

# SAVOR...

## Long Beach

### Plated Hot Lunch

Three Course Luncheon Selections Include Choice of Salad, Entrée, and Dessert, served with Fresh Rolls and Whipped Flavored Butters, Water, Iced Tea, Starbucks Coffee & Tazo Hot Tea upon request.

Choose your entrée  
25 Guest Minimum

#### SPINACH FONTINA

Spinach Fontina with Cheese and Prosciutto  
over six cheese ravioli with Julienne Vegetables,  
\$29.00

#### PETITE FILET OF BEEF

Filet of Beef served with a Cabernet-Shallot Reduction,  
Five-Cheese Au Gratin Potatoes, and  
Grilled Asparagus with Meyer lemon and Sea Salt  
\$34.00

#### MISO-MARINATED SUSTAINABLE SALMON

Pan-Seared Salmon with a Thai Sweet-Chile Glaze,  
served over Jasmine rice and grilled baby bok choy, with a  
Miso-Butter Sauce and Sliced Green Onions  
\$31.00

#### SAVOR STRUDEL

Vegetable strudel with wild rice blended with  
a fig reduction. Served with broccolini. \*\* Need to add more to this\*\*  
\$29.00

All charges are subject to 22% Service Charge and 9.75% Sales Tax.  
Prices are subject to change.