

## **Plated Dinner Menu # A**

### **Starter**

(host chooses one of the following)

#### **Soup of the Day**

#### **Savoy Caesar Salad**

romaine, garlic croutons, sliced caper berries, grana frico

#### **House Salad**

mixed lettuce, apples, celery, toasted walnut, red grapes, creamy lemon dressing

### **Entrees**

(host chooses three of the following)

#### **Vegan Grilled Cauliflower 'Steak'**

Paprika & brown sugar marinade, farro pilaf, julienned vegetables,  
house made habanero bbq, tabacco onions

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

Roasted red potatoes, broccoli, country ham & mushroom pan sauce

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

mashed potatoes, bacon green beans, cabernet demi-glace

#### **Garlic Sautéed Jumbo Shrimp**

Wasabi mashed potatoes, stir fried snap peas & mushrooms, seaweed salad,  
sake-lemon beurre blanc, ponzu pearls

### **Desserts**

(host chooses one of the following)

#### **Lemon Tart**

whipped cream, fresh mint, raspberry coulis

#### **Warm Chocolate Brownie**

chocolate sauce, vanilla ice cream

#### **Cheesecake**

passion fruit coulis, whipped cream

*\$37 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity*