



PRIVATE DINING LUNCHEON MENU

Fall-Winter
2019-2020



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, Arugula, Radicchio, Toasted Walnuts, Orange Segment, Beets, Mosto Cotto Vinegar

CHOPPED SALAD

Field Greens, Iceberg, Black Quinoa, Kalamata Olives, Grilled Zucchini, Chickpeas, Hard Boiled Eggs, Arugula Pesto

BABY SPINASH SALAD

Asian Pears, Candied Pecans, Roquefort Cheese, Bacon Vinaigrette

THE WEDGE

Blue Cheese, Hard Boiled Egg, Bacon, Heirloom Tomatoes

WILD ARUGULA SALAD

Shaved Fennel, Parmesan, Toasted Hazelnuts, Lemon Vinaigrette

MIXED GREENS

Tomato, Cucumbers, House Dressing

SHRIMP COCKTAIL

Pickled Horseradish

JUMBO LUMP CRAB MEAT

Traditional Mustard Sauce

HOUSEMADE SMOKED SALMON

Boursin, Lemon Oil, Toasted Rye Bread

CRAB CAKE

Lemongrass Crab Jus, Tomato Concasse, Lemon-Harissa Aioli

BURRATA

Arugula Pesto, Grilled Pancetta, Shaved Asparagus, Grilled Garlic Country Bread

STEAK TARTARE

Toast Point, Petite Greens

WARM VEGETABLE TARTE

Humboldt Fog, Ratatouille, Olive Tapenade



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]

CAVATELLI

Lamb Ragout, Roasted Tomatoes, Manchego Cheese
\$77

TRUFFLE MACARONI & CHEESE

Cacciaretti Pasta, Garlic Cream, Parmesan
\$75

FAROE ISLANDS SALMON

Vadouvan Butter
\$78

BRANZINO

Meyer Lemon Vinaigrette
\$81

ROASTED HALIBUT

Lemon-Caper butter
\$84

STRIPED BASS

Sauce Américaine
\$90

Alternative Sauce Selections: Vadouvan Butter, Sauce Almondine, Meyer Lemon Vinaigrette
Sauce Américaine, 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
\$88

BEEF TENDERLOIN
Red Wine Jus
\$90

'21' BURGER
Artisanal Brioche Roll, American Cheese, Red Onion, Iceberg Lettuce, 21 Sauce
\$80

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

Spiced Strawberry Pistachio Compote

VANILLA BEAN CRÈME BRÛLÉE

Cranberry White Chocolate Chip Biscotti

FLOURLESS CHOCOLATE CAKE

Orange Ganache, Vanilla Chantilly Cream

MIDNIGHT KAHLUA CHOCOLATE CAKE

Raspberry Compote

CRÈME FRAÎCHE PANNA COTTA

Caramelized pineapple Gelée

APPLE CRISP PIE

Cinnamon Caramel Sauce

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.