

Plated Dinner Menu 2

Starters

Soup of the Day

Savoy Caesar Salad

romaine, garlic croutons, grana frico

Entrees

Black Angus Top Sirloin Steak

mashed potatoes, seasonal vegetables, Red Wine demi-glace

Wood Oven Baked Salmon

Jasmine rice pilaf, julienne vegetables, lemon butter sauce

Parmesan Crusted Natural Chicken Breast

Herb roasted potatoes, seasonal vegetables, dijon pan sauce

Vegetarian Option on Request

Desserts

Apple 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