



PRIVATE DINING LUNCHEON MENU

Fall/Winter
2018-2019



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 to the Entrée Price for Each Selection]

TRADITIONAL CAESAR SALAD

Romaine, Aged Parmesan, Garlic Croutons

WARM GOAT CHEESE SALAD

Endives, Toasted Walnuts, Beets, Mosto Cotto Vinegar

WINTER CHOPPED SALAD

Field Greens, Iceberg, Grilled Squash, Kalamata Olives, Chickpeas, Feta, Lemon-Basil Vinaigrette

KALE SALAD

Cranberries, Honeycrisp Apple, Pumpkin Seed Oil Vinaigrette

THE WEDGE

Blue Cheese, Hard Boiled Egg, Bacon, Heirloom Tomatoes

WILD ARUGULA SALAD

Radicchio, Shaved Fennel, Parmesan, Toasted Hazelnuts, Lemon Vinaigrette

MIXED GREENS

Tomato, Cucumbers, House Dressing

BUTTERNUT SQUASH SOUP

Roasted Pumpkin Seeds, Spiced Crème Fraîche

NEW ENGLAND CLAM CHOWDER

Lavash Crackers

SHRIMP COCKTAIL

Pickled Horseradish

JUMBO LUMP CRAB MEAT

Traditional Mustard Sauce

HOUSEMADE SMOKED SALMON

Horseradish Crème Fraîche, Pickled Shallots, Toast Points

CRAB CAKE

Apple, Celery, Fennel Macédoine

VADOUVAN SHORT RIB

Sweet and Sour Squash Purée, Shoestring Potatoes



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]

LAMB BOLOGNESE

Cavatelli, Lamb Sausage, Picholine Olives, Roasted Tomatoes, Manchego

\$77

TRUFFLE MACARONI & CHEESE

Trumpet Pasta, Garlic Cream, Parmesan

\$75

FAROE ISLANDS SALMON

Vadouvan Butter

\$78

BRANZINO

Meyer Lemon Vinaigrette

\$81

OCEAN TROUT

Sauce Almondine

\$88

STRIPED BASS

Sauce Americaine

\$90

HALIBUT

Sauce Perigourdine

\$93

Alternative Sauce Selections: Vadouvan Butter, Sauce Almondine, Meyer Lemon Vinaigrette
Sauce Americaine, or Sauce Perigourdine



LUNCHEON MENU

Entrées

[Continued]

GRILLED CHICKEN CAESAR SALAD

Romaine, Parmesan, Garlic Croutons

\$73

CHICKEN COBB SALAD

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

\$73

HONEY MUSTARD ROASTED CHICKEN

\$78

ROASTED CHICKEN BREAST

Lemon Herb Jus

\$78

GRILLED CHICKEN BREAST

Fines Herbes and Aged Balsamic Dressing

\$78

NEW YORK STRIP LOIN

Green Peppercorn Sauce

\$80

BEEF TENDERLOIN

Red Wine Jus

\$83

VEAL MILANESE

\$86

Alternative Sauce Selections:

Fines Herbes and Aged Balsamic Dressing, Lemon Herb Jus,
Red Wine Jus, 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 to the Entrée Price for Each Selection]

'21' CHEESECAKE
Vanilla Maple Cranberry

VANILLA BEAN CRÈME BRÛLÉE
Pumpkin Biscotti

CHOCOLATE TRIFLE
Flourless Chocolate Sponge

CHOCOLATE RASPBERRY CAKE TART
Vanilla Chantilly Cream

APPLE BUTTERMILK CUSTARD PIE
Cinnamon Caramel

PEAR WALNUTS STREUSEL CAKE
Crème Anglaise

FRUIT AND BERRIES
Honey Lime Sauce

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.