

Plated Lunch Menu #3

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

Broiled Angus Pubsteak

sour cream mashed potatoes, braised kale & caramelized onions, red wine demi-glace

Cedar Plank Atlantic Salmon

apricot caper rice cake, wood fire roasted broccolini, sundried tomato beurre blanc, toasted pistachios

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

\$26 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity