

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)

Pasta Alla Norma

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

Parmesan Crusted Natural Chicken Breast

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

Cedar Planked Atlantic Salmon

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

Black Angus Top Sirloin Steak

mashed potatoes, asparagus, cabernet demi-glace

Desserts

(host chooses one of the following)

Cheesecake

Passion fruit coulis, whipped cream

Apple Cinnamon Crumb Pie

streusel topping, vanilla ice cream

Bittersweet Chocolate Mousse

whipped cream, orange gastrique, ladyfinger cookie

\$38 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity