



## QUICK AND EASY LUNCH BUFFET

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### **SALAD**

*Choice of three of the following*

#### **Kale and Baby Romaine Caesar Salad**

White Anchovies • Shaved Parm • Herb Crouton • Roasted Garlic Caesar Dressing

#### **Spring Mixed Greens**

Charred Scallion • Quinoa • Heirloom Cherry tomato • Cucumber • Sunflower Sprouts • Miso Dressing

#### **Iceberg Wedge**

Crisp bacon • Heirloom Cherry tomato • Bleu Cheese • Shaved Onion • Buttermilk Ranch Dressing

#### **Caprese**

Heirloom Cherry Tomatoes • Marinated Baby Mozzarella • Basil

#### **Baby Kale**

Red Oak • Hearts of Palm • Jicama • Strawberry • Raspberry Vinaigrette

#### **Fusilli Pasta**

Cherry Tomato • Olive • Cucumber • Red Onion • Baby Mozzarella • Parmesan Herb Vinaigrette

#### **Soba Noodles**

Asian Vegetables • Roasted Shiitake • Scallion • Miso Soy Dressing

#### **Roasted Sweet Corn**

Black Beans • Grilled Peppers • Scallions • Cilantro • Queso Blanco

#### **Fingerling Potato Salad**

Pickled Sweet Red Onions • Garden Herbs • Red Wine Vinaigrette

#### **Watermelon**

Orange Segment • Feta Cheese • Basil • Balsamic Drizzle

#### **Greek Salad**

Butter Lettuce • Cucumber • Cherry tomato • Peppers • Marinated Feta • Olives •  
Red Wine Vinaigrette



## QUICK AND EASY LUNCH BUFFET (CONTINUED)

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### **ASSORTED GOURMET SANDWICHES & WRAPS**

*Choice of four of the following*

#### **Roast Turkey Club**

Balsamic Onion Jam • Smoked Bacon • Aioli • Avocado • Ciabatta Baguette

#### **Porchetta**

Brie Cheese • Arugula • Cranberry Mustard • Ciabatta

#### **Roasted Pepper Turkey**

Chipotle Cheddar • Butter Lettuce • Onion • Tomato • Roasted Red Pepper Aioli • Semolina Baguette

#### **Grilled Herb Chicken**

Romaine • Shaved Parmesan • Caesar Dressing • Whole Wheat Wrap

#### **Lemongrass Chicken**

Pickled Carrots and daikon • Cilantro • Cucumber • Butter Lettuce • Spicy Aioli • French Baguette

#### **Prosciutto di Parma**

Soppressata • Provolone • Cherry Pepper Relish • Iceberg Lettuce • Oregano-Red Wine Vinaigrette • Italian Bread

#### **Chili Lime Chicken**

Romaine • Pickle Red Onion • Cilantro Dressing • Queso Blanco • Black Beans • Wheat Wrap

#### **Pepper Roasted New York Strip**

Smoked Cheddar • Grilled Peppers • Sautéed Kale • Roasted Garlic Aioli • Onion Focaccia

#### **Olive Oil Poached Tuna**

Lime • Cilantro • Radish • Avocado • Pickled Jalapeno • Tortilla

#### **Heirloom Tomatoes**

Buffalo Mozzarella • Fresh Basil • Roasted Tomato and Olive Tapenade • Olive Focaccia

#### **Grilled Vegetables and Mushrooms**

Caramelized Onions • Quinoa • Vadouvan Aioli • Wheat Wrap

#### ***Includes the following:***

North Fork Potato Chips  
Thin Breads, Seasonal Hummus  
Fresh Seasonal Fruits and Berries



## QUICK AND EASY LUNCH BUFFET (CONTINUED)

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### FROM THE PASTRY SHOP

*Choice of four of the following*

#### **Sacher Torte**

Chocolate Cremeux/ Orange Marmalade/ Chocolate Almond Biscuit

#### **Pineapple Yuzu Sable**

Yuzu Curd/ Buttery Breton/ Coconut Cream

#### **Red Berry Shortcake Parfait**

(Presented in Shot glasses)

Pound Cake/ Strawberry Chocolate Mousse/ Red Berry Sauce

#### **Key Lime Honey Meringue Tart**

Graham Sponge/ Key lime Custard/ Rum Lime Sauce

#### **Triple Mousse Cake Parfait**

(Presented in Shot glasses)

Trio Chocolate Mousse/ Flourless Chocolate Cake/ Caramelized Rice Crispy/ Chocolate Sauce

#### **MO Opera**

Pistachio Financier / Coffee Ganache

#### **Strawberry Choux**

Vanilla Mascarpone Cream/ Fresh Strawberries

Freshly Brewed La Colombe Coffee, Decaffeinated Coffee, Tealeaves Tea Selection  
*(for a minimum of 15 guests)*

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## DELI EXTRAVAGANZA

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### SOUP

*Choice of one of the following*

**Peas • Leek • Crouton**  
**Garden Vegetable • Kale • Beans**  
**Tomato • Yogurt • Pistachio**  
**Green Lentil • Vegetables**  
**Chilled Potato and Leek • Chive • Apple wood smoked bacon**

### SALAD

*Choice of two of the following*

**Kale & Baby Romaine Salad**  
White Anchovies • Shaved Parm • Herb Crouton • Roasted Garlic Caesar Dressing

**Spring Mixed Greens**  
Quinoa • Charred Scallion • Heirloom Cherry tomato • Cucumber • Sunflower Sprouts • Miso Dressing

**Iceberg Wedge**  
Crisp bacon • Heirloom Cherry tomato • Bleu Cheese • Shaved Onion • Buttermilk Ranch Dressing

**Caprese**  
Heirloom Cherry Tomatoes • Marinated Baby Mozzarella • Basil

**Baby Kale**  
Red Oak • Hearts of Palm • Jicama • Strawberry • Raspberry Vinaigrette

**Fusilli Pasta**  
Cherry Tomato • Olive • Cucumber • Red Onion • Baby Mozzarella • Parmesan Herb Vinaigrette

**Roasted Sweet Corn**  
Black Beans • Grilled Peppers • Scallions • Cilantro • Queso Blanco

**Fingerling Potato Salad**  
Pickled Sweet Red Onions • Garden Herbs • Red Wine Vinaigrette

**Greek Salad**  
Cucumber • Cherry tomato • Peppers • Feta • Olives • Red wine Vinaigrette

**Seasonal Fruit Salad**  
Mixed Berries • Honey-Lime Dressing



## DELI EXTRAVAGANZA (CONTINUED)

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### CHOICE OF MEATS AND CHEESES

*Choice of three meats and three cheeses from the following*

#### **Gourmet Deli Selections Featuring:**

Smoked Turkey Breast  
Pepper-crusting Turkey Breast  
Herbed Carved Chicken Breast  
5 Spiced Beef Tenderloin  
Roasted New York Strip  
Black Forest Ham  
Sweet Soppressata  
New York Pastrami  
Prosciutto di Parma

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#### **Gourmet Cheese Selections Featuring:**

Mozzarella di Bufala  
Dill Havarti  
Munster Cheese  
Grafton Smoked Cheddar  
Taylor Farmstead Gouda  
Vella Monterey Jack  
Vermont Cabot White Cheddar

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#### **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



## DELI EXTRAVAGANZA (CONTINUED)

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### FROM THE PASTRY SHOP

*Choice of four of the following*

#### **Sacher Torte**

Chocolate Cremeux/ Orange Marmalade/ Chocolate Almond Biscuit

#### **Pineapple Yuzu Sable**

Yuzu Curd/ Buttery Breton/ Coconut Cream

#### **Red Berry Shortcake Parfait**

*(Presented in Shot glasses)*

Pound Cake/ Strawberry Chocolate Mousse/ Red Berry Sauce

#### **Key Lime Honey Meringue Tart**

Graham Sponge/ Key lime Custard/ Rum Lime Sauce

#### **Triple Mousse Cake Parfait**

*(Presented in Shot glasses)*

Trio Chocolate Mousse/ Flourless Chocolate Cake/ Caramelized Rice Crispy/ Chocolate Sauce

#### **MO Opera**

Pistachio Financier / Coffee Ganache

#### **Strawberry Choux**

Vanilla Mascarpone Cream/ Fresh Strawberries

Freshly Brewed La Colombe Coffee, Decaffeinated Coffee, Tealeaves Tea Selection  
*(for a minimum of 15 guests)*

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## **BUSINESS LUNCH BUFFET**

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### **SOUP**

*Choice of one of the following*

**Peas • Leek • Crouton**  
**Garden Vegetable • Kale • Beans**  
**Tomato • Yogurt • Pistachio**  
**Green Lentil • Vegetables**  
**Chilled Potato and Leek • Chive • Apple wood smoked bacon**

### **SALAD**

*Choice of two of the following*

**Kale & Baby Romaine Salad**  
White Anchovies • Shaved Parm • Herb Crouton • Roasted Garlic Caesar Dressing

**Spring Mixed Greens**  
Quinoa • Charred Scallion • Heirloom Cherry tomato • Cucumber • Sunflower Sprouts • Miso Dressing

**Iceberg Wedge**  
Crisp bacon • Heirloom Cherry tomato • Bleu Cheese • Shaved Onion • Buttermilk Ranch Dressing

**Caprese**  
Heirloom Cherry Tomatoes • Marinated Baby Mozzarella • Basil

**Baby Kale**  
Red Oak • Hearts of Palm • Jicama • Strawberry • Raspberry Vinaigrette

**Fusilli Pasta**  
Cherry Tomato • Olive • Cucumber • Red Onion • Baby Mozzarella • Parmesan Herb Vinaigrette

**Roasted Sweet Corn**  
Black Beans • Grilled Peppers • Scallions • Cilantro • Queso Blanco

**Fingerling Potato Salad**  
Pickled Sweet Red Onions • Garden Herbs • Red Wine Vinaigrette

**Greek Salad**  
Cucumber • Cherry tomato • Peppers • Feta • Olives • Red wine Vinaigrette

**Seasonal Fruit Salad**  
Mixed Berries • Honey-Lime Dressing



## BUSINESS LUNCH BUFFET (CONTINUED)

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### MAIN DISHES

*Choice of three of the following*

#### **Grilled Artic Char**

Beans Mélange • Caper Tapenade • Garlic Escarole

#### **Grilled Mahi-Mahi**

Roasted Sweet Potatoes • Pineapple Salsa

#### **Chicken Portuguese**

Pee Wee Potatoes • Peppers • Tomatoes • Beer Sauce

#### **Seared Beef Tenderloin**

Broccolini • Baby Carrot • Red Wine Reduction

#### **Grilled Beef Flank**

Broccoli Rabe • Grilled Vegetables • Salsa Verde

#### **Braised lamb leg**

Israeli Couscous • Roasted Baby Vegetables • Rosemary Jus

#### **Oven Roasted Pork Loin**

Asparagus • Snow Peas • Brussels Sprouts

#### **Orzo casserole**

Mushrooms Cream Sauce • Gouda Cheese

#### **Gluten Free Kale and Mushroom Ravioli**

Tomato Sauce • Basil Pesto

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*Choice of one of the following included*

*A second choice will be an additional fee per person*

Creamy Herb Polenta

Oven Roasted Fingerling Potatoes, Rosemary and Olive Oil

Yukon Gold Potato Purée

Steamed Jasmine Rice, Coconut and Lemon Grass

Wild Rice Blend Pilaf

Potato Gratin with Vermont White Cheddar

Baked Orecchiette Pasta with Three Cheeses

Seasonal Grilled Vegetables

Creamy Spinach

Caramelized Sweet Potatoes

Israeli Couscous with Seasonal Vegetables

SPRING – SUMMER 2019





## **BUSINESS LUNCH BUFFET (CONTINUED)**

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### **FROM THE PASTRY SHOP**

*Choice of four of the following*

#### **Sacher Torte**

Chocolate Cremeux/ Orange Marmalade/ Chocolate Almond Biscuit

#### **Pineapple Yuzu Sable**

Yuzu Curd/ Buttery Breton/ Coconut Cream

#### **Red Berry Shortcake Parfait**

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Pistachio Financier / Coffee Ganache

#### **Strawberry Choux**

Vanilla Mascarpone Cream/ Fresh Strawberries

Freshly Brewed La Colombe Coffee, Decaffeinated Coffee, Tealeaves Tea Selection  
*(for a minimum of 15 guests)*



## ASIAN LUNCH BUFFET

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### SOUP

**Crab Claw** • Xo Sauce • Rice Noodles • Bok Choy

### SALAD

**Thai Beef Salad** • Marinated Strip Steak • Cabbage • Thai Basil • Mint • Toasted Rice • Shallot • Chili Lime Dressing

**Soba Noodle Salad** • Shiitake Mushrooms • Tofu • Scallions • Aka Miso Dressing

**Japanese Garden Salad** • Charred Scallion • Cherry Tomato • Cucumber • Daikon Sprouts • Carrot-Ginger Dressing

**Mandarin Chicken Salad** • Celery • Bean Sprout • Cashews • Orange Segment • Cilantro Dressing

### ENTRÉE

*Choice of three of the following*

**Seared Salmon** • Beans Sprout and Snow Peas Stir Fried • Teriyaki Sauce

### General Tao Chicken Breast

**Steamed Cod** • Bok Choy • Baby Carrot • Ponzu Sauce

**“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

**Mongolian Beef** • Onion • Bell Peppers • Pepper Sauce

**Honey-Chili Prawns** • Broccoli • Crispy Shallot • Micro Cilantro

*Choice of one of the following*

Steamed Lemongrass-Coconut Infused Jasmine Rice

Steamed Jasmine Rice

Steamed Brown Rice



## **ASIAN LUNCH BUFFET (CONTINUED)**

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### **DESSERTS**

**Miso Dulcey Cream Puffs**

**Pineapple Yuzu Tart**

**Blueberry Lychee Tart**

**Coconut Layer Cake**

Freshly Brewed La Colombe Coffee, Decaffeinated Coffee, Tealeaves Tea Selection  
*(for a minimum of 15 guests)*



# TUSCAN LUNCH BUFFET

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## SOUP

*Choice of one of the following*

- Minestrone** • Tuscan Country Bread Grilled with Roasted Garlic
- Three bean Tuscan Soup** • Italian Sausage • Kale • Red Potatoes

## ANTIPASTO AND ITALIAN BREAD DISPLAY

- Selection of Antipasto and Cured Meats
- Selection of Imported Cheese
- Arugula, Parmesan Cheese, Grilled Artichokes Lemon Olive oil
- Buffalo Mozzarella, Heirloom Tomato, Micro Basil, Aged Balsamic
- Marinated Olives, Oven Roasted Tomatoes
- 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

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*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)

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### ENTREE

*Choice of one of the following*

#### **Herb Roasted Leg of Lamb**

Artichoke • Barolo Wine Reduction

#### **Grilled Tuscan Short Rib**

Purple Potato • Fresh Red Pepper Salsa

#### **Tuscan Butter Salmon**

Spinach • Lemon • Grape Tomatoes

#### **Grilled Branzino**

Cauliflower Puree • Escabeche Vegetables

#### **Braised Chicken Thighs**

Saffron Rice • Yukon Gold Potatoes

#### **Roasted Breast of Chicken alla Diavolo**

Black Pepper • Red Onion • Parsley

### DESSERT

*Choice of four of the following*

#### **Tiramisu**

#### **Almond Panna Cotta**

**Pistachio Budino/** Cherries

#### **Blueberry Almond Frangipane Tart**

#### **Assorted Italian Cookies and Biscotti**

Freshly Brewed La Colombe Coffee, Decaffeinated Coffee, Tealeaves Tea Selection  
*(for a minimum of 15 guests)*



## **DIM SUM LUNCH BUFFET**

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### **SOUP**

**Wonton Soup** • Baby Bok Choy • King Oyster Mushrooms • Scallions

### **SALAD**

**Schezuan Style Tofu Salad** • Chili Oil • Green Bean • Scallions • Sesame

**Garden Salad** • Charred Scallion • Cherry tomato • Cucumber • Daikon Sprouts • Carrot-Ginger Dressing

**Mandarin Chicken Salad** • Celery • Bean Sprout • Cashews • Orange Segment • Cilantro Dressing

### **DIM SUM PRESENTED IN TRADITIONAL STEAMER BASKET**

*Choice of four items from the following dim sum*

#### **Crisp Spring Rolls**

Vegetable • Shrimp • Pork

#### **Pot Stickers**

Chicken • 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

### **DESSERT**

**Miso Dulcey Cream Puffs**

**Pineapple Yuzu Tart**

**Blueberry Lychee Tart**

**Coconut Layer Cake**

Freshly Brewed La Colombe Coffee, Decaffeinated Coffee, Tealeaves Tea Selection  
*(for a minimum of 15 guests)*