

Plated Dinner Menu # B

Starters

(host chooses two 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)

Black Angus Top Sirloin Steak

mashed potatoes, bacon green beans, cabernet demi-glace

Wood Oven Baked Atlantic Salmon

Purple sticky rice, Chinese long beans, unagi beurre blanc

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

Desserts

(host chooses two of the following)

Sea Salt Caramel Pot de Crème

whipped cream, shortbread cookie

Bittersweet Chocolate Mousse

whipped cream, orange zest gastrique, ladyfinger cookie

Apple Cinnamon Crumb Pie

streusel topping, vanilla ice cream

\$46 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity