
DMP Lunch Package A

Farmers Market Buffet

*Make your own Sandwich and Salad bar –
offering includes two soups and two pasta salads*

CFO Cold Lunch Buffet

*Assortment of pre-made sandwich and wraps,
garden salads, pasta salads and two soups:*

Smoked Turkey & French Brie

*with Pear Slices, Watercress and Grain
Mustard on Black Russian Bread*

Tuscan Chicken

*with Roasted Peppers, Arugula and Artichoke
Aioli*

Bistro Roast Beef

Light Tuna Salad

Basil Chicken Salad

Norwegian Smoked Salmon

*with Sliced English Cucumber, Bermuda Onion
and Horseradish Cream Sauce on Russian
Pumpernickel*

Fresh Turkey Breast

*Cranberry-Orange Relish, Watercress and
Herb Dressing*

Prosciutto Di Parma

*Fresh Mozzarella, Roasted Pepper Aioli and
Fresh Basil on a French Baguette*

Mozzarella Caprese

Fresh Mozzarella, Tomato, Basil and Sun Dried

Tomato Spread on a Baguette

Chicken Vera Cruz

*Grilled Chicken with a Bean and Corn Salsa,
Lettuce and Avocado in a Chipotle Tortilla*

Balsamic Grilled Portobello

*with Goat Cheese, Roasted Red Peppers, and
Caramelized Onions*

California Turkey

*Smoked Turkey, Cucumber, Tomato, Sprouts
and Guacamole in a Lemon Herb Wrap
and Caesar Dressing*

Low fat/low Cal Pita

Sandwiches

*Nutritionist Selected Low Fat/Low Calorie
Sandwiches Served in Low Fat Whole Wheat
Pita Pocket*

Pasta salads

Penne with a Mélange of Roasted Vegetables
and Fresh Tomato Basil Sauce

Farfalle with Pesto, Roasted Peppers
and Pinoli Nuts in a Basil Vinaigrette

Lemon-Ginger Cous Cous with
Mint, Raisins and Almonds

Wild Mushroom Penne Pasta Salad with
a Light Balsamic Glaze

Tri Color Pasta Primavera with Tomato
Basil Marinade

Rigatoni Ricotta with Grape Tomatoes
and Fresh Basil in a Tomato Truffle Vinaigrette

Green Salads

Micro Field Greens, Seedless Grapes, Sun Dried
Cranberries, Blue Cheese, almonds
and Sliced Pears

Bibb and Red Oak Lettuce
with Grated Gruyere and Dijon Vinaigrette

Warm Salad of Vegetables and Faro

Baby Spinach Salad with
and Red Onion

Organic Field Greens with a Honey
Balsamic Vinaigrette

Mesclun Salad with Roasted Portobello
Mushroom and Blue Cheese

Traditional Greek Salad

Arugula and Roasted Tomato
with Goat Cheese

DMP Lunch **Package B**

Selection of hot entrees, baked pasta, salads and array of side dishes

Shiitake Mushroom Crusted Chicken
in a Lemon Shallot Sauce

Roast chicken
with olive and vanilla sauce

Chicken Basilico
*Topped with Fresh Basil, Beefsteak Tomato
and Mozzarella in a Pesto Veloute*

Chicken Francese
with Asparagus and Roasted Cherry Tomatoes

Balsamic Glazed Chicken
with Tomatoes and Basil

Beef, Lamb, & Pork

Seared Filet Mignon
*with Shallots and a Trilogy of Wild Mushrooms
Seared Medium Rare*

Braised Shoulder of Lamb
with rosemary and baby onion

Lamb Shank Daube
with saffron infused egg pasta

Yankee Pot Roast
brown bread dumplings and melted vegetables

Braised Beef Shoulder Roast
*with Venetian spice (coffee beans, bay leaves, cloves,
peppercorns, cinnamon stick nutmeg clove)*

Berkshire Pork tenderloin
with herb pesto and preserved lemon

Seafood

Miso Glazed Salmon
pan seared and topped with a grilled pineapple salsa

Crispy Citrus and Sesame Halibut

Poached Atlantic Salmon
with Cucumber Dill Sauce

Roasted Salmon Filets
in a maple marinade

Roasted Halibut
caramelized fennel and concentrated tomatoes

Chesapeake Bay Crab Cakes

Mini Montauk Lobster Rolls

Salmon Burgers and Wasabi Slaw

Cod Cakes with Parsley Oil

Baja-style Fish Tacos

Thai Style Fish Cakes

Baked PASTA

Wild Mushroom Lasagna
*with Creminis and a Portobello Parmesan
Cream Sauce*

Lasagna Sarde
lobster, tomatoes and saffron

Jumbo Stuffed Shells
topped with Basil Marinara

Lamb Stuffed Pasta Shells
with a tomato broth

Penne
with Grilled Chicken and Peas

Penne Firenze
*with Sun Dried Tomatoes and Asparagus in a
Tomato Cream Sauce*

Rigatoni Portobello

Fusilli Genovese
*Chicken, Asparagus, Oven Dried Tomatoes
and Pine Nuts in a Pesto Crème Sauce*

Penne Primavera
*with Roasted Onions, Peppers, Broccoli and
Mushrooms in a Tomato Basil Sauce*

DMP LUNCH
Package C

Beef, Lamb & Pork

French Cut Baby Lamb Chops
served with Mint and Plum Tomato Relish

Roast Leg of Lamb
with Citrus Mint Glaze

Filet of Beef
with celery puree, horseradish and shrimp-potato pancakes

Boneless Braised Veal shank
Saffron-parmesan orzo and gremolita

Poultry

Pressed Chicken Breasts
stuffed with dried cherries

Seawater Soaked Chicken
with Thyme and Poppy Seed Gnocchi

Muscovy Duck
*Roasted mission fig and
Pomenrgante reduction*

Steamed Chicken
*steamed with Black Truffles under the
skin and served with a leek confit*

Seafood

Selection of Whole Fish
*simply roasted and lightly dressed with olive oil and fresh lemon juice, so the fresh tastes of the
sea remain undiminished. For seafood lovers, the menu is reminiscent of a vacation in the
Mediterranean*

Tuna Rollatini
under tomato-lemon marinade

Roasted Cod and Chanterelles
in olive oil broth

Roasted Navarin of fish

Sea bass, salmon, red mullet, scallops in a red wine sauce

Slow-Cooked Whole Salmon

with herbs, mushrooms and tomato fondue

Montauk Lobster

*with cabbage leaves served with black caviar
and red peppers in a butter sauce*

Casserole of fresh Tuna

*a casserole of layered fish and aromatic
vegetables cooked slowly creating
a perfection of aromatic freshness*

Zucchini Wrapped Salmon

with Pesto, Tomatoes and Pine Nuts

Shrimp a La Bordelaise

Artic Char

with sunchokes, mizuna and lobster jus

Suffocated Fillets of Sole

poached in oven

Black Bass Baked

in salt crust with caper berry sauce

ACCOMPANIMENTS

Potatoes

Lemon Herb Roasted Potatoes

Potatoes Lyonnais

Yukon Gold Potato Crisps

Spinach Mashed Potatoes

Potato Pancakes

Mashed Sweet Potatoes

Roasted Red Bliss Potatoes

Roasted Fingerling Potatoes

Rice & Grains

Toasted Orzo and Rice Pilaf

Quinoa

Lemon Dill Rice

Herb Rice Pilaf with Green Peas

Toasted Israeli Cous Cous

Barley Pilaf with Sautéed Mushrooms

Creamy Polenta

Vegetables

Local Carrots and toasted spices

Roasted Italian Vegetables

Trilogy of potato, eggplant and butternut squash purees

Vanilla Glazed Turnip

Steamed Asparagus with Lemon Zest

String Beans with Toasted Almonds

Roasted Winter Vegetables

Sautéed Broccoli Rabe

Asian Stir-Fried Vegetables

Roasted Ratatouille and Tomatoes

Broccoli e Aglio Olio

Matchstick Zucchini and Squash