

## Plated Dinner Menu # A

### Starters

(host chooses one of the following)

#### **Green Chile Chicken Chowder**

Cheddar and tortilla strips

#### **Savoy Caesar Salad**

romaine, sliced caper berries, garlic crisped croutons

#### **House Salad**

Cucumber, radish, soy marinated egg, sesame seeds, rice wine vinaigrette

### Entrees

(host chooses three of the following)

#### **Vegan Bratwurst Sausage**

Baked adzuki beans, veggie skewer, smoked parsnip puree

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

House made fettuccini, artichoke hearts, peas, pancetta tarragon pesto pan sauce

#### **Black Angus Top Sirloin Steak**

mashed potatoes, Brussel sprouts, cabernet demi-glace

#### **Garlic Sautéed Jumbo Shrimp**

wasabi mashed potatoes, snap peas, mushrooms and water chestnuts,  
soy pearls, beurre blanc, pickled ginger

### Desserts

(host chooses one of the following)

#### **Lemon Tart**

whipped cream, fresh mint, raspberry coulis

#### **NY Style Cheesecake**

Port wine glaze, 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*