

## **Plated Lunch Menu #2**

### **Starters**

(host chooses one of the following)

#### **Winter Squash Bisque**

coconut crema, fried sage

#### **Savoy Caesar Salad**

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

#### **Mixed Greens Salad**

orange supremes & pomegranate seeds, spiced pepitas, raspberry vinaigrette

### **Entrees**

(host chooses three of the following)

#### **Toasted Quinoa Bowl**

roasted beets, baby bok choy, crimini mushrooms, micro greens

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

roasted red potatoes, garlic sautéed mushrooms, marsala pan sauce

#### **Beef Tenderloin Tips**

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

#### **Garlic Sauteed Jumbo Shrimp**

wasabi mashed potatoes, baby bok choy & 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*