

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)*

Angel Hair Pasta Alla Caprese

Fresh peeled garden tomatoes, basil, mozzarella cheese and slivered garlic tossed with extra virgin olive oil

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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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Tuscan Lemon Chicken Paillard

Tender breast layered with rosemary cured ham and Pecorino Cacciotta cheese, atop cavatappi pasta tossed with grilled asparagus, red peppers, eggplant, cannellini beans and extra virgin olive oil. Finished with cracked pepper-lemon 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**