

PLATED LUNCH MENU #3

STARTERS

(host chooses two of the following)

**Vertical Garden Greens Salad**

apple, cranberry, almonds, raspberry vinaigrette

**Savoy Caesar Salad**

chopped romaine, garlic crostini, caper berries, grana padano

**Butternut Squash Bisque**

pepita tuile, sage oil

ENTREES

(host chooses three of the following)

**Butternut Squash Ravioli**

caramelized onions, mushrooms, brown butter cream, red chile oil, grana Padano

**Parmesan Crusted Chicken Breast**

red potatoes, mushrooms, marsala pan sauce

**Cedar Plank Atlantic Salmon**

french lentils, fire roasted cauliflower, beurre blanc, scallion slaw

**Beef Tenderloin Tips**

linguini pasta, chopped mushrooms & green beans, basil pesto cream sauce, balsamic reduction

DESSERTS

(host chooses two of the following)

**Tiramisu**

bailey's anglaise, cocoa powder

**Warm Chocolate Brownie**

vanilla ice cream, chocolate sauce

**NY Style Cheesecake**

raspberry coulis, whipped cream

*\$26 per person. Includes coffee, tea, & soft drinks, & fresh bread  
not including tax & gratuity.*