

## **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, butternut squash, quinoa, spiced pepitas, pumpkin vinaigrette

### **Entrees**

(host chooses three of the following)

#### **Exotic Mushroom Fettuccini**

House pasta, spinach, cherry tomatoes, asparagus, black garlic cream

#### **Green Chile Chicken Tacos**

Pico de gallo, queso asadero, guacamole, cabbage,  
Fresh house made red chile corn tortillas

#### **Beef Tenderloin Tips Bordelaise**

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

#### **Garlic Sautéed Jumbo Shrimp**

Annatto coconut sticky rice, yo choy sum, hearts of palm, grilled pineapple relish, beurre bleu

### **Desserts**

(host chooses one of the following)

#### **Lemon Tart**

whipped cream, fresh mint, raspberry coulis

#### **Cheesecake**

honey orange butterscotch, 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*