

# Plated Dinner Menu: \$45

## First Course

### Simple Mixed Greens Salad

cherry tomatoes, English cucumber, balsamic vinaigrette

## Second Course (Host chooses two)

### Spit Roasted Half Chicken

roasted gold potatoes, julienne vegetable sauté, herb pan sauce

### Wild Mushroom Ravioli

wilted greens, artichoke & caramelized onions, tomato-basil cream

### Beef Tenderloin Tips Bourguignon

sour cream mashed potatoes, mushrooms, peas, and baby carrots in a rich red wine sauce

## Third Course

### Warm Chocolate Brownie

vanilla bean ice cream and chocolate sauce