

Plated Lunch Menu #2

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)

Exotic Mushroom Fettuccini

House pasta, spinach, squash, garlic cream

Chipotle Chicken Tacos

pico de gallo, smoked cheddar, cilantro lime crema

Fresh house made corn tortillas

Beef Tenderloin Tips Bordelaise

Mashed potatoes, peas & baby carrots, mushroom-red wine sauce

Garlic Sautéed Jumbo Shrimp

Bamboo rice, snap peas & water chestnuts, tropical fruit & jicama slaw,

coconut rum beurre blanc

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

\$26 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity