

Plated Lunch Menu #2

Starters

(host chooses one of the following)

Soup of the Day

Savoy Caesar Salad

romaine, ciabatta crisped croutons, grana frico

House Salad

Mixed lettuce, cucumber, red onion, feta, Kalamata olives, red wine vinaigrette

Entrees

(host chooses three of the following)

Exotic Mushroom Fettuccini

House pasta, spinach, summer squash, garlic cream

Green Chile Chicken Tacos

Pico de gallo, smoked cheddar, avocado, radishes,
Fresh house made red chile corn tortillas

Beef Tenderloin Tips Bordelaise

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

Garlic Sautéed Jumbo Shrimp

Trinity couscous, 'suffering' succotash, Old Bay beurre blanc, mirliton relish

Desserts

(host chooses one of the following)

Lemon Tart

whipped cream, fresh mint, raspberry coulis

NY Style Cheesecake

Strawberry compote, 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