

Plated Lunch Menu #2

Starters

(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)

Roasted Vegetable Alfredo Pasta

mushrooms, cherry tomatoes, red onions & bell peppers,
alfredo, balsamic reduction, grana

Peri Peri Chicken Tacos

Avocado crema, fried poblano strips, shaved cabbage, fresh house made tortillas

Beef Tenderloin Tips Bordelaise

Mashed potatoes, peas & baby carrots, mushroom-red wine sauce

Garlic Sautéed Jumbo Shrimp

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

Desserts

(host chooses one of the following)

Lemon Tart

whipped cream, fresh mint, raspberry coulis

Cheesecake

strawberry compote, whipped cream

Warm Chocolate Brownie

vanilla ice cream, chocolate sauce

\$26 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity