

## **Plated Lunch Menu #4**

### **Starters**

(host chooses one of the following)

#### **Tomato Bisque**

basil oil, fried cheese curd

#### **Savoy Caesar Salad**

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

#### **Fresh Raspberry Wedge**

baby iceberg, shaved red onions, blue cheese crumbles,  
bacon, raspberry vinaigrette

### **Entrees**

(host chooses three of the following)

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

Polenta fries, roasted summer vegetables

#### **Goat Cheese Ravioli**

Seasonal vegetables, roasted garlic and cream sauce

#### **Petite Filet Mignon**

Mashed potatoes, garlic sauteed green beans, black truffle butter, cabernet demi-glace

#### **Sesame Seared Ahi tuna**

Wasabi mashed potatoes, snow peas and mushrooms, lemon beurre blanc, soy pearls, pickled ginger

### **Desserts**

(host chooses one of the following)

#### **Seasonal Fruit Crumb Pie**

streusel topping, vanilla ice cream

#### **NY Style Cheesecake**

raspberry coulis, whipped cream

#### **Chocolate Hazelnut Torte**

*\$45 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity*