

Plated Dinner Menu A
\$35.00 per person
Does not include tax or gratuity

Starters

Host to select one of the following:

Local Garden Greens Salad

julienne green apples, toasted pumpkin seeds, barrel aged sherry vinaigrette (fall / winter)
heirloom tomatoes, cucumbers, feta, watermelon basil vinaigrette (spring / summer)

Classic Caesar Salad

romaine hearts, house-made croutons, grated grana padano,
anchovy-caesar dressing

Entrées

Host to select two 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, citrus beurre blanc

Snake River Farms Wagyu Sirloin Medallions

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

Dessert

Host to select one of the following:

Chocolate Mousse Cake

chocolate ganache

Seasons Tiramisu

espresso & crème anglaise

Coffee, tea, soda are included
Bread service is available