

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, green beans, Honey Burgundy demi-glace

Wood Oven Baked Salmon

Sweet potato casserole, glazed carrots, apple butter sauce

Parmesan Crusted Natural Chicken Breast

Herb roasted fingerling potato, broccoli au gratin, 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