

## Plated Lunch Menu #2

### Starters

(host chooses one of the following)

#### **Cream of Cauliflower**

smoked paprika, chorizo chips

#### **Savoy Caesar Salad**

romaine, sliced caper berries, garlic crisped croutons, grana frico

#### **House Salad**

mixed lettuce, gala apple, cranberries, almonds, Dijon-cider vinaigrette

### Entrees

(host chooses three of the following)

#### **Baked Winter Squash Cannelloni**

sun dried tomato béchamel, Port Salut gratinée, broccoli, piquillo coulis

#### **Chipotle Chicken Tacos**

pico de gallo, smoked cheddar, cilantro lime crema  
Fresh house made corn tortillas

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

peas & baby carrots, mushroom-red wine sauce

#### **Garlic Sautéed Jumbo Shrimp**

forbidden black rice, baby bok choy, mango relish, green curry sabayon

### 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*