

**Plated Dinner Menu C**

**\$48.00 per person**

*Does not include tax or gratuity*

**Starters**

*Host to select two 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

**Specialty Seasonal Salad**

**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

**Seared Rare Hawaiian Ahi Tuna**

steamed jasmine rice pilaf, seasonal vegetable, citrus beurre blanc

**Oak Fired New York Striploin**

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

**Rotisserie Pork Loin**

roasted red 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

**Carrot Cake**

candied walnuts, cream cheese frosting, caramel drizzle

*Coffee, tea, soda and bread service are included*