

## **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, carrot, cucumber, sunflower seeds, jalapeno-lemon vinaigrette

### **Entrees**

(host chooses three of the following)

#### **Grilled Ruby Trout**

Wild rice pilaf, haricot vert, lemon beurre blanc

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

Roasted fingerling potatoes, spring onions, baby carrots, orange chile pan sauce

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

mashed potatoes, asparagus, cabernet demi-glace

#### **Garlic Sautéed Jumbo Shrimp**

Wasabi mashed potatoes, soy stir fried baby bok choy & mushrooms,  
seaweed salad, sake beurre blanc, yuzu 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**

Passion fruit coulis, whipped cream

*\$42 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity*