



## Buffet Lunch Menu

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### Little Italy Buffet

- Classical Anitpasto Display
- Tricolor Salad with Gorgonzola Vinaigrette
- Vine Ripe Red Tomatoes with Fresh Mozzarella, Basil Aged Balsamic Vinaigrette
- Cavatappi Pasta with 14<sup>th</sup> Street Artisan Sausage Broccoli Rabe Diced Tomatoes and Roasted Garlic
- Pasty's Chilean Seabass, Tomato, Eggplant, Peppers and Olives
- Chicken Saltimbocca Pillows, Marsala Mushroom Glaze
- Assorted Dinner Rolls and Butter
- Classic and Chocolate Covered Cannoli
- Tiramisu Shooters
- Assorted Biscotti
- Brewed Coffee, Decaffeinated Coffee
- Selection of Herbal and Imported Teas

***\$95.00 Per Guest (25 Guest Minimum Required)***

### Union Square Buffet

#### ***(Choice of 2 Items)***

- Organic Wild Green and Balsamic Vinaigrette
- Vine Ripe Tomatoes, Fresh Mozzarella, Fresh Basil and Extra Virgin Olive Oil
- Tomato Cucumber Salad, Dill and Red Onion Vinaigrette
- Radiatore with Julienne Vegetables, Roma Tomato Fresh Basil Vinaigrette
- Penne Pasta Salad with Arugula, Feta Cheese, Diced Tomato and Olive
- Mediterranean Couscous Salad

#### ***(Choice of 3 Items)***

- Chicken Breast Filled with Fontina Cheese and Roasted Peppers Cognac Sage Reduction
- Sliced New York Sirloin, Caramelized Shallot Demi Glaze
- Horseradish Crusted Salmon, Tomato Vinaigrette
- Grilled Halibut Over Bed of Spinach, Porcini Beurre Blanc
- Vegan Torchietti Pasta, Seasonal Organic Mushrooms
- Penne Pasta, Broccoli Rabe, Tomato, Roasted Eggplant Basil, Olive Oil and Garlic
- Assorted Dinner Rolls and Butter
- Assorted French and Italian Pastries
- Seasonal Fruit Salad
- Brewed Coffee, Decaffeinated Coffee
- Selection of Herbal and Imported Teas

***\$94.00 Per Guest (25 Guest Minimum Required)***



## Buffet Lunch Menu

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### Central Park Buffet

*(Room Temperature)*

- Romaine Lettuce, Cucumbers, Beefsteak Tomatoes  
Red Onions with Yogurt Chive Dressing
- Grilled Vegetable Display
- Moroccan Couscous Salad with Mint, Basil and Tricolor Peppers
  
- Miso Glazed Black Cod with Hibachi Baby Bok Choy  
Sake, Ginger Soy Sauce
- Grilled Breast of Chicken with Asparagus  
Roasted Red Pepper Coulis
- Torchietti Pasta, Seasonal Organic Mushrooms, White Wine  
Vegetable Stock and Extra Virgin Olive Oil
- Whole Wheat and Seven Grain Rolls
  
- Seasonal Fruit Salad
- Angels and Devils Cakes
- Agave Marinated Strawberries
- Brewed Coffee, Decaffeinated Coffee
- Selection of Herbal and Imported Teas

***\$88.00 Per Guest***

### Le Sandweech

*(Soup)*

- Tomato Basil Puree

*(Choice of 3 Items)*

- Chopped Salad with Citrus Vinaigrette
- Radiatore with Julienne Vegetables, Roma Tomato  
Fresh Basil Vinaigrette
- Roasted Eggplant Salad
- Spinach Salad with Gorgonzola, Balsamic Vinaigrette
- Penne Pasta Salad with Arugula, Feta Cheese, Diced Tomato and Olive
- Jicama and Granny Smith Apple Slaw

*(Choice of 3 Items)*

- Grilled Vegetables, Pesto Mayonnaise, Spinach Wrap
- Tandoori Chicken Salad, Cilantro Chutney, Naan Wrap
- "Pan Bagnat," Tuna Nicoise Sandwich, Country White Roll
- Roast Turkey Wrap, Baby Greens, Tomatoes, Smokedhouse Bacon  
Cranberry Mayonnaise, Flour Tortilla
- Virginia Ham and Brie, Stone Ground Honey Mustard, Croissant
- Roast NY Sirloin with Jarlsburg Cheese, Tomatoes  
Horseradish Dressing, Baguette
- Grilled Chicken Breast, Seared Tomatoes, Pepper Jack Cheese  
Chipotle Dressing, Ciabatta

- House-made Potato Chips
- Assorted Brownies, Blondies and Fruit Bars
- Brewed Coffee, Decaffeinated Coffee
- Selection of Herbal and Imported Teas

***\$88.00 Per Guest***



## Buffet Lunch Menu

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### Asian Buffet

- Miso Soup
- Asian Greens, Spiced Pecans, Tofu, Pineapple-Mango Vinaigrette
- Cold Sesame Noodles with Spicy Peanut Sauce
  
- California Rolls
- Hunan Beef with Broccoli
- Thai Chicken with Green Curry
- Assorted Steamed Dim Sum
- Crisp Stir Fried Vegetables and Sticky Rice
  
- Fortune Cookies
- Star Anise Marinated Fruit Salad
- Brewed Coffee, Decaffeinated Coffee
- Selection of Herbal and Imported Teas

***\$84.00 Per Guest***

### Midtown BBQ Buffet

- Seafood Gumbo
- Iceberg Lettuce Wedges and Vine Ripened Tomato Crumbled Blue Cheese and Balsamic Vinaigrette
- Old Fashioned Coleslaw
- Country Potato Salad
  
- Barbeque Brisket
- St. Louis Ribs
- Room Temperature Fried Chicken
- Corn on the Cob
- Buttermilk Biscuits
  
- Seasonal Fruit Salad
- Seasonal Fruit Cobbler
- Iced tea and Lemonade
- Brewed Coffee, Decaffeinated Coffee
- Selection of Herbal and Imported Teas

***\$84.00 Per Guest***



## Buffet Lunch Menu

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### Baja Buffet

- Tortilla Soup
- Crisp Garden Greens with Creamy Cilantro Vinaigrette
- Tortilla Chips, Three Bean Salsa and Guacamole
  
- Chicken Fajitas with Sautéed Peppers and Onions, Warm Flour Tortillas Shredded Cheese, Tomato, Lettuce and Sour Cream
- BBQ Flank Steak
- Red Beans and Rice
  
- Assorted Dinner Rolls and Butter
  
- Mexican Chocolate Cake
- Baby Flan (Flancito)
- Seasonal Fruit Salad
- Brewed Coffee, Decaffeinated Coffee
- Selection of Herbal and Imported Teas

***\$82.00 Per Guest***

### Box Lunch

#### ***(Choice of 1 Item)***

- Radiatore with Julienne Vegetables, Roma Tomato Fresh Basil Vinaigrette
- Jicama and Granny Smith Apple Slaw
- Penne Pasta Salad with Arugula, Feta Cheese, Diced Tomato and Olive

#### ***(Choice of 3 Items)***

- Grilled Vegetable Wrap with Pesto Mayonnaise, Spinach Wrap
- Roast Turkey Wrap with Baby Greens, Tomatoes, Smokehouse Bacon Cranberry Mayonnaise, Flour Tortilla
- Roast NY Sirloin with Jarlsburg Cheese, Tomatoes Horseradish Dressing, Baguette
- Grilled Chicken Breast, Seared Tomatoes, Pepper Jack Cheese, Ciabatta
  
- House Baked Cookie
- Terra Chip
- Granola Bar
- Whole Fruit

(1) Soft Drink or Bottled Water Per Guest

***\$82.00 Per Guest***



## Plated Lunch Menu

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### *Appetizer (Choice of 1 Item)*

- Wild Baby Greens with Caramelized Pears, Maytag Bleu Cheese Cranberry Drizzle
- Golden Beet Salad with Organic Mixed Greens, Goat Cheese Croustade and Red Beet Vinaigrette
- Beefsteak Tomato and Mozzarella Napoleon, Basil Splash Parmesan Crisp
- Curried Cauliflower and Granny Smith Apple Soup, Red Curry Oil
- Wild Mushroom and Goat Cheese Tart with Classic Frisee Salad Chive Truffle Oil
- Tagliatelle Pasta with Marsala Scented Seasonal Mushrooms
- Maryland Style Crab Cake, Pea Tendril and Frisee Salad Chile Garlic Remoulade

### *Hot Entrée (Choice of 1 Hot or Chilled Item)*

- Petit Filet Mignon, Cheddar Cheese Grit Cake, Young Green Bean Succotash, Grilled Plum tomato with Madeira Glaze  
**\$95.00 Per Guest**
- Grilled Halibut with Minted Couscous and Vegetable Tagine  
**\$88.00 Per Guest**
- Miso Glazed Atlantic Salmon, Hibachi Baby Bok Choy, Brown Rice  
**\$84.00 Per Guest**
- Roasted Chicken Breast Filled with Roasted Peppers Fontina Cheese, Grilled Polenta and Cognac Thyme Sauce  
**\$78.00 Per Guest**
- Sofrito Grilled Chicken Breast, Seared Vegetables, Aztec Rice Blend Avocado Chili Cream  
**\$78.00 Per Guest**

- Grilled Vegetable Wellington Nestled in Ratatouille  
**\$74.00 Per Guest**

### *Chilled Entrée (Choice of 1 Hot or Chilled Item)*

- Sesame Scented Poached Salmon with Cucumber, Pickled Daikon Sushi Rice, Citron Wasabi and Crème Fraiche  
**\$86.00 Per Guest**
- Cilantro Lime Chicken Breast with Couscous Salad Peach Mayonnaise  
**\$82.00 Per Guest**
- Five Spice Chinese Chicken Salad with Mixed Greens Toasted Cashews, Soba Noodles and Lemongrass Vinaigrette  
**\$82.00 Per Guest**

### *Dessert (Choice of 1 Item)*

- Flourless Chocolate Cake Macerated Berries
- Carrot Cake with Cheesecake Frosting
- New York Cheese Cake with Strawberry Compote
- Caramelized Pear Torte and Rhubarb Consommé
- Fresh Berries and Sorbet
- Mixed Berry Tart, Tahitian Vanilla Mascarpone
- Rustic Apple Tart with Cinnamon Ice Cream
- Brewed Coffee, Decaffeinated Coffee
- Selection of Herbal and Imported