

## **Plated Lunch Menu #4**

### **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

#### **Roasted Beet Salad**

baby kale & spinach, toasted walnuts, goat cheese, balsamic vinaigrette

### **Entrees**

(host chooses three of the following)

#### **Butternut Squash Ravioli**

caramelized onions, spinach, parsnips, maple sage cream sauce, toasted hazelnuts

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

roasted red potatoes, garlic sautéed mushrooms, marsala pan sauce

#### **Broiled Angus Hanger Steak**

sour cream mashed potatoes, garlic sautéed green beans, red wine demi-glace  
*(substitute petite filet mignon for \$4)*

#### **Cedar Plank Atlantic Salmon**

roasted garlic lentils, wood fire roasted broccoli, miso beurre blanc, pineapple salsa

### **Desserts**

(host chooses one 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, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity*