

## **Plated Lunch Menu #2**

### **Starters**

(host chooses one of the following)

#### **Green Chile Chicken Chowder**

fried tortilla strips, cheddar

#### **Savoy Caesar Salad**

romaine, caper berry, rosemary focaccia croutons, shaved grana padano

#### **Vertical Garden Greens Salad**

butternut squash, quinoa, tucumcari feta, dried cranberries, apple cider vinaigrette

### **Entrees**

(host chooses three of the following)

#### **Toasted Cauliflower Farro Bowl**

roasted butternut squash & spinach, wild mushrooms, organic baby carrots, shoestring yams

#### **Parmesan Crusted Natural Chicken Breast**

roasted purple potatoes, organic baby carrots, orange jalapeno pan sauce, kale chips

#### **Beef Tenderloin Tips**

linguine, zucchini, cherry tomatoes, roasted garlic & white wine cream sauce, balsamic glaze

#### **Garlic Sautéed Jumbo Shrimp**

wasabi mashed potatoes, snow peas & crimini mushrooms,  
soy pearls, beurre blanc, radish sprouts & pickled ginger

### **Desserts**

(host chooses one of the following)

#### **Lemon Tart**

whipped cream, fresh mint

#### **NY Style Cheesecake**

raspberry coulis, whipped cream

#### **Warm Chocolate Brownie**

vanilla ice cream, chocolate sauce

*\$22 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity*