

Porter House Holiday Menu One

APPETIZER (host choice of one)

Penne de la Casa (choose one)

Roasted Vegetable Sauce and Pesto (Vegetarian) * Exotic & Wild Mushrooms with White Truffle Oil * Ala vodka with Pancetta

Chilled Jumbo Shrimp Cocktail

Grey Goose Bloody Mary Cocktail Sauce (additional \$4. per person)

The Porter House Crab Cakes

Lemon Chive Butter Sauce, Mango Salsa and Herb Salad (additional \$5. per person)

SALADS (host choice of one)

Porter House Salad

Tender Mesclun Greens with Endive, Grape Tomatoes, European Cucumber & Balsamic Vinaigrette

Caesar Salad

Hearts of Romaine, Lemon & Cracked Black Pepper Dressing, Parmesan Croutons

ENTREES (Guest choice of one)

Herb Crusted Prime Roasted Sirloin

Aromatic Herbs and Spices Flavor our Hand Carved Sirloin, Served with Classic Madeira Sauce

Chicken Sonoma

Sautéed Chicken Breasts with Lemon, Sun Dried Tomatoes, Artichokes, Pinot Grigio & Capers

Grilled Atlantic Salmon

with a Sweet Mustard and Roasted Shallot Crust, Citrus & Chive Butter Sauce

All entrees server with Yukon gold potato puree & mélange of stir fried seasonal vegetables

DESSERT

Warm Cranberry Apple Walnut Crisp

Granny Smith Apples, Dried Cranberries and Spices Topped with a Cinnamon Walnut Streusel Topping and Fresh whipped cream

Service of Coffee & Tea

\$29 per person