

Plated Dinner Menu B

\$42.00 per person

Does not include tax or gratuity

Starters

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 three of the following:

Rotisserie Roasted Half Chicken

roasted garlic mashed potatoes, seasonal vegetable, herbed jus

Handmade Winter Squash & Four Cheese Ravioli

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

Rotisserie Pork Loin

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

Dessert

Host to select two of the following:

Chocolate Mousse Cake

chocolate ganache

New York Style Cheesecake

berry coulis

Seasons Tiramisu

espresso & crème anglaise

Coffee, tea, soda and bread service are included