

Plated Lunch Menu #4

Starters

(host chooses one of the following)

Soup of the Day

Savoy Caesar Salad

romaine, garlic croutons, sliced caper berries, grana frico

Classic Wedge Salad

baby romaine, cherry tomatoes, bacon, blue cheese crumbles,
buttermilk-herb dressing

Entrees

(host chooses three of the following)

Parmesan Crusted Natural Chicken Breast

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

Vegan Grilled Cauliflower 'Steak'

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

Petite Filet Mignon

mashed potatoes, bacon green beans, black truffle butter, cabernet demi-glace

Sesame Seared Ahi tuna

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

Desserts

(host chooses one of the following)

Almond Raspberry Cake

Prickly pear jam, passion fruit coulis, coconut ice cream

Sea Salt Caramel Pot de Crème

whipped cream, shortbread cookie

Flourless Chocolate Cake

whipped cream, raspberry coulis

\$45 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity