

## **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

#### **Pasta Alla Norma**

Linguini, tomato, spinach, chile flake, basil, fried eggplant, ricotta salata

#### **Petite Filet Mignon**

mashed potatoes, asparagus, black truffle butter, cabernet demi-glace

#### **Sesame Seared Ahi tuna**

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

### **Desserts**

(host chooses one of the following)

#### **Cheesecake**

Passion fruit coulis, whipped cream

#### **Sea Salt Caramel Pot de Crème**

whipped cream, shortbread cookie

#### **Flourless Chocolate Cake**

whipped cream, raspberry coulis

*\$50 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity*