

PLATED DINNER MENU: SILVER



1 FIRST COURSE *(Host chooses two)*

The Caesar Salad

The classic, made with anchovies and plenty of garlic; buttery croutons, grated Grana Padano cheese

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Simple Mixed Greens Salad

Matchstick cucumbers and teardrop tomatoes, champagne-shallot vinaigrette

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Soup Du Jour

2 SECOND COURSE *(Host chooses two)*

Blue Corn Crusted Winter Squash Relleno

Red quinoa & black lentil pilaf, braised kale, curried pecan butter and mango gastrique

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Seared Flank Steak Au Poivre

Crusted with black peppercorns and seared in a cast iron pan; buttermilk mashed potatoes, fried mushrooms and onions, espagnole sauce

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Chicken Paillard Saltimbocca • 24

Tender breast layered with Parma prosciutto, fresh sage and fontina cheese. Served atop linguine tossed with New Mexico red chile, peas & artichoke hearts in a Marsala wine pan sauce

3 THIRD COURSE *(Host chooses one)*

Classic New York Style Cheesecake

Sour cream topping & fresh seasonal berries

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Flourless Chocolate Torte

Raspberry coulis & whipped Chantilly cream

**\$39 per person
plus tax and gratuity**