

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

Entrees

(host chooses three of the following)

Roasted Vegetable Pesto Pasta

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

Peri Peri Chicken Tacos

Cilantro lime crema, fried jalapenos, shaved cabbage, fresh house made tortillas

Beef Tenderloin Tips Bordelaise

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

Garlic Sautéed Jumbo Shrimp

Orzo pilaf, citrus oil, watercress, alfalfa sprouts, pineapple relish

Desserts

(host chooses one of the following)

Lemon Tart

whipped cream, fresh mint, raspberry coulis

Cheesecake

Passion fruit coulis, whipped cream

Warm Chocolate Brownie

vanilla ice cream, chocolate sauce

\$32 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity