



QUICK AND EASY LUNCH BUFFET

SALAD

Choice of three of the following

Kale & Baby Romaine Salad

Oven Roasted Tomato • Queso Fresco • Pumpkin Seeds • Spiced Crouton • Chipotle Caesar Dressing

VEG

Mesclun Mixed Greens

Grilled Artichokes • Pinenuts • Olives • Roasted Peppers • Feta • Lemon Vinaigrette

GF • VEG

Iceberg Salad

Grape Tomatoes • Pancetta • Red Onion • Winter Radish • Smoked Chili Ranch Dressing

GF

Baby Mozzarella

Heirloom Cherry Tomatoes • Basil Pesto • Balsamic Reduction

GF

Baby Kale & Spinach

Spiced Granny Smith Apple • Candied Pumpkin Seeds • Smoked Goat Cheese • Apple Cider Dressing

GF • VEG

Cavatelli Pasta

Sundried Tomato Pesto • Spinach • Tomato • Olives • Asiago

VEG

Buckwheat Soba Noodles

Crispy Tofu • Napa Cabbage • Shiitake Mushrooms • Peppers • Miso Sesame Dressing

VEG

Thai Green Papaya

Shredded Green Papaya • Heirloom Tomato • Thai Basil • Cilantro • Peanuts • Tamarind Lime Dressing

Wild Rice Pilaf

Shaved Kale • Roasted Butternut Squash • Dried Cranberries • Sunflower Seeds • Herb Dressing

GF • V

Fingerling Potato

Haricot Vert • Roasted Shallots • Herbs • Whole Grain Mustard Lemon Vinaigrette

GF • V

Waldorf Salad

Marinated Apple • Dried Cranberries • Toasted Walnuts • Poppy Seed Yogurt

GF • VEG

GF • Gluten Free

V • Vegan

VEG • Vegetarian

QUICK & EASY LUNCH BUFFET



FALL & WINTER 2019 – 2020



ASSORTED GOURMET SANDWICHES & WRAPS

Choice of four of the following

Turkey “BLT” Club

Vine Ripe Tomato • Smoked Bacon • Basil Mayo • Avocado • French Baguette

Smoked Turkey

Brie • Watercress • Dried Cranberries • Thyme & Sage Aioli • Baguette

Maple Sugar Roasted Ham

Gruyere • Butter Lettuce • Whole Grain Honey Mustard • Brioche Onion Roll

Grilled Herb Chicken

Romaine • Shaved Parmesan • Caesar Dressing • Whole Wheat Wrap

Lemongrass Chicken

Pickled Carrots and Daikon • Cilantro • Butter Lettuce • Spicy Aioli • French Baguette

Spiced Chicken Tikka Wrap

Romaine • Red Onions • Raita Spread • Cucumber • Tomato • Mediterranean Wrap

The Italian

Mortadella • Soppressata • Mozzarella • Swiss • Cherry Pepper Garlic Aioli • Arugula • Red Onion • Italian Bread

Pepper Roasted New York Strip

Horseradish Cheddar • Crispy Onions • Sautéed Broccoli Rabe • Peppered Garlic Aioli • Focaccia

Five Spice Sesame Seared Tuna

Vine Tomato • Asian Slaw • Wasabi Aioli • Lime Vinaigrette • Aioli • Sesame French Roll

Sesame Tofu

Asian Slaw • Vine Tomato • Charred Scallions • Siracha Aioli • Whole Wheat Wrap

VEG

Heirloom Tomatoes

Avocado • Sprouts • Radish • Lemon Hummus • 7 Grain Baguette

V

Grilled Vegetable Wrap

Balsamic Portobello Mushroom • Onion Jam • Quinoa • Sun Dried Tomato Spread • Spinach Wrap

V

Includes the following:

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

GF • Gluten Free

V • Vegan

VEG • Vegetarian

QUICK & EASY LUNCH BUFFET



FALL & WINTER 2019 – 2020



FROM THE PASTRY SHOP

Choice of four of the following

Mandarin Mousse
VEG

New York Cheesecake
GF • NF • VEG

Crème Brûlée
GF • NF • VEG

Chocolate Dulcey Puff
VEG

Apple Cider Cake
NF • VEG

Nutella Chocolate Tart
VEG

Pumpkin Roulade
NF • VEG

Pecan Tart
VEG

Neapolitan Mousse Cake
GF • NF • VEG

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



GF • Gluten Free
NF • Nut Free
V • Vegan
VEG • Vegetarian

QUICK & EASY LUNCH BUFFET



FALL & WINTER 2019 – 2020



DELI EXTRAVAGANZA

SOUPS

Choice of one of the following

- Celeriac Velouté** • Truffle Essence **VEG**
Garden Minestrone • Kale • Cannellini Beans **VEG**
Corn and Crab Chowder • Cilantro
Creamy Potato • Golden Leeks • Pumpernickel Croutons **VEG**

SALAD

Choice of two of the following

- Kale & Baby Romaine Salad**
Oven Roasted Tomato • Queso Fresco • Pumpkin Seeds • Spiced Crouton • Chipotle Caesar Dressing
VEG
- Mesclun Mixed Greens**
Grilled Artichokes • Pinenuts • Olives • Roasted Peppers • Feta • Lemon Vinaigrette
GF • VEG
- Iceberg Salad**
Grape Tomatoes • Pancetta • Red Onion • Winter Radish • Smoked Chili Ranch Dressing
GF
- Baby Mozzarella**
Heirloom Cherry Tomatoes • Basil Pesto • Balsamic Reduction
GF
- Baby Kale & Spinach**
Spiced Granny Smith Apple • Candied Pumpkin Seeds • Smoked Goat Cheese • Apple Cider Dressing
GF • VEG
- Cavatelli Pasta**
Sundried Tomato Pesto • Spinach • Tomato • Olives • Asiago
VEG
- Buckwheat Soba Noodles**
Crispy Tofu • Napa Cabbage • Shiitake Mushrooms • Peppers • Miso Sesame Dressing
VEG
- Thai Green Papaya**
Shredded Green Papaya • Heirloom Tomato • Thai Basil • Cilantro • Peanuts • Tamarind Lime Dressing
- Wild Rice Pilaf**
Shaved Kale • Roasted Butternut Squash • Dried Cranberries • Sunflower Seeds • Herb Dressing
GF • V
- Fingerling Potato**
Haricot Vert • Roasted Shallots • Herbs • Whole Grain Mustard Lemon Vinaigrette
GF • V
- Waldorf Salad**
Marinated Apple • Dried Cranberries • Toasted Walnuts • Poppy Seed Yogurt
GF • VEG

GF • Gluten Free

V • Vegan

VEG • Vegetarian

DELI EXTRAVAGANZA



FALL & WINTER 2019 – 2020



CHOICE OF MEATS AND CHEESES

Choice of three meats and three cheeses from the following

Gourmet Deli Selections Featuring:

Smoked Turkey Breast
Pepper-crusted 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

Gourmet Cheese Selections Featuring:

Mozzarella di Bufala
Dill Havarti
Munster Cheese
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

GF • Gluten Free

V • Vegan

VEG • Vegetarian

DELI EXTRAVAGANZA



FALL & WINTER 2019 – 2020



FROM THE PASTRY SHOP

Choice of four of the following

Mandarin Mousse

VEG

New York Cheesecake

GF • NF • VEG

Crème Brûlée

GF • NF • VEG

Chocolate Dulcey Puff

VEG

Apple Cider Cake

NF • VEG

Nutella Chocolate Tart

VEG

Pumpkin Roulade

NF • VEG

Pecan Tart

VEG

Neapolitan Mousse Cake

GF • NF • VEG

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



GF • Gluten Free

NF • Nut Free

V • Vegan

VEG • Vegetarian

DELI EXTRAVAGANZA



FALL & WINTER 2019 – 2020



BUSINESS LUNCH BUFFET

SOUPS

Choice of one of the following:

- Celeriac Veloute** • Truffle Essence **VEG**
Garden Minestrone • Kale • Cannellini Beans **VEG**
Corn and Crab Chowder • Cilantro
Creamy Potato • Golden Leeks • Pumpernickel Croutons **VEG**

SALAD

Choice of two of the following

- Kale & Baby Romaine Salad**
Oven Roasted Tomato • Queso Fresco • Pumpkin Seeds • Spiced Crouton • Chipotle Caesar Dressing
VEG
- Mesclun Mixed Greens**
Grilled Artichokes • Pinenuts • Olives • Roasted Peppers • Feta • Lemon Vinaigrette
GF • VEG
- Iceberg Salad**
Grape Tomatoes • Pancetta • Red Onion • Winter Radish • Smoked Chili Ranch Dressing
GF
- Baby Mozzarella**
Heirloom Cherry Tomatoes • Basil Pesto • Balsamic Reduction
GF
- Baby Kale & Spinach**
Spiced Granny Smith Apple • Candied Pumpkin Seeds • Smoked Goat Cheese • Apple Cider Dressing
GF • VEG
- Cavatelli Pasta**
Sundried Tomato Pesto • Spinach • Tomato • Olives • Asiago
VEG
- Buckwheat Soba Noodles**
Crispy Tofu • Napa Cabbage • Shiitake Mushrooms • Peppers • Miso Sesame Dressing
VEG
- Thai Green Papaya**
Shredded Green Papaya • Heirloom Tomato • Thai Basil • Cilantro • Peanuts • Tamarind Lime Dressing
- Wild Rice Pilaf**
Shaved Kale • Roasted Butternut Squash • Dried Cranberries • Sunflower Seeds • Herb Dressing
GF • V
- Fingerling Potato**
Haricot Vert • Roasted Shallots • Herbs • Whole Grain Mustard Lemon Vinaigrette
GF • V
- Waldorf Salad**
Marinated Apple • Dried Cranberries • Toasted Walnuts • Poppy Seed Yogurt
GF • VEG

GF • Gluten Free

V • Vegan

VEG • Vegetarian

BUSINESS LUNCH BUFFET



FALL & WINTER 2019 – 2020



MAIN DISHES

Choice of three of the following

Seared Beef Tenderloin

Confit Peanut Potatoes • Grilled Asparagus • Tarragon Jus

GF

Grilled Flank Steak

Sweet Potatoes • Almonds • BBQ Cherry Sauce

GF • DF

Tender Beef Short Rib

Grilled Seasonal Vegetables • Salsa Verde

GF • DF

Oven Roasted Pork Loin

Roasted Kabocha Squash • Haricot Vert Apple • Cider Sauce

GF

Curried Leg of Lamb

Green Lentil and Celeriac Stew

GF

Moroccan Chicken Breast

Israeli Couscous • Tomato Cucumber Salad • Tzatziki

Seared Arctic Char

Caramelized Root Vegetables • Cream of Leeks

GF

Pan Roasted Bronzini

Charred Broccolini • Roasted Fennel • Lemon Caper Sauce

GF

Blackened Mahi Mahi

Wilted Spinach • Cipollini Onion • Artichokes • Pepper Coulis

GF

Orecchiette

Sausage • Collards Greens • Fresh Tomatoes

Kale and Mushroom Ravioli

Vegan Cheese Rustic • Plum Tomato Sauce

GF • V

Choice of one of the following included,

A second choice will be an additional fee per person

Creamy Polenta with Mozzarella and Crisp Prosciutto **GF**

Confit Fingerling Potatoes **GF • VEG**

Yukon Gold Potato Purée **GF • VEG**

Steamed Jasmine Rice, Coconut and Lemon Grass **V**

Wild Rice Blend Pilaf **V**

Potato Gratin with Vermont White Cheddar **GF • VEG**

Orzo and Mushrooms Casserole with Gouda Cheese **VEG**

Seasonal Grilled Vegetables

GF • Gluten Free

V • Vegan

VEG • Vegetarian

BUSINESS LUNCH BUFFET



FALL & WINTER 2019 – 2020



FROM THE PASTRY SHOP

Choice of four of the following

Mandarin Mousse
VEG

New York Cheesecake
GF • NF • VEG

Crème Brûlée
GF • NF • VEG

Chocolate Dulcey Puff
VEG

Apple Cider Cake
NF • VEG

Nutella Chocolate Tart
VEG

Pumpkin Roulade
NF • VEG

Pecan Tart
VEG

Neapolitan Mousse Cake
GF • NF • VEG

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



GF • Gluten Free
NF • Nut Free
V • Vegan
VEG • Vegetarian

BUSINESS LUNCH BUFFET



FALL & WINTER 2019 – 2020



ASIAN LUNCH BUFFET

SOUP

Chicken • Sweet Corn • Cilantro • Scallion **GF**

SALADS

Chinese Chopped Chicken Salad • Roasted Peanuts • Crisp Noodles • Sesame Dressing

Soba Noodles • Crispy Tofu • Napa Cabbage • Shiitake Mushrooms • Peppers • Miso Sesame Dressing **VEG**

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

Thai Green Papaya • Heirloom Tomato • Thai Basil • Peanuts • Tamarind Lime Dressing **GF**

ENTRÉES

Choice of three of the following

Seared Salmon • Beans Sprout & Snow Peas Stir Fry • Teriyaki Sauce

Ginger Hoisin Glazed Barbecued Chicken Breast

Steamed Halibut • Bok Choy • Baby Carrot • Ponzu Sauce

Seared Scallop • Long Beans • Oyster Mushrooms • Kaffir Lime **GF**

“Tonkatsu” Fried Pork Chop • Shredded Cabbage • Lemon

Stir Fried Asian Vegetables • Baby Bok Choy • Shiitake Mushrooms • Garlic Sauce **V**

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 **GF**

Steamed Jasmine Rice **GF**

Steamed Brown Rice **GF**

DESSERTS

Yuzu Meringue Tart • Black Sesame • White Chocolate **VEG**

Kabocha Pumpkin Crème Brûlée • Cinnamon Whipped Cream **GF • VEG**

Dark Chocolate and Oolong Tea Mousse Cake **VEG**

Freshly Brewed La Colombe Coffee, Decaffeinated Coffee, Tealeaves Tea Selection

(for a minimum of 15 guests)



GF • Gluten Free

NF • Nut Free

V • Vegan

VEG • Vegetarian

ASIAN LUNCH BUFFET



FALL & WINTER 2019 – 2020



TUSCAN LUNCH BUFFET

SOUP

Choice of one of the following

Minestrone • Tuscan Country Bread Grilled with Roasted Garlic **VEG**
Lentil Soup • Fennel Sausage, Parmigiano-Reggiano **VEG**

ANTIPASTO AND ITALIAN BREAD DISPLAY

Selection of Antipasto and Cured Meats

Selection of Imported Cheese

Arugula, Parmesan Cheese, Grilled Artichokes Lemon Olive Oil **GF • VEG**

Marinated Olives, Oven Roasted Tomatoes

Marinated Eggplant, Baby Fennel, Roasted Peppers, Olives

Tomatoes, Buffalo Mozzarella, Basil, Aged Balsamic Drizzle **GF • VEG**

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 **VEG**

Marinara **VEG**

Roasted Garlic Forest Mushroom Stew **VEG**

Goat Cheese, Lemon and Black Pepper Sauce **VEG**

Italian Sausage and Clams in White Wine Sauce

Puttanesca Sauce **VEG**

Black Truffle Sauce **VEG**

Amatriciana Sauce

Fresh Plum Tomato with Basil Pesto **VEG**

Sun-Dried Tomato Pesto Sauce **VEG**

GF • Gluten Free

V • Vegan

VEG • Vegetarian

TUSCAN LUNCH BUFFET



FALL & WINTER 2019 – 2020



ENTREE

Choice of one of the following

Herb Roasted Leg of Lamb • Artichoke • Barolo Wine Reduction GF

Grilled Tuscan Rib Steak • Roasted Potatoes GF

Wild Salmon • Black Olive • Lemon • Garlic GF

Pan Roasted Branzino • Melted Onions • Scallions • Mint GF

Balsamic Glazed Chicken Breast • Grilled Radicchio • Rosemary GF

Roasted Breast of Chicken alla Diavolo • Black Pepper • Red Onion • Parsley GF

DESSERT

Choice of four of the following

Traditional Tiramisu VEG

Vanilla Bean Panna Cotta • Mixed Berries GF • NF • VEG

Pistachio Budino • Stewed Cherries GF • VEG

Almond Frangipane Tart • Roasted Pear VEG

Assorted Italian Cookies and Biscotti VEG

Freshly Brewed La Colombe Coffee, Decaffeinated Coffee, Tealeaves Tea Selection

(for a minimum of 15 guests)



GF • Gluten Free

NF • Nut Free

V • Vegan

VEG • Vegetarian

TUSCAN LUNCH BUFFET



FALL & WINTER 2019 – 2020



DIM SUM LUNCH BUFFET

SOUP

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

SALAD

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

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

Mandarin Chicken Salad • Celery • Bean Sprouts • Orange Segments • Cashews • Cilantro

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

DESSERTS

Yuzu Meringue Tart • Black Sesame • White Chocolate **VEG**

Kabocha Pumpkin Crème Brûlée • Cinnamon Whipped Cream **GF • VEG**

Dark Chocolate and Oolong Tea Mousse Cake **VEG**

Chocolate Miso Dulcey Puff **VEG**

Freshly Brewed La Colombe Coffee, Decaffeinated Coffee, Tealeaves Tea Selection

(for a minimum of 15 guests)



GF • Gluten Free

NF • Nut Free

V • Vegan

VEG • Vegetarian

DIM SUM LUNCH BUFFET



FALL & WINTER 2019 – 2020