

# Plated Dinner Menu: \$52

## First Course (Host chooses two)

### The Caesar Salad

garlic butter croutons, Grana Padano cheese

### Simple Mixed Greens Salad

cherry tomatoes, English cucumber, balsamic vinaigrette

### Soup Du Jour

## Second Course

### Chicken Paillard Saltimbocca

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

### Grilled Atlantic Salmon

steamed jasmine rice, julienne vegetable sauté, citrus beurre blanc

### Roasted Strip Loin Medallions

sour cream mashed potatoes, sauteed green beans, red wine demi glace

## Third Course (Host chooses one)

### Lemon Tartlet

raspberry coulis, whipped cream

### Chocolate Mousse Cake

brandied cherry sauce