

## **Plated Lunch Menu #3**

### **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)

#### **Goat Cheese Agnolotti**

Farmer's garden vegetables, Agrodolce, toasted almonds

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

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

#### **Cedar Planked Atlantic Salmon**

Bamboo rice, snap peas & water chestnuts, tropical fruit & jicama slaw,  
coconut rum beurre blanc

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

mashed potatoes, Brussel sprouts, cabernet demi-glace

### **Desserts**

(host chooses one of the following)

#### **NY Style Cheesecake**

Port wine glaze, whipped cream

#### **Cherries Jubilee & Almond Pound Cake**

Grand Marnier sauce, vanilla bean ice cream

#### **Bittersweet Chocolate Mousse**

whipped cream cheese topping, orange zest gastrique, ladyfinger cookie

\$28 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity