

## **Plated Lunch Menu #3**

### **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)

#### **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

#### **Cedar Planked Atlantic Salmon**

Purple sticky rice, Chinese long beans, unagi beurre blanc

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

mashed potatoes, bacon green beans, cabernet demi-glace

### **Desserts**

(host chooses one of the following)

#### **Cheesecake**

passion fruit coulis, whipped cream

#### **Apple Cinnamon Crumb Pie**

streusel topping, vanilla ice cream

#### **Bittersweet Chocolate Mousse**

whipped cream, orange zest gastrique, ladyfinger cookie

\$28 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity