

Plated Dinner Menu # A

Starters

(host chooses one of the following)

Tomato Bisque

Basil oil, fried cheese curd

Savoy Caesar Salad

romaine, sliced caperberry, garilic crisped croutons, grana frico

House Salad

mixed lettuce, cucumber, avocado, sunflower seeds,
green goddess dressing

Entrees

(host chooses three of the following)

Angelhair Pomodoro

Garden tomatoes, fresh mozzarella, slivered garlic, white wine, extra virgin olive oil, basil

Parmesan Crusted Natural Chicken Breast

polenta fries, 'suffering' succotash, country ham-mushroom pan sauce

Broiled Hanger Steak

mashed potatoes, garlic sautéed green bean, cabernet demi-glace

Garlic Sautéed Jumbo Shrimp

wasabi mashed potatoes, snow peas & crimini mushrooms,
soy pearls, beurre blanc, 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

\$37 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity