

## **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, trinity farro pilaf, julienned vegetables,  
house made bbq, tabacco onions

#### **Parmesan Crusted Natural Chicken Breast**

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

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

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

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

mashed potatoes, snap peas, cabernet demi-glace

### **Desserts**

(host chooses one of the following)

#### **Cheesecake**

Raspberry coulis, whipped cream

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

streusel topping, vanilla ice cream

#### **Bittersweet Chocolate Mousse**

whipped cream, strawberry compote, ladyfinger cookie

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