

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

Entrees

(host chooses three of the following)

Black Angus Top Sirloin Steak

mashed potatoes, snap peas, cabernet demi-glace

Wood Oven Baked Atlantic Salmon

Red quinoa pilaf, sea beans, edamame, jicama-mango slaw, coconut beurre blanc

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

Desserts

(host chooses two of the following)

Sea Salt Caramel Pot de Crème

whipped cream, shortbread cookie

Bittersweet Chocolate Mousse

whipped cream, raspberry coulis, 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