

PLATED LUNCH MENU #4

**Starters**

*(host chooses two of the following)*

**Vichyssoise**

English peas, smoked tarragon oil

**Savoy Caesar Salad**

chopped romaine, garlic croutons, caper berry, shredded grana padana

**Iceberg Wedge Salad**

crispy bacon, grape tomatoes, shredded cheddar, herb buttermilk dressing

**ENTRÉE**

***(host chooses three of the following)***

**Toasted Farro Bowl**

baby carrots, spring onions, asparagus, crimini mushrooms, local micro greens

**Cedar Plank Atlantic Salmon**

herb roasted fingerling potatoes, baby bok choy, mango salsa, lemon beurre blanc

**Broiled Angus Sirloin**

sour cream mashed potatoes, garlic sautéed asparagus, red wine demi-glace

**(\*Substitute Petite Filet adds \$4 to the menu price)**

**Parmesan Crusted Chicken Breast**

orzo 'mac & cheese', spring peas & artichoke hearts, tarragon mustard pan sauce, local pea tendrils

**Dessert**

*(host chooses two of the following)*

**Seasonal Fruit Crumb Pie**

streusel topping, vanilla ice cream

**NY Style Cheesecake**

raspberry coulis, whipped cream

**Triple Layer Chocolate Torte**

baileys anglaise, fresh mint

*\$32 per person, includes coffee, tea, & soft drinks, & fresh bread,  
not including tax & gratuity*