



PRIVATE DINING LUNCHEON MENU

Spring/Summer
2017



Three Course Luncheon
Please Select:
Appetizer
Entrée[s]
Dessert



LUNCHEON MENU

First Course: Appetizers

[Please Select One]

[If You Would Like to Offer a Choice of Appetizer,
Please Add \$15.00 for Each Selection]

TRADITIONAL CAESAR SALAD

Romaine, Aged Parmesan, Garlic Croutons

ARTISANAL MIXED GREENS

Polenta Croutons, Tomato Wedges, Avocado, Basil Lime Vinaigrette

GARDEN SALAD

Fines Herbes, Shaved Baby Vegetables, Banyuls Dressing

SPRING CHOPPED SALAD

Petite Greens, Spring Onions, Corn, Tomatoes, Cucumbers, Feta Cheese, Charred Tomatillo Vinaigrette

KALE SALAD

Roasted Sweet Potato, Buttermilk Ranch

ICEBERG WEDGE

Roasted Cherry Tomatoes, Bacon Lardons, Blue Cheese

ARUGULA SALAD

Warm Goat Cheese, Grapes, Almonds, Aged Balsamic

WATERMELON SALAD

Kalamata Olives, Feta Cheese, Spring Onions, Basil Oil, Za'atar Vinaigrette

MOZZARELLA DI BUFALA

Marinated Tomatoes, Basil Oil, Pullman Garlic Croutons

SHRIMP COCKTAIL

Pickled Horseradish

JUMBO LUMP CRAB MEAT

Traditional Mustard Sauce

SMOKED SALMON

Horseradish Crème Fraîche, Pickled Shallots, Toast Points

CRAB CAKE

Apple, Celery, Fennel Macédoine



LUNCHEON MENU

Second Course: Entrées

[Please Select One]

[If You Would Like to Offer a Choice of Entrée,
Please Add \$15.00 to the Higher Priced Entrée for Each Selection]

SPICY LAMB BOLOGNESE

Fettuccine Rigate, Lamb Sausage, Picholine Olives, Roasted Tomatoes, Manchego
\$74

HOMEMADE CAVATELLI

Vegetable Bolognese
\$72

TUNA NIÇOISE

Soft Poached Egg, Bibb Lettuce, Tomato Wedges, Haricot Verts, Fingerlings, Niçoise Olives, Sauce Gribiche
\$80

FAROE ISLANDS SALMON

Tomato and Kalamata Olive
\$75

BRANZINO

Meyer Lemon Vinaigrette
\$78

MONK FISH

French Curry
\$85

STRIPED BASS

Beurre Rouge
\$87

HALIBUT

Sauce Bordelaise
\$89

Alternative Sauce Selections: Tomato and Kalamata Olive, French Curry
Meyer Lemon Vinaigrette, Sauce Bordelaise, Citrus Butter or Beurre Rouge



LUNCHEON MENU

Entrées

[Continued]

CHICKEN COBB SALAD

Avocado, Soft Poached Egg, Blue Cheese, Tomatoes, Bacon, Kalamata Olives

\$70

ROASTED CHICKEN BREAST

Lemon Herb Jus

\$75

GRILLED CHICKEN BREAST

Fines Herbes and Aged Balsamic Dressing

\$75

GRILLED FLAT IRON STEAK

Green Peppercorn Sauce

\$77

BERKSHIRE PORK ROAST

Speakeasy Prohibition Ale Glaze

\$77

BEEF TENDERLOIN

Red Wine Jus

\$80

Alternative Sauce Selections:

Fines Herbes and Aged Balsamic Dressing, Lemon Herb Jus, Red Wine Jus

Speakeasy Prohibition Ale Glaze, or Green Peppercorn

All Entrées are served with Chef's Selection of Starch and Fresh Seasonal Vegetables.



LUNCHEON MENU

Third Course: Desserts

[Please Select One]

[If You Would Like to Offer a Choice of Dessert,
Please Add \$15.00 for Each Selection]

'21' CHEESECAKE

Blueberry Compote, Lemon Streusel

VANILLA BEAN CRÈME BRÛLÉE

Canelé

CHOCOLATE TART

Passion Fruit Caramel, Vanilla Chantilly

CHOCOLATE MOUSSE CAKE

Mint Orange Coulis

MIXED BERRY TART

Strawberry Lavender Anglaise

KENDALL FARMS CRÈME FRAÎCHE PANNA COTTA

Raspberry Consommé, Champagne Gelée

LEMON MERINGUE PIE

Blackberry Coulis

FRUIT AND BERRIES

Vanilla Chantilly

TRIO OF HOMEMADE SORBETS

TRIO OF HOMEMADE ICE CREAMS

All Desserts Include Coffee and Tea Service



An Administrative charge of 4.5% will be added to all food and beverage charges. This Administrative charge is not a gratuity or a tip and will not be distributed to the employees who provide service to the guests. It is used to offset the costs associated with the administration of your event. 8.875% New York City Sales Tax will also be added.

A separate Gratuity charge of 19.5% will also be added to all food and beverage charges. This Gratuity will be distributed in its entirety to the employees who provide service to the guests. Although it is neither required nor expected, clients may leave a gratuity in addition to this Gratuity charge which will also be distributed to the employees who provide service to the guests.