

## **Plated Dinner Menu D**

**\$55.00 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:*

#### **Parmesan Crusted Organic Chicken Breast**

roasted fingerling potatoes, seasonal vegetable, dijon-herb pan sauce

#### **Seared Rare Hawaiian Ahi Tuna**

jasmine rice pilaf, seasonal vegetable, citrus beurre blanc

#### **Handmade Winter Squash & Four Cheese Ravioli**

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

#### **Grilled Beef Filet Mignon**

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

#### **Seared Jumbo Sea Scallops**

mashed sweet potato, wilted spinach & onions, citrus beurre blanc

### **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***