

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

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

Vegan Grilled Cauliflower 'Steak'

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

Petite Filet Mignon

mashed potatoes, snap peas, black truffle butter, cabernet demi-glace

Sesame Seared Ahi tuna

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)

Cheesecake

Strawberry compote, whipped 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