuts, cream cheese frosting

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