

Plated Dinner Menu 2

Starters

Soup of the Day

Savoy Caesar Salad

romaine, garlic croutons, sliced caper berries, grana frico

Entrees

Black Angus Top Sirloin Steak

mashed potatoes, broccolini, Madeira demi-glace

Wood Oven Baked Salmon

Chilled orzo, elote, sriracha lime aioli

Parmesan Crusted Natural Chicken Breast

Fingerling potato au gratin, blistered cherry tomato, tart pan jus

Vegetarian Option on Request

Desserts

Strawberry- Rhubarb Crumb Pie

streusel topping, vanilla ice cream

Bittersweet Chocolate Mousse

whipped cream, orange gastrique, ladyfinger cookie

\$52 per person, soft drinks, coffee or tea, not including tax or gratuity