

PLATED LUNCH MENU #4

Starters

(host chooses two of the following)

Tomato Bisque

focaccia grilled cheese

Savoy Caesar Salad

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

Grilled Peach & Blueberry Salad

butter lettuce & baby arugula, toasted almonds, raspberry vinaigrette

ENTRÉE

(host chooses three of the following)

Crispy Eggplant Napoleon

heirloom tomatoes, creamy goat cheese, tomato coulis, basil oil

Cedar Plank Atlantic Salmon

fire roasted beets, cucumber salsa cruda, horseradish crème fraiche

Broiled Angus Pubsteak

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

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

Parmesan Crusted Natural Chicken Breast

linguine 'cacio e pepe,' garlic sauteed tomatoes & summer squash, dijon-herb pan sauce

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*