

## **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

#### **House Salad**

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

### **Entrees**

(host chooses three of the following)

#### **Eggplant Napoleon**

tomato coulis, heirloom tomatoes, goat cheese, fresh basil, balsamic glaze, herb oil

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

polenta fries, green beans, country ham-mushroom pan sauce

#### **Beef Tenderloin Tips Bordelaise**

Peas & baby carrots, mushroom-red wine sauce

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

red rice tabbouleh, cherry tomatoes & summer squash, lemon beurre blanc

### **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*