



PRIVATE DINING LUNCHEON MENU

Spring/Summer
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

CHOPPED SALAD

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

KALE SALAD

Thumbelina Carrots, Grapes, Pistachio Dressing

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

CHILLED ENGLISH PEA SOUP

Mint Pesto, Cucumber

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

RED WINE BRAISED SHORT RIB

Corn Puree, Arugula

BURRATA

Kumato Tomato, Kale, Balsamic, Basil Oil, Grilled Garlic Bread



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

ROASTED HALIBUT

Lemon-Caper Butter
\$84

STRIPED BASS

Sauce Americaine
\$83

TURBOT

Lemon Butter
\$96

Alternative Sauce Selections: Vadouvan Butter, Sauce Américaine, 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
\$86

'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

Strawberry Pistachio Compote

VANILLA BEAN CRÈME BRÛLÉE

Chocolate Chip Biscotti

CHOCOLATE BANANA TART

Passion Fruit Caramel Sauce

CHOCOLATE MOUSSE CAKE

Raspberry Compote

STRAWBERRY TRIFLE

Vanilla Chiffon Cake

LEMON RASPBERRY CREAM PUFF

Black Berry 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.