

PLATED DINNER MENU: COPPER



1

FIRST COURSE

Simple Mixed Greens Salad

Matchstick cucumbers and teardrop tomatoes, champagne-shallot vinaigrette

2

SECOND COURSE *(Host chooses two)*

Spit Roasted Half Chicken

Roasted red potatoes, julienne vegetable sauté, herb pan sauce

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Seafood Stirfry

Shrimp, tuna, shellfish & fish of the day, sautéed with Asian vegetables and chow mein noodles in a sesame soy glaze. Served over steamed jasmine rice

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Beef Tenderloin Tips Bourignonn

Buttermilk mashed potatoes, mushrooms, leeks, and baby carrots in a rich red wine sauce.

3

THIRD COURSE

Warm Chocolate Brownie

Served with vanilla bean ice cream and chocolate sauce

**\$32 per person
plus tax and gratuity**