MANDARIN ORIENTAL
NEW YORK

QUICK AND EASY LUNCH BUFFET

SALAD

(Choice of three of the following)

Asian Caesar Salad, Shaved Parmesan, Crispy Wontons, Cashews, Soy-Garlic Dressing

Mixed Field Greens, Cucumbers, Baby Tomatoes, Carrots, Basil Vinaigrette

Chopped Salad, Tomatoes, Cucumbers, Red Onion, Smoked Bacon, Blue Cheese Dressing

Baby Mozzarella, Red and Yellow Cherry Tomatoes, Basil Pesto

Greek Salad, Feta, Olives, Cucumbers, Chick Peas, Lemon-Oregano

Roasted Beets, Shaved Fennel, Goat Cheese, Arugula

Penne Pasta, Arugula Pesto, Grilled Vegetables, Ricotta Salata

Soba Noodles, Crisp Vegetables, Ginger Sesame Dressing

Edamame and Fava Beans, Roasted Corn, Grilled Peppers, Scallions, Cilantro

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

Stone Fruit Salad, Jicama, Mint, Thai Basil, Mandarin Orange Dressing

MANDARIN ORIENTAL
NEW YORK

ASSORTED GOURMET SANDWICHES & WRAPS

(Choice of four of the following)

Turkey Club, Smoked Bacon**,** Romaine, Heirloom Tomatoes, Avocado, Basil Mayo, Brioche

Pepper Turkey, Brie Cheese, Apples, Seasonal Sprouts, Dry Cherry Mustard, Seven Grain Roll

Smoked Turkey Breast, Gruyere, Watercress, Roasted Tomatoes, Pesto Aioli, Artisanal Flat Bread

Grilled Herb Chicken, Romaine, Shaved Parmesan, Caesar Dressing, Whole Wheat Wrap

Miso Glazed Chicken, Pickled Carrots, Butter Lettuce, Ginger-Sesame Aioli, Nori Roll

Za'atar Chicken, Plum Tomatoes, Shaved Red Onions, Cucumbers, Feta, Lemon Hummus, Mediterranean Wrap

Aged Salami, Taleggio Cheese, Olive Tapenade, Heirloom Tomatoes, Arugula, Ciabatta

Prosciutto di Parma, Soppressata, Provolone, Cherry Peppers, Iceberg Lettuce, Oregano-Red Wine Vinaigrette, Italian Bread

Roasted New York Strip, Vermont Cheddar, Caramelized Onions, Arugula, Roasted Garlic Aioli, Baguette

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

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

Grilled Portobello Mushrooms, Caramelized Onions, Goat Cheese, Roasted Tomatoes, Spinach Wrap

Includes the following:
North Fork Potato Chips
Thin Breads, Seasonal Hummus
Fresh Seasonal Fruits and Berries

MANDARIN ORIENTAL
NEW YORK

FROM THE PASTRY SHOP

(Choice of four of the following)

Mango Tapioca, Coconut Streusel

Vanilla Scented Rice Pudding, Dried Apricot, Coconut Cream

New York Style Cheese Cake, Seasonal Fruit, Pineapple Sauce

Ginger Crème Brûlée, Sesame Tuile, Sautéed Pineapple

Devil's Food Cake, Chocolate Mousse, Dulce de Leche Center

Coconut Cake, Key Lime Cream

Chocolate-Peanut Torte, Salted Caramel

White Chocolate-Strawberry Pistachio Torte, Elderflower-Apricot Compote

Honey-Yogurt Panna Cotta, Strawberry Compote, Lemon Cream

Chocolate Banana Cream Pie, Caramel Sauce

Black Cherry Clafoutis, Mountain Berry Cream

Passion Curd, Raspberry Meringue Tart, Blueberry Sauce

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection

(Minimum of 15 guests)

MANDARIN ORIENTAL
NEW YORK

DELI EXTRAVAGANZA

SOUPS

(Choice of one of the following)

Wonton, Baby Bok Choy, King Oyster Mushrooms, Scallions

Creamy Tomato, Parmesan Croutons, Basil Pesto

Sweet Corn Soup, Pumpernickel, Chive Oil

Asparagus Soup, Truffle, Crème Fraiche

Miso Soup, Wakame, Scallions, Tofu

Thai Chicken Soup, Ginger, Cilantro, Coconut Milk

SALAD

(Choice of three of the following)

Asian Caesar Salad, Shaved Parmesan, Crispy Wontons, Cashews, Soy-Garlic Dressing

Mixed Field Greens, Cucumbers, Baby Tomatoes, Carrots, Basil Vinaigrette

Chopped Salad, Tomatoes, Cucumbers, Red Onion, Smoked Bacon, Blue Cheese Dressing

Baby Mozzarella, Red and Yellow Cherry Tomatoes, Basil Pesto

Greek Salad, Feta, Olives, Cucumbers, Chick Peas, Lemon-Oregano

Roasted Beets, Shaved Fennel, Goat Cheese, Arugula

Penne Pasta, Arugula Pesto, Grilled Vegetables, Ricotta Salata

Soba Noodles, Crisp Vegetables, Ginger Sesame Dressing

Edamame and Fava Beans, Roasted Corn, Grilled Peppers, Scallions, Cilantro

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

Stone Fruit Salad, Jicama, Mint, Thai Basil, Mandarin Orange Dressing

Seasonal Fruit Salad, Mixed Berries, Poppy seed Vanilla Yogurt

MANDARIN ORIENTAL
NEW YORK

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
Pepper-crusted Turkey Breast
Smoked Turkey Breast
Herbed Carved Chicken Breast
Sweet Soppressata
New York Pastrami
Spiced Beef Tenderloin
Prosciutto di Parma

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, Pickles
Basil Mayo, Sun-Dried Tomato Aioli, Miso-Mustard Spread
Chef's Selection of Healthy and Rustic Breads

MANDARIN ORIENTAL
NEW YORK

DELI EXTRAVAGANZA (CONTINUED)

FROM THE PASTRY SHOP

(Choice of four of the following)

Mango Tapioca, Coconut Streusel

Vanilla Scented Rice Pudding, Dried Apricot, Coconut Cream

New York Style Cheese Cake, Seasonal Fruit, Pineapple Sauce

Ginger Crème Brûlée, Sesame Tuile, Sautéed Pineapple

Devil's Food Cake, Chocolate Mousse, Dulce de Leche Center

Coconut Cake, Key Lime Cream

Chocolate-Peanut Torte, Salted Caramel

White Chocolate-Strawberry Pistachio Torte, Elderflower-Apricot Compote

Honey-Yogurt Panna Cotta, Strawberry Compote, Lemon Cream

Chocolate Banana Cream Pie, Caramel Sauce

Black Cherry Clafoutis, Mountain Berry Cream

Passion Curd, Raspberry Meringue Tart, Blueberry Sauce

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection

(Minimum of 15 guests)

MANDARIN ORIENTAL
NEW YORK

BUSINESS LUNCH BUFFET

SOUPS
(Choice of one of the following)

Wonton, Baby Bok Choy, King Oyster Mushrooms, Scallions

Creamy Tomato, Parmesan Croutons, Basil Pesto

Sweet Corn Soup, Pumpernickel, Chive Oil

Asparagus Soup, Truffle, Crème Fraiche

Miso Soup, Wakame, Scallions, Tofu

Thai Chicken Soup, Ginger, Cilantro, Coconut Milk

SALAD
(Choice of three of the following)
Asian Caesar Salad, Shaved Parmesan, Crispy Wontons, Cashews, Soy-Garlic Dressing

Mixed Field Greens, Cucumbers, Baby Tomatoes, Carrots, Basil Vinaigrette

Chopped Salad, Tomatoes, Cucumbers, Red Onion, Smoked Bacon, Blue Cheese Dressing

Baby Mozzarella, Red and Yellow Cherry Tomatoes, Basil Pesto

Greek Salad, Feta, Olives, Cucumbers, Chick Peas, Lemon-Oregano

Roasted Beets, Shaved Fennel, Goat Cheese, Arugula

Penne Pasta, Arugula Pesto, Grilled Vegetables, Ricotta Salata

Soba Noodles, Crisp Vegetables, Ginger Sesame Dressing

Edamame and Fava Beans, Roasted Corn, Grilled Peppers, Scallions, Cilantro

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

Stone Fruit Salad, Jicama, Mint, Thai Basil, Mandarin Orange Dressing

Seasonal Fruit Salad, Mixed Berries, Poppy seed Vanilla Yogurt

MANDARIN ORIENTAL
NEW YORK

BUSINESS LUNCH BUFFET (CONTINUED)

MAIN DISHES

(Choice of three of the following)

Pan Roasted Atlantic Salmon, Fava Beans, Corn, Thyme Butter

Seared Red Snapper, Snow Peas, Mustard Greens

Paillard of Free Range Chicken, Warm Potato Salad, Buttermilk Dressing

Grilled Marinated Mahi-Mahi, Pineapple, Red Onion, Cilantro

Seared Beef Tenderloin, Ratatouille, Pearl Onions, Herb Jus

Thai Chili Marinated Baby Back Ribs, Green Papaya Salad, Peanuts

Grilled Leg of Lamb, Potato Confit, Spicy Green Olive Sauce

Baked Lasagna, Ricotta Cheese, Roasted Tomatoes, Basil

Vietnamese Grilled Pork, Rice Vermicelli, Coriander, Lime

Breast of Organic Turkey, Broccoli Rabe, Roasted Garlic

Cavatelli Pasta, Tomato Ragout, Ricotta Salata

(Choice of one of the following included; choice of two, additional $20.00 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 Vermont Cheddar

Baked Macaroni Pasta with Three Cheeses

Sour Dough Bread Pudding with Savory Herbs

MANDARIN ORIENTAL
NEW YORK

BUSINESS LUNCH BUFFET (CONTINUED)

FROM THE PASTRY SHOP

(Choice of four of the following)

Mango Tapioca, Coconut Streusel

Vanilla Scented Rice Pudding, Dried Apricot, Coconut Cream

New York Style Cheese Cake, Seasonal Fruit, Pineapple Sauce

Ginger Crème Brûlée, Sesame Tuile, Sautéed Pineapple

Devil's Food Cake, Chocolate Mousse, Dulce de Leche Center

Coconut Cake, Key Lime Cream

Chocolate-Peanut Torte, Salted Caramel

White Chocolate-Strawberry Pistachio Torte, Elderflower-Apricot Compote

Honey-Yogurt Panna Cotta, Strawberry Compote, Lemon Cream

Chocolate Banana Cream Pie, Caramel Sauce

Black Cherry Clafoutis, Mountain Berry Cream

Passion Curd, Raspberry Meringue Tart, Blueberry Sauce

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection

(Minimum of 15 guests)

MANDARIN ORIENTAL
NEW YORK

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, Edamame, 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

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MANDARIN ORIENTAL
NEW YORK

ASIAN LUNCH BUFFET (CONTINUED)

DESSERTS

Mango Tapioca Pudding, Coconut Streusel

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

Green Tea Panna Cotta, Macadamia Nuts

Mandarin Cheesecake, Chocolate Five Spice Tuile

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection

(Minimum of 15 guests)

MANDARIN ORIENTAL
NEW YORK

TUSCAN LUNCH BUFFET

SOUP

(Choice of one of the following)

Minestrone, Tuscan Country Bread Grilled with Roasted Garlic

Lentil Soup, Fennel Sausage, Parmiggiano-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

MANDARIN ORIENTAL
NEW YORK

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, Onion Purée, 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

Lemon Cello Panna Cotta, Crisp Citrus Tuile

Ricotta Amaretti Cheese Cake

Chocolate Pistachio Cannoli

Chocolate Mousse, Hazelnut Cream Center, Chocolate Cake

Assorted Italian Cookies and Biscotti

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection
(Minimum of 15 guests)

MANDARIN ORIENTAL
NEW YORK

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 Tuile
Mandarin Orange Cake
Seasonal Sliced Fruits

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection
(Minimum of 15 guests)

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