



PLATED THREE COURSE LUNCH

STARTER

(Choice of one Soup or Salad)

SOUP

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

Indian Spiced Yellow Lentils, Coriander, Roasted Tomato

Soup au Pistou, Basil, Ditalini Pasta, Parmigiano-Reggiano

Mexican Corn Soup, Queso Cotija, Ancho Chile, Lime

Chilled Pea Soup, Mint, Garbanzos, Spicy Yogurt

Clam Chowder, Smoked Bacon, Chives

Thai Chicken Soup, Ginger, Cilantro, Coconut Milk

SALAD

Baby Romaine, Shaved Parmesan, Garlic Croutons, Creamy Black Pepper Dressing

Asian Caesar, White Anchovy, Wonton Crisps, Sesame Chips, Soy-Garlic Dressing

Heirloom Tomatoes, Buffalo Mozzarella, Aged Balsamic, Basil Oil

Frisée, Smoked Bacon, Gorgonzola, Crisp Shallots, Sherry Vinaigrette

Mache, Proscuitto, Ricotta Salata, Hazelnuts, Honey-Balsamic Dressing

Arugula, Crisp Goat Cheese, Stone Fruits, Toasted Almonds, Poppyseed Vinaigrette

Baby Spinach, Serrano Ham, Manchego, Shaved Fennel, Marcona Almonds, Olive Dressing

Watercress, Endive, Radicchio, Shaved Parmesan, Roasted Tomatoes, Dijonaise Dressing

Field Mix, Watermelon, Feta Cheese, Mint, Pickled Red Onions, Olives, Herb Vinaigrette

Iceberg, Tomatoes, Blue Cheese, Smoked Bacon, Buttermilk Dressing

Bibb, Roasted Corn, Baby Heirloom Tomatoes, Radish, Champagne Vinaigrette



PLATED THREE COURSE LUNCH

ENTREE

Chilled

Chicken Cobb, Smoked Bacon, Tomato, Egg, Avocado, Blue Cheese, Herb Dressing

Miso-Glazed Salmon, Maitake Mushrooms, Soba Noodles, Sprouts, Soy-Ginger Dressing

Tuna Niçoise, Fingerling Potatoes, Tomatoes, Egg, Haricot Vert, Olives, Anchovy, Dijonaise Vinaigrette

Hoisin Duck Breast, Butter Lettuce, Cucumber, Scallions, Carrots, Red Chili Dressing

Grilled New York Strip Steak, Fingerling Potatoes, Shaved Fennel, Arugula, Roasted Garlic Dressing

Herb Chicken Breast, Red and Green Romaine, Shaved Parmesan, Focaccia Crouton, Black Pepper Dressing

Thai Chicken, Napa Cabbage, Watercress, Crispy Rice Noodles, Peanuts, Basil Dressing

Curry Spiced Tofu, Garbanzo Beans, Cucumber Salad, Mint Yogurt Sauce

Hot

Seared Arctic Char, Spiced Eggplant, Bulghur Wheat, Roasted Peppers

Roasted Grouper Filet, Heirloom Tomato Gazpacho, Pickled Pearl Onion, Crisp Focaccia

Wild Salmon Filet, Black Thai Rice, Asian Greens, Yuzu Butter

Roasted Free-Range Chicken Breast, Grilled Artichoke, Preserved Lemon, Baby Tomato

Ginger Glazed Free-Range Chicken, Buckwheat Soba Noodles, Baby Bok Choy, Shitake Broth

Seven Spice Crusted Filet of Beef, Scallion-Potato Hash, Plum-Ginger Jus

Herb Grilled Beef Tenderloin, Spring Peas, Market Mushrooms, Roasted Garlic Polenta

BBQ Braised Beef Short Rib, Sweet Potato, Haricot Vert, Crispy Onion

Caramelized Cauliflower "Steak", Spinach, Couscous, Dried Cranberries

Summer Bean Risotto, Morel Mushrooms, Mascarpone Cheese



PLATED THREE COURSE LUNCH

DESSERT

New York Style Cheese Cake, Elderflower-Rhubarb-Strawberry Compote

Roasted Peach, Almond Frangipane Tart, Cassis Fool

Devil's Food Cake, Chocolate Mousse, Tiramisu Center

Toasted Coconut Terrine, Lemon Verbena Center, Plum Compote

Seasonal Berry Tart, Mascarpone Cream

Keylime Torte, Sour Cream Glaze, Graham Cracker Sable

Pistachio Gateau, Dark Chocolate Cremeux, Apricot Miroir

Sour Cherry Panna Cotta, Lemon Ginger Cookie

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection



QUICK AND EASY LUNCH BUFFET

SALAD

(Choice of three of the following)

Tofu, Seaweed, Cucumber, Asian Pear, Edamame, Ponzu
Couscous, Tomatoes, Mint, Zucchini, Parsley, Lemon Vinaigrette
Curried Cauliflower, Dried Currants, Toasted Almonds
Spiced Chickpeas, Red Onions, Herbs, Yogurt
Orzo, Artichokes, Feta, Olives, Pine Nuts, Spinach
Penne Pasta, Arugula Pesto, Ricotta Salata
Roasted Beets, Shaved Fennel, Goat Cheese
Soba Noodles, Crisp Vegetables, Ginger Sesame Dressing
Roasted Fingerling Potatoes, Bell Peppers, Thyme, Honey Dijon Mustard
Baby Mozzarella, Red and Yellow Cherry Tomatoes, Basil Pesto
Organic Greens, Cucumbers, Tomatoes, Carrots, Sherry Vinaigrette
Caesar, Garlic-Anchovy Dressing, Focaccia Croutons
Iceberg, Tomatoes, Red Onion, Blue Cheese, Bacon, Herb Dressing
Stone Fruits, Jicama, Mint, Sherry Vinegar
Watermelon, Feta Cheese, Pickled Onions, Aged Balsamic
Summer Beans, Peppers, Herbs, Lemon Vinaigrette
Green Papaya, Thai Chillies, Long Beans, Roasted Peanuts
Greek, Feta, Olives, Cucumbers, Lemon-Oregano

ASSORTED GOURMET SANDWICHES & WRAPS

(Choice of three of the following)

Roasted New York Strip, Vermont Cheddar, Caramelized Onions, Arugula, Roasted Garlic Aioli, Baguette
Spiced Roast Beef, Jack Cheese, Cole Slaw, Russian Dressing, Kaiser Roll
Prosciutto di Parma, Soppressata, Aged Provolone, Cherry Peppers, Iceberg Lettuce, Oregano-Red Wine Vinaigrette, Italian Bread
Salami, Ham, Buffalo Mozzarella, Olive & Vinegar, French Bread
Black Forest Ham, Roast Pork, Swiss, Mustard, Pickles, Cuban Hero
Turkey Club, Smoked Bacon, Romaine, Heirloom Tomatoes, Avocado, Basil Mayo, Brioche
Smoked Turkey Breast, Gruyere, Watercress, Sun-Dried Tomatoes, Pesto Aioli, Onion Roll
Pepper Turkey, Brie Cheese, Apples, Honey-Jalapeno Mustard, Kaiser Roll
BBQ Chicken, Bacon, Caramelized Onions, Manchego, Chipotle Aioli, Ciabatta
Grilled Herb Chicken, Romaine, Shaved Parmesan, Caesar Dressing, Whole Wheat Wrap



QUICK AND EASY LUNCH BUFFET (CONTINUED)

ASSORTED GOURMET SANDWICHES & WRAPS

(Continued)

Soy-Honey Chicken, Asian Pear, Pickled Carrots, Mizuna, Ginger Puree, Sesame Roll

Tandori Chicken, Plum Tomatoes, Red Onions, Cucumbers, Feta, Lemon Hummus, Mediterranean Wrap

Chicken Salad, Apples, Scallions, Celery, Frisee, Tomatoes, Onion Roll

Classic Tuna Salad, Cornichon, Celery, Pickled Red Onion, Shaved Fennel, Semolina Roll

Goat Cheese, Avocado, Chopped Chickpeas, Tomatoes, Sprouts, Walnut Pesto, Marble Rye

Heirloom Tomatoes, Buffalo Mozzarella, Fresh Basil, Aged Balsamic Vinegar, Olive Oil, Focaccia

Grilled Summer Squash, Portabello Mushrooms, Goat Cheese, Spinach Wrap

Includes the following:

North Fork Potato Chips

Thin Breads, Seasonal Hummus

Fresh Seasonal Fruits and Berries

FROM THE PASTRY SHOP

(Choice of four of the following)

Sour Cherry Panna Cotta, Lemon Ginger Cookie

Devil's Food Cake, Chocolate Mousse, Tiramisu Cream Center

Green Tea Crème Brulee, Sesame Tuile, Sweet Lychees

Mango Tapioca, Roasted Pineapple

Toasted Coconut Chocolate Tart, Chantilly Cream

Sweet and Tangy Toasted Lemon Meringue Pie

New York Style Cheese Cake, Elderflower, Strawberry & Rhubarb Compote

Roasted Peach, Almond Frangipane Tart, Cassis Fool

Pistachio Gateau, Dark Chocolate Cremeux, Apricot Mirroir

Coconut-Pineapple Napoleon, Berry Sauce

Vanilla Scented Rice Pudding, Golden Raisin, Caramel Cream

Chocolate-Ganache Tart, Diplomat Vanilla Cream, Fresh Raspberries

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection

\$110.00 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

Indian Spiced Yellow Lentils, Coriander, Roasted Tomato

Soup au Pistou, Basil, Ditalini Pasta, Parmigiano-Reggiano

Mexican Corn Soup, Queso Cotija, Ancho Chile, Lime

Chilled Pea Soup, Mint, Garbanzos, Spicy Yogurt

Clam Chowder, Smoked Bacon, Chives

Thai Chicken Soup, Ginger, Cilantro, Lime

SALADS

(Choice of three of the following)

Tofu, Seaweed, Cucumber, Asian Pear, Edamame, Ponzu

Couscous, Tomatoes, Mint, Zucchini, Parsley, Lemon Vinaigrette

Curried Cauliflower, Dried Currants, Toasted Almonds

Spiced Chickpeas, Red Onions, Herbs, Yogurt

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

Penne Pasta, Arugula Pesto, Ricotta Salata

Roasted Beets, Shaved Fennel, Goat Cheese

Soba Noodles, Crisp Vegetables, Ginger Sesame Dressing

Roasted Fingerling Potatoes, Bell Peppers, Thyme, Honey Dijon Mustard

Baby Mozzarella, Red and Yellow Cherry Tomatoes, Basil Pesto

Organic Greens, Cucumbers, Tomatoes, Carrots, Sherry Vinaigrette

Caesar, Garlic-Anchovy Dressing, Focaccia Croutons

Iceberg, Tomatoes, Red Onion, Blue Cheese, Bacon, Herb Dressing

Stone Fruits, Jicama, Mint, Sherry Vinegar

Watermelon, Feta Cheese, Pickled Onions, Aged Balsamic

Summer Beans, Peppers, Herbs, Lemon Vinaigrette

Green Papaya, Thai Chilies, Long Beans, Roasted Peanuts

Greek, Feta, Olives, Cucumbers, Lemon-Oregano



DELI EXTRAVAGANZA (CONTINUED)

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
Sweet Soppressatta
Pepper Pastrami
Spiced Beef Tenderloin
Prosciutto di Parma
Smoked Turkey Breast

Gourmet Cheese Selections Featuring:

Mozzarella di Bufala
Dill Havarti
Cave Aged Emi Gruyère
Grafton Smoked Cheddar
Taylor Farmstead Gouda
Vella Monterey Jack
Vermont Cabot White Cheddar

Includes the following:

Grilled Vegetables
Assorted Baby Lettuces, Tomatoes, Sprouts, Pickles
Basil Mayo, Sun-Dried Tomato Aioli, Miso-Mustard Spread
Chef's Selection of Healthy and Rustic Breads

FROM THE PASTRY SHOP

(Choice of four of the following)

Sour Cherry Panna Cotta, Lemon Ginger Cookie
Devil's Food Cake, Chocolate Mousse, Tiramisu Cream Center
Green Tea Crème Brulee, Sesame Tuile, Sweet Lychees
Mango Tapioca, Roasted Pineapple
Toasted Coconut Chocolate Tart, Chantilly Cream
Sweet and Tangy Toasted Lemon Meringue Pie
New York Style Cheese Cake, Elderflower, Strawberry & Rhubarb Compote
Roasted Peach, Almond Frangipane Tart, Cassis Fool
Pistachio Gateau, Dark Chocolate Cremeux, Apricot Mirroir
Coconut-Pineapple Napoleon, Berry Sauce
Vanilla Scented Rice Pudding, Golden Raisin, Caramel Cream
Chocolate-Ganache Tart, Diplomat Vanilla Cream, Fresh Raspberries

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection

\$115.00 per person

March 2011



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

Indian Spiced Yellow Lentils, Coriander, Roasted Tomato

Soup au Pistou, Basil, Ditalini Pasta, Parmigiano-Reggiano

Mexican Corn Soup, Queso Cotija, Ancho Chile, Lime

Chilled Pea Soup, Mint, Garbanzos, Spicy Yogurt

Clam Chowder, Smoked Bacon, Chives

Thai Chicken Soup, Ginger, Cilantro, Lime

SALADS

(Choice of three of the following)

Tofu, Seaweed, Cucumber, Asian Pear, Edamame, Ponzu

Couscous, Tomatoes, Mint, Zucchini, Parsley, Lemon Vinaigrette

Curried Cauliflower, Dried Currants, Toasted Almonds

Spiced Chickpeas, Red Onions, Herbs, Yogurt

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

Penne Pasta, Arugula Pesto, Ricotta Salata

Roasted Beets, Shaved Fennel, Goat Cheese

Soba Noodles, Crisp Vegetables, Ginger Sesame Dressing

Roasted Fingerling Potatoes, Bell Peppers, Thyme, Honey Dijon Mustard

Baby Mozzarella, Red and Yellow Cherry Tomatoes, Basil Pesto

Organic Greens, Cucumbers, Tomatoes, Carrots, Sherry Vinaigrette

Caesar, Garlic-Anchovy Dressing, Focaccia Croutons

Iceberg, Tomatoes, Red Onion, Blue Cheese, Bacon, Herb Dressing

Stone Fruits, Jicama, Mint, Sherry Vinegar

Watermelon, Feta Cheese, Pickled Onions, Aged Balsamic

Summer Beans, Peppers, Herbs, Lemon Vinaigrette

Green Papaya, Thai Chillies, Long Beans, Roasted Peanuts

Greek, Feta, Olives, Cucumbers, Lemon-Oregano



BUSINESS LUNCH BUFFET (CONTINUED)

MAIN DISHES

(Choice of three of the following)

Pan Roasted Wild Salmon, Corn, Fava Beans, Herb Butter

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

Paillard of Free Range Chicken, New Potatoes, Buttermilk, Dill

Grilled Marinated Mahi-Mahi, Pineapple, Red Onion

Seared Beef Tenderloin, Provençal Vegetables, Thyme Jus

Cherry Glazed Baby Back Ribs, Black Pepper Slaw, Spicy Vinegar

Grilled Leg of Lamb, Spicy Green Olive Sauce, Parsley

Baked Swiss Chard and Pine Nut Lasagna, Ricotta Cheese, Peperonata

Vietnamese Grilled Pork, Rice Vermicelli, Coriander, Lime

Balsamic Glazed Breast of Organic Turkey, Broccoli Rabe, Roasted Garlic

Cavatelli Pasta, Tomato Ragout, Black Olives, Capers, Asiago Cheese

(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 (CONTINUED)

FROM THE PASTRY SHOP

(Choice of four of the following)

Sour Cherry Panna Cotta, Lemon Ginger Cookie

Devil's Food Cake, Chocolate Mousse, Tiramisu Cream Center

Green Tea Crème Brulee, Sesame Tuile, Sweet Lychees

Mango Tapioca, Roasted Pineapple

Toasted Coconut Chocolate Tart, Chantilly Cream

Sweet and Tangy Toasted Lemon Meringue Pie

New York Style Cheese Cake, Elderflower, Strawberry & Rhubarb Compote

Roasted Peach, Almond Frangipane Tart, Cassis Fool

Pistachio Gateau, Dark Chocolate Cremeux, Apricot Mirroir

Coconut-Pineapple Napoleon, Berry Sauce

Vanilla Scented Rice Pudding, Golden Raisin, Caramel Cream

Chocolate-Ganache Tart, Diplomat Vanilla Cream, Fresh Raspberries

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, Sprouts, 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 Pepper

Ginger Hoisin Glazed Barbecued Chicken Breast

Steamed Black Bass, Sautéed Pea Shoots, Sweet Soy Sauce

Thai 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, Chinese Broccoli, Fermented Black Beans

Sautéed Jumbo Prawns, Celery, 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

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

Cavatelli

Wild Mushroom Ravioli

Four Cheese Ravioli

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

Puttanesca Sauce

Black Truffle Sauce

Amatriciana Sauce

Fresh Plum Tomato with Basil Pesto

Sun-Dried Tomato Pesto Sauce



TUSCAN LUNCH BUFFET (CONTINUED)

ENTREE

(Choice of one of the following)

Herb Roasted Leg of Lamb, Artichoke, Barolo Wine Reduction

Grilled Tuscan Rib Steak, Roasted Potato

Wild Salmon Baked with Black Olive, Lemon, Garlic

Pan Roasted Branzino, Blood Orange, Scallions, Mint

Balsamic Glazed Chicken Breast, Grilled Radicchio, Rosemary

Roasted Breast of Chicken alla Diavolo, Black Pepper, Red Onion, Parsley

Rabbit Braised in White Wine, Sundried Tomato, Fennel

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

Chocolate Pistachio Cannoli

Chocolate Mousse, Hazelnut Cream 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 four items from the following dim sum)

Crisp Spring Rolls

Vegetable

Shrimp

Lobster

Pot Stickers

Turkey

Pork

Vegetable

Sui Mei

Chicken

Pork and Shrimp

Beef

Chinese Specialties

Barbecued Pork Steamed Buns

Crisp Chicken Lollipops

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 Tuille

Mandarin Orange Cake

Seasonal Sliced Fruits

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection

\$175.00 per person