

## **Plated Lunch Menu #4**

### **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

#### **Classic Wedge Salad**

baby romaine, cherry tomatoes, bacon, blue cheese crumbles,  
buttermilk-herb dressing

### **Entrees**

(host chooses three of the following)

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

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

#### **Vegan Bratwurst Sausage**

Baked adzuki beans, veggie skewer, smoked parsnip puree

#### **Petite Filet Mignon**

mashed potatoes, Brussel sprouts, black truffle butter, cabernet demi-glace

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

wasabi mashed potatoes, stir fried vegetables, lemon beurre blanc, soy pearls, pickled ginger

### **Desserts**

(host chooses one of the following)

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

streusel topping, vanilla ice cream

#### **Sea Salt Caramel Pot de Crème**

whipped cream, shortbread cookie

#### **Black Forest Cake**

chocolate Devil's Food cake, Chambord cherry compote,  
chocolate paper

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