

SERVED LUNCH

STARTER (CHOOSE ONE)

Roasted Vegetables with Fresh Mozzarella, Drizzled with Aged Balsamic Vinegar and Basil Oil
Cold Antipasto Salad of Italian Meats, Cheeses, Olives, and Marinated Vegetables
Grilled Marinated Portobello Mushrooms with Roasted Sweet Bell Peppers and Arugula
Vine Ripened Tomatoes and Fresh Mozzarella Drizzled with Basil Oil
Potato and Leek Soup
Chicken Vegetable Soup with Orzo
Maryland Crab and Corn Chowder
Classic Caesar Salad with Croutons
Mixed Seasonal Greens with Cherry Tomatoes Tossed with Balsamic Vinaigrette
Baby Red Oak, Arugula and Frisée with Toasted Pecans, Bleu Cheese and Aged Sherry Vinaigrette

ENTRÉES (CHOOSE ONE)

Breast of Chicken Stuffed with Spinach and Feta Cheese
Sautéed Chicken Marsala with Mushrooms
Sautéed Chicken Piccata with Lemon and Capers
Roasted Breast of Turkey with Herbed Stuffing and Giblet Gravy
Sesame Crusted Fillet of Salmon with a Ginger-Soy Glaze
Pan-Seared Chilean Sea Bass with Lemon Butter Sauce
Sliced Roasted Tenderloin of Beef with a Cabernet Shallot Glace
Roast Prime Rib with Au Jus
Surf and Turf with a 4oz Lobster Tail and 4oz Filet Mignon

PASTA

Fusilli Rigate with Sun-Dried Tomatoes, Roma Tomatoes, Black Olives, Roasted Garlic and Fresh Basil in a Light Reggiano Parmesan Sauce
Penne A La Vodka
Farfalle Primavera
Rigatoni Bolognese

ACCOMPANIMENTS

(CHOOSE ONE STARCH AND ONE VEGETABLE)

STARCH

Rice Pilaf
Roasted Red Bliss Potatoes
Wild and Long Grain Rice
Israeli Couscous with Parsley, Lemon and Olive Oil
Parslied New Potatoes
Basmati Rice with Toasted Almonds
Seasoned Potato Wedges

VEGETABLE

Medley of Seasonal Vegetables
Green Beans Almandine
Steamed Broccoli
Steamed Asparagus
Yellow Squash and Zucchini
Roasted Root Vegetables

DESSERTS (CHOOSE ONE)

Fresh Mixed Berry Tartlet with Berry Coulis
New York Cheesecake with Berry Coulis
Chocolate Mousse Cake Trilogy
Carrot Cake with Cream Cheese Icing
Warm Apple Dumpling with Cinnamon Crème Anglaise
Flourless Chocolate Truffle and Hazelnut Torte, Crème Chantilly
Vanilla Crepe Napoleon

Coffee, Decaf and Assorted Teas included

All charges are subject to 8.375% sales tax and all Food & Beverage is subject to 22% charge of which 17% gratuity will go to servers with the remaining 5% service charge to be distributed to related personnel.

LUNCH BUFFET

SALAD GREENS (CHOOSE ONE)

Classic Caesar Salad with Croutons

Garden Tossed Salad, Romaine, Iceberg and Radicchio, Three Dressings

Spinach Salad with Cremini Mushrooms, Crumbled Bleu Cheese and Lemon Vinaigrette

Tri-Colored Baby Green Salad with Endive and Arugula, Tossed with Balsamic Vinaigrette

California Flat Spinach Salad with Pears, Pecans and Sherry Vinaigrette

MIXED SALADS (CHOOSE TWO)

Tri-Colored Cole Slaw

Grilled Vegetable Salad

Farfalle Primavera Salad

Bocconcini Mozzarella and Pesto

Marinated Grape Tomatoes

Roasted Potato Salad

ENTRÉES (CHOOSE TWO)

Sautéed Chicken Scaloppini with Marsala and Fresh Mushrooms

Chicken Piccata with Lemon and Capers

Grilled Breast of Lemon Chicken with Sundried Tomatoes, Black Olives and Pine Nuts

Grilled Swordfish with Tomatoes, Olives and Capers

Red Snapper with Leeks and Fennel

Pan-Seared Salmon with Caramelized Vidalia Onions in a Toasted Pignolia Nut Sauce

Sliced Roasted Pork Loin with Caramelized Spiced Granny Smith Apples

Sliced Marinated Flank Steak with Wild Mushroom Sauce

Roasted Sliced Loin of Veal with a Morel Mushroom Madeira Sauce

ACCOMPANIMENTS

(CHOOSE ONE STARCH AND ONE VEGETABLE)

STARCH

Rice Pilaf

Roasted Red Bliss Potatoes

Wild and Long Grain Rice

Israeli Couscous with Parsley, Lemon and Olive Oil

Parslied New Potatoes

Basmati Rice with Toasted Almonds

Seasoned Potato Wedges

VEGETABLE

Medley of Seasonal Vegetables

Green Beans Almondine

Steamed Broccoli

Steamed Asparagus

Yellow Squash and Zucchini

Roasted Root Vegetables

DESSERTS (CHOOSE TWO)

Assorted Cakes and Berry Tarts

Assorted Miniature French Pastries

Assorted Miniature Italian Pastries

Brownies and Blondies

Warm Apple Cobbler with Chantilly Crème

Fresh Sliced Fruit and Berries

Coffee, Decaf and Assorted Teas

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LUNCH MENU PRICES

LUNCH

BUFFET LUNCH

NEW YORK DELI	\$68 PER PERSON
GOURMET SANDWICH	\$70 PER PERSON
LUNCH BUFFET	\$80 PER PERSON
ADDITIONAL ENTRÉE	\$8 PER PERSON

SERVED LUNCH

FUSILLI RIGATE	\$58 PER PERSON
FARFALLE PRIMAVERA	\$58 PER PERSON
RIGATONI BOLOGNESE	\$59 PER PERSON
PENNE A LA VODKA	\$56 PER PERSON
STUFFED BREAST OF CHICKEN	\$62 PER PERSON
SAUTÉED CHICKEN MARSALA	\$60 PER PERSON
SAUTÉED CHICKEN PICCATA	\$60 PER PERSON
ROASTED BREAST OF TURKEY	\$62 PER PERSON
SESAME CRUSTED FILLET OF SALMON	\$68 PER PERSON
PAN-SEARED CHILEAN SEA BASS	\$70 PER PERSON
SLICED ROASTED TENDERLOIN OF BEEF	\$80 PER PERSON
ROAST PRIME RIB	\$78 PER PERSON
SURF AND TURF	\$85 PER PERSON

Note: The above buffets are for a maximum of One Hour unless refreshed and charged accordingly.

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GOURMET SANDWICH BUFFET

SALAD GREENS (CHOOSE ONE)

Classic Caesar Salad with Croutons
Seasonal Greens with Cherry Tomatoes, and Assorted Dressings
Baby Leaf Spinach Salad with Mushrooms and Bacon with Herb Vinaigrette

APPETIZERS (CHOOSE TWO)

Grilled Vegetable Platter
Mediterranean Pasta Salad
Mozzarella with Tomatoes and Basil Oil
Roasted Red Bliss Potato Salad with Tarragon Vinaigrette

ASSORTED SANDWICHES TO INCLUDE

Maine Lobster Salad on a Buttery Croissant with Boston Lettuce
Grilled Chicken Breast on Whole Wheat with Basil Mayonnaise, Romaine and Tomato
Roasted Filet Mignon on a Baguette with Barbecue Mayonnaise
Fresh Roasted Turkey on Pumpernickel with Roasted Red Peppers
Grilled Vegetables and Smoked Mozzarella on Focaccia with Balsamic Vinaigrette

DESSERTS (CHOOSE TWO)

Assorted Cakes and Berry Tarts
Brownies and Blondies
Assorted Miniature French Pastries
Assorted Miniature Italian Pastries
Vanilla Crepe Napoleon
Fresh Sliced Fruit and Berries

Coffee, Decaf and Assorted Teas included

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NEW YORK DELI BUFFET

SALAD GREENS (CHOOSE ONE)

Classic Caesar Salad with Croutons

Seasonal Greens with Cherry Tomatoes and Assorted Dressings

Baby Leaf Spinach Salad with Mushrooms and Bacon with Herb Vinaigrette

APPETIZERS (CHOOSE TWO)

Grilled Vegetable Platter

Mediterranean Pasta Salad

Mozzarella with Tomatoes and Basil Oil

Roasted Red Bliss Potato Salad with Tarragon Vinaigrette

SLICED COLD MEATS (CHOOSE FOUR)

Black Forest Ham, Fresh Roasted Turkey Breast, Genoa Salami, Deli Ham, Smoked

Turkey Breast, Roast Beef and Grilled Chicken Breast

Sliced Cheeses to Include: Swiss, Cheddar, American and Provolone

Assorted Sliced Breads and Rolls

Full Condiments to Include: Sliced Tomato, Lettuce, Pickles, Olives, Mustard and
Mayonnaise

DESSERTS (CHOOSE TWO)

Assorted Cakes and Berry Tarts

Brownies and Blondies

Assorted Miniature French Pastries

Assorted Miniature Italian Pastries

Fresh Sliced Fruit and Berries

Vanilla Crepe Napoleon

Coffee, Decaf and Assorted Teas included

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