

**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, soy marinated egg, radishes, sesame seeds, cucumbers, rice wine vinaigrette

**Entrees**

(host chooses three of the following)

**Vegan Grilled Cauliflower 'Steak'**

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

**Parmesan Crusted Natural Chicken Breast**

Green chile potato au gratin, haricot vert, honey mustard pan sauce

**Black Angus Top Sirloin Steak**

mashed potatoes, snap peas, cabernet demi-glace

**Garlic Sautéed Jumbo Shrimp**

Wasabi mashed potatoes, stir fried baby bok choy & mushrooms, seaweed salad,  
sake-lemon beurre blanc, sambal olek 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**

Strawberry compote, whipped cream

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