



PLATED THREE COURSE LUNCH

STARTER

(Choice of one Soup or Salad)

SOUP

Miso Soup Tofu, Wakame, Scallion

Wonton Soup, Baby Bok Choy, King Oyster Mushrooms, Scallions

Tomato Soup, Reggiano Cheese Crust, Rocket Pesto

Sweet Corn Soup, Hearts of Palm, Crisp Garlic Chips

Clam Chowder, Smoked Bacon, Chives

Chilled Sweet Pea Soup, Multi-Bean Ragout, Mountain Caviar

Spicy Coconut Broth, Shrimp, Thai Basil, Lime

SALAD

Organic Baby Bibb, Shaved Fennel, Grilled Corn, Fava Beans, Easter Egg Radishes,
Champagne Vinaigrette

Frisée, Roasted Beets, Hearts of Palm, Cucumbers, Pear Tomatoes, Citrus Vinaigrette

Baby Spinach, Watermelon, Pickled Red Onions, Feta Cheese, Crushed Olive Dressing

Red Leaf Lettuce, Endive, Blue Cheese, Applewood Smoked Bacon, Walnut Vinaigrette

Baby Red and Green Romaine, Parmigiano-Reggiano Croutons,
Roasted Garlic-Anchovy Dressing



PLATED THREE COURSE LUNCH

ENTREE

Chilled

Grilled New York Strip Steak, Fingerling Potatoes, Watercress, Truffle Vinaigrette

California Chicken Cobb, Smoked Bacon, Toy Box Tomato, Avocado, Maytag Blue Cheese, Thai Basil Dressing

Miso-Glazed Salmon, Shiitake Mushrooms, Soba Noodles, Soy-Ginger Dressing

Sesame Tuna, Wakame-Cucumber Salad, Asian Pear, Soy Reduction

Lacquered Hoisin Duck Breast, Buckwheat Noodles, Crisp Baby Bok Choy, Carrot-Ginger Dressing

Tofu, Multi-Bean Salad, Crisp Vegetables, Greek Yogurt Sauce

Grilled Chicken Breast, Heirloom Tomatoes, Baby Lettuces, Fine Herbs, Roasted Red Onion Dressing

Hot

Tandoori Glazed Chatham Bay Cod, Cardamom Infused Basmati Rice, Broccoli Rabe, Yellow Lentils

Seared Wild Salmon Filet, Buckwheat, Braised Daikon, Shiso Butter

Coriander Dusted Free-Range Chicken, Apricot, Sugar Snap Peas, Grilled Lemon

Roasted Free Range Chicken, Cipollini Onion, Parsley Spaetzle, Sweet Hungarian Paprika

Pan Roasted Beef Tenderloin, Spicy Scallions, Snow Peas, Baby Turnips, Orange

Grilled Petit Filet of Beef, Brown Butter Potatoes, Green Asparagus, Morel Mushrooms, Pistachios

Glazed Japanese Eggplant, Adzuki Beans, Green Onion, Smoked Tofu, Miso Broth

Golden Beet Risotto, Leeks, White Truffle Oil, Asiago Cheese



PLATED THREE COURSE LUNCH

DESSERT

Ice Box Cheese Cake, Crème Fraiche, Strawberry Compote

Raspberry Cream Center, White Chocolate Torte, Semi-Sweet Chocolate Glaze, Sugar Cookie

Brown Butter Pineapple Cake, Blueberry Coulis

Double Chocolate, Banana Gateau, Triple Mousse Layers

Malted Milk Chocolate Panna Cotta, Candied Peanuts, Feuilletine Crisp

Tropezienne, Orange Blossom Scented Diplomat Cream

Black Cherry Chocolate Pudding Tart, Vanilla Chantilly Cream

Coconut Parfait Mango Mirror Glaze, Raspberry Lemon Compote

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection



QUICK AND EASY LUNCH BUFFET

SALAD

(Choice of three of the following)

Seasoned Tomatoes, Buffalo Mozzarella, Asparagus, Balsamic Drizzle

Greek Salad with Rock Shrimp, Lemon-Herb Vinaigrette

California Cobb Salad, Herb Chicken, Sherry Vinaigrette

Spinach and Orzo, Artichokes, Feta, Olives, Pine Nuts

Cavatelli Pasta, Sun-dried Tomato Pesto, Grilled Vegetables, Ricotta Salata

Roasted Beets, Shaved Fennel, Goat Cheese, Arugula

Asian Soba Noodles, Crisp Vegetables, Ginger Sesame Dressing

Black Bean and Corn, Roasted Peppers, Scallions, Cilantro

Roasted Red Bliss Potatoes, Red and Yellow Peppers, Thyme, Honey Dijon Mustard

Garlic Green Beans, Forest Mushrooms, Almonds, Soy Dressing

Mixed Field Greens, Cucumber, Tomatoes, Carrots, Champagne Vinaigrette

Caesar Salad, Garlic-Anchovy Dressing, Parmesan Crisp

ASSORTED GOURMET SANDWICHES & WRAPS

(Choice of three of the following)

Roasted New York Strip, Shaved Vella Jack Cheese, Caramelized Onion, Arugula, Roasted Garlic Aioli, Baguette

Hot Soppresatta, Capicola Ham, Aged Provolone, Cherry Peppers, Iceberg Lettuce, Red Wine Vinaigrette, Country Ciabatta

Roast Beef, Vermont Sharp Cheddar, Cole Slaw, Spicy Siracha Aioli, Kaiser Roll

Smoked Turkey Breast, Gruyere, Watercress, Sun-Dried Tomato Aioli, Brioche

Herb Chicken, Smoked Bacon, Bibb Lettuce, Vine Ripe Tomato, Avocado Spread, Rosemary Roll

Grilled Chicken Caesar, Baby Red and Green Romaine, Parmigiano-Reggiano, Anchovy-Cracked Pepper Dressing, Whole Wheat Wrap

Black Forest Ham, Brie Cheese, Honey-Whole Grain Mustard Spread, French Baguette

Classic Tuna Salad, Cornichon, Pickled Red Onion, Shaved Fennel, Marble Rye



QUICK AND EASY LUNCH BUFFET

ASSORTED GOURMET SANDWICHES & WRAPS (Continued)

Grilled Garden Vegetables, Burrata Cheese, Field Greens, Roasted Tomatoes, Onion Roll

Seasoned Heirloom Tomatoes, Prosciutto di Parma, Buffalo Mozzarella, Yellow Peppers, Fresh Basil, Aged Balsamic Vinegar, Olive Focaccia

Marinated Portobello Mushroom and Grilled Eggplant, Goat Cheese, Baby Greens, Lemon Hummus, Mediterranean Wrap

Chicken Salad, Apples, Scallions, Celery, Frisee, Seven Grain Roll

Includes the following:

Crisp Rosemary and Olive Oil Chips

Thin Breads, Seasonal Hummus

Fresh Seasonal Fruits and Berries

FROM THE PASTRY SHOP (Choice of four of the following)

Malted Milk Chocolate Panna Cotta, Candied Peanuts, Crispy Chocolate Crunch

Raspberry Cream Center, White Chocolate Torte, Semi-Sweet Chocolate Glaze, Sugar Cookie

Ginger Crème Brûlée, Cinnamon Twist

Seasonal Mixed Berry Crumb Tart, Cream Chantilly

Sweet and Tangy Toasted Lemon Meringue Pie

Ice Box Cheese Cake, Crème Fraiche, Strawberry Compote

Caramelized Apple Almond Tartlet, Whipped Crème Fraiche

Peach and Blueberry Lemon Pound Cake Trifle

Golden Raisin Vanilla Scented Rice Pudding

Fresh Berries Greek Yogurt Strawberry Coulis

Coconut Cream Pie, Mango Glazed Bananas

Raspberry Double Chocolate Tea Ganache Tart

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection

\$105.00 per person



DELI EXTRAVAGANZA

SOUPS

(Choice of one of the following)

Home Style Chicken Soup, Egg Noodles, Dill

Wonton Soup, Baby Bok Choy, King Oyster Mushrooms, Scallions

Tomato Soup, Reggiano Cheese Crust, Rocket Pesto

Sweet Corn Soup, Hearts of Palm, Crisp Garlic Chips

Clam Chowder, Smoked Bacon, Chives

Chilled Sweet Pea Soup, Multi-Bean Ragout, Mountain Caviar

Spicy Coconut Broth, Shrimp, Thai Basil, Lime

SALADS

(Choice of three of the following)

Seasoned Tomatoes, Buffalo Mozzarella, Asparagus, Balsamic Drizzle

Greek Salad with Rock Shrimp, Lemon-Herb Vinaigrette

California Cobb Salad, Herb Chicken, Sherry Vinaigrette

Spinach and Orzo, Artichokes, Feta, Olives, Pine Nuts

Cavatelli Pasta, Sun-dried Tomato Pesto, Grilled Vegetables, Ricotta Salata

Roasted Beets, Shaved Fennel, Goat Cheese, Arugula

Asian Soba Noodles, Crisp Vegetables, Ginger Sesame Dressing

Black Bean and Corn, Roasted Peppers, Scallions, Cilantro

Roasted Red Bliss Potatoes, Red and Yellow Peppers, Thyme, Honey Dijon Mustard

Garlic Green Beans, Forest Mushrooms, Almonds, Soy Dressing

Mixed Field Greens, Cucumber, Tomatoes, Carrots, Champagne Vinaigrette

Caesar Salad, Garlic-Anchovy Dressing, Parmesan Crisp



DELI EXTRAVAGANZA

CHOICE OF MEATS AND CHEESES

(Choice of three meats and three cheeses from the following)

Gourmet Deli Selections Featuring:

Black Forest Ham
Roasted New York Strip
Herbed Carved Chicken Breast
Soppresatta
Pepper Pastrami
Five Spiced Beef Tenderloin
Prosciutto
Smoked Turkey Breast

Gourmet Cheese Selections Featuring:

Mozzarella di Bufala
Fontina Val D'Aosta
Cave Aged Emi Gruyère
Carr Valley Apple Smoked Cheddar
Taylor Farmstead Gouda
Vella Monterey Jack
Vermont Cabot White Cheddar

Includes the following:

Grilled Vegetables
Assorted Baby Lettuces, Tomatoes, Sprouts
Assorted Spreads
Chef's Selection of Healthy and Rustic Breads



DELI EXTRAVAGANZA

FROM THE PASTRY SHOP
(Choice of four of the following)

Malted Milk Chocolate Panna Cotta, Candied Peanuts, Crispy Chocolate Crunch

Raspberry Cream Center White Chocolate Torte, Semi- Sweet Chocolate Glaze, Sugar Cookie

Ginger Crème Brûlée, Cinnamon Twist

Seasonal Mixed Berry Crumb Tart, Cream Chantilly

Sweet and Tangy Toasted Lemon Meringue Pie

Ice Box Cheese Cake, Crème Fraiche and Strawberry Compote

Caramelized Apple Almond Tartlet, Whipped Crème Fraiche

Peach and Blueberry Lemon Pound Cake Trifle

Golden Raisin Vanilla Scented Rice Pudding

Fresh Berries Greek Yogurt Strawberry Coulis

Coconut Cream Pie, Mango Glazed Bananas

Raspberry Double Chocolate Tea Ganache Tart

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection

\$115.00 per person



BUSINESS LUNCH BUFFET

SOUPS

(Choice of one of the following)

Home Style Chicken Soup, Egg Noodles, Dill

Wonton Soup, Baby Bok Choy, King Oyster Mushrooms, Scallions

Tomato Soup, Reggiano Cheese Crust, Rocket Pesto

Sweet Corn Soup, Hearts of Palm, Crisp Garlic Chips

Clam Chowder, Smoked Bacon, Chives

Chilled Sweet Pea Soup, Multi-Bean Ragout, Mountain Caviar

Spicy Coconut Broth, Shrimp, Thai Basil, Lime

SALADS

(Choice of three of the following)

Seasoned Tomatoes, Buffalo Mozzarella, Asparagus, Balsamic Drizzle

Greek Salad with Rock Shrimp, Lemon-Herb Vinaigrette

California Cobb Salad, Herb Chicken, Sherry Vinaigrette

Spinach and Orzo, Artichokes, Feta, Olives, Pine Nuts

Cavatelli Pasta, Sun-dried Tomato Pesto, Grilled Vegetables, Ricotta Salata

Roasted Beets, Shaved Fennel, Goat Cheese, Arugula

Asian Soba Noodles, Crisp Vegetables, Ginger Sesame Dressing

Black Bean and Corn, Roasted Peppers, Scallions, Cilantro

Roasted Red Bliss Potatoes, Red and Yellow Peppers, Thyme, Honey Dijon Mustard

Garlic Green Beans, Forest Mushrooms, Almonds, Soy Dressing

Mixed Field Greens, Cucumber, Tomatoes, Carrots, Champagne Vinaigrette

Caesar Salad, Garlic-Anchovy Dressing, Parmesan Crisp



BUSINESS LUNCH BUFFET

MAIN DISHES

(Choice of three of the following)

Grilled Wild Salmon, Bulgar Wheat, Preserved Lemon, Zucchini, Mint

Paillard of Free Range Chicken, Baby Summer Squash, Herb Jus

Steamed Red Snapper in Lemongrass, Green Papaya Salad, Pomelo, and Peanuts

Sea Bass, Plum Tomato, Capers, Oregano

Seared Beef Tenderloin, Baby Carrots, Tarragon-Cornichon Sauce

Spice Grilled Leg of Lamb, Mustard Greens, Yogurt Sauce

Bourbon Glazed Pork Loin, Roasted Corn, Black Beans, Chipotle

Grilled Garden Vegetable Lasagna, Charred Tomato Coulis, Sweet Basil Pesto

Vietnamese Rice Vermicelli, Grilled Flank Steak, Lemongrass, Red Chili

Roulade of Turkey, Stuffed with Snow Pea Leaves, Ginger, Sesame

Sun Dried Tomato Gnocchi, Grilled Artichokes, Black Olives, Fava Beans, Basil Coulis

(Choice of one of the following included; choice of two, additional \$15.00 per person)

Pan Seared Roasted Garlic Polenta Cake

Oven Roasted Red Bliss Potato, Rosemary and Olive Oil

Yukon Gold Potato Purée

Steamed Jasmine Rice, Coconut and Lemon Grass

Wild Rice Blend Pilaf

Fingerling Potato with Garlic

Potato Gratin with Pecorino Cheese

Baked Macaroni Pasta with Three Cheeses

Sour Dough Bread Pudding with Savory Herbs



BUSINESS LUNCH BUFFET

FROM THE PASTRY SHOP

(Choice of four of the following)

Malted Milk Chocolate Panna Cotta, Candied Peanuts, Crispy Chocolate Crunch

Raspberry Cream Center White Chocolate Torte, Semi- Sweet Chocolate Glaze, Sugar Cookie

Ginger Crème Brûlée, Cinnamon Twist

Seasonal Mixed Berry Crumb Tart, Cream Chantilly

Sweet & Tangy Toasted Lemon Meringue Pie

Ice Box Cheese Cake, Crème Fraiche and Strawberry Compote

Caramelized Apple Almond Tartlet, Whipped Crème Fraiche

Peach and Blueberry Lemon Pound Cake Trifle

Golden Raisin Vanilla Scented Rice Pudding

Fresh Berries Greek Yogurt Strawberry Coulis

Coconut Cream Pie, Mango Glazed Bananas

Raspberry Double Chocolate Tea Ganache Tart

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection

\$160.00 per person



ASIAN LUNCH BUFFET

SOUP

Miso Soup, Tofu Wakame, Scallions

SALADS

Chinese Chopped Chicken Salad, Roasted Peanuts, Crisp Noodles

Soba Noodle Salad, Crunchy Cucumbers, Tofu, Scallions, Soy Peanut Dressing

Japanese Garden Salad, Carrot-Ginger Vinaigrette

ENTRÉES

(Choice of three of the following)

Honey Glazed Long Island Duck Breast, Ginger, Flowering Chives

Pan Seared Snapper, Japanese Eggplant, Green Onions, Szechuan Peppers

Ginger Hoisin Glazed Barbecued Chicken Breast

Steamed Black Bass, Sautéed Pea Shoots with Garlic, Sweet Soy Sauce

Green Curry Mussels, Long Beans, Oyster Mushrooms, Kaffir Lime

"Tonkatsu" Fried Pork Chop, Shredded Cabbage, Lemon

Stir Fried Asian Vegetables, Baby Bok Choy, Shiitake Mushrooms, Garlic Sauce

Stir Fried Noodles with Vegetables, Choice of Beef, Chicken or Shrimp

Ma Po Tofu, Minced Pork, Hot Chili, Scallion

Marinated Crispy Beef, Celery, Fermented Black Beans

Sautéed Jumbo Prawns, Chinese Broccoli, Lotus Root, Oyster Sauce

(Choice of one of the following)

Steamed Lemongrass-Coconut Infused Jasmine Rice

Steamed Jasmine Rice

Steamed Brown Rice



ASIAN LUNCH BUFFET (CONTINUED)

DESSERTS

Mango and Pineapple Tapioca Puddings

Green Tea Center Dark Chocolate Torte

White Chocolate Coconut Panna Cotta, Macadamia Nuts

Mandarin Cheesecake, Chocolate Five Spice Tuille

Sesame Banana Spring Rolls

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection

\$165.00 per person



TUSCAN LUNCH BUFFET

SOUP

(Choice of one of the following)

Minestrone, Tuscan Country Bread Grilled with Roasted Garlic

Lentil Soup, Fennel Sausage, Parmigiano-Reggiano

ANTIPASTO AND ITALIAN BREAD DISPLAY

Selection of Antipasto and Cured Meats

Selection of Imported Cheese

Marinated Eggplant, Baby Fennel, Roasted Peppers, Olives

Tomatoes, Buffalo Mozzarella, Basil, Aged Balsamic Drizzle

Chef's Selection of Italian Breads

(Choice of three of the following Pastas)

Fusilli

Rigatoni

Orecchiette

Farfalle

Wild Mushroom Ravioli

Four Cheese Ravioli Cavatelli

Ricotta-Spinach Tortellini

(Choice of three of the following Sauces)

Bolognese

Alfredo

Marinara

Roasted Garlic Forest Mushroom Stew

Goat Cheese, Lemon and Black Pepper Sauce

Italian Sausage and Clams in White Wine Sauce

Black Olive Sauce

Summer Truffle Sauce

Amatriciana Sauce

Fresh Plum Tomato with Basil Pesto

Sun-Dried Tomato Pesto Sauce



TUSCAN LUNCH BUFFET

ENTREE

(Choice of one of the following)

Herb Roasted Leg of Lamb, Sangiovese Sauce

Grilled Tuscan Rib Steak, Rosemary Roasted Potato

Olive Oil Poached Wild Salmon, Vegetable Ribbons, Oven Dried Tomato

Pan Roasted Branzino, Lemon, Capers

Parmesan Crusted Chicken Breast, Roasted Garlic, Parsley

Roasted Breast of Chicken, Spicy Green Olive Relish

Rabbit Braised with Black Olive, Plum Tomato, Summer Savory

DESSERT

(Choice of four of the following)

Tiramisu, Coffee Soaked Lady Fingers, Espresso Crème Anglaise

Lemon Cello Panna Cotta, Crisp Citrus Tuille

Ricotta Amaretti Cheese Cake

Pistachio Parfait, Amareno Cherries, Mascarpone Cream

Chocolate Pistachio Cannoli

Chocolate Mousse, Espresso Ganache Center, Chocolate Flourless Cake

Assorted Italian Cookies and Biscotti

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection

\$165.00 per person



DIM SUM LUNCH BUFFET

SOUP

Wonton Soup, Baby Bok Choy, King Oyster Mushrooms, Scallions

SALAD

Chinese Sesame Noodle Salad

Asian Greens, Sprouts, Daikon, Snap Peas, Ginger Dressing

DIM SUM PRESENTED IN TRADITIONAL STEAMER BASKET
(Choice of one item from each of the following dim sum)

Crisp Spring Rolls

Vegetable

Shrimp

Lobster

Pot Stickers

Turkey

Pork and Chicken

Vegetable

Sui Mei

Chicken

Pork and Shrimp

Beef

Chinese Specialties

Barbecued Pork Steamed Buns

Crisp Chicken Lollipops

Peking Duck, Lotus Buns

Stir Fry Soft Lo Mein Noodles with Vegetables

Assorted Condiments Including:

Chinese Barbecue, Sweet and Sour, Chinese Mustard, Soy Vinegar, Szechuan Sweet and Hot, Sambal Sauce

Desserts

Sweet Rice Balls, Sweet Red Bean Paste

Sticky Rice with Mango

Grilled Pineapple Strudel, Candied Macadamias

Sweet Tapioca, Coconut Cream and Sesame Tulle

Mandarin Orange Cake

Seasonal Sliced Fruits

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection

\$175.00 per person