

PLATED LUNCH MENU

APPETIZERS

Chef's Market Selection Salad

Lobster Bisque

Rich Pacific Rim Lobster simmered in Butter and blended with Crème Fraiche and a touch of Sherry

ENTRÉES

Free Range Tuscan Chicken Breast

Herb Rubbed Chicken Breast with Roasted Idaho Potatoes, Wilted Greens with a White Truffle Oil and Wild Mushroom Sauce

Asian Tuna Nicoise Salad

Seared Rare Chilled Tuna, Green Beans, Roasted Potatoes and Pickled Ginger Vinaigrette

Chef's Seasonal Market Selection Pasta

Mediterranean Vegetable Purse

Israeli Couscous, Roasted Vegetables and imported Cheese in a Whole Wheat Pastry Bundle served on a bed of Tahini Hummus with a Warm Tomato Salad

DESSERTS

NY Dessert Sampler

Menu items are subject to change.