

# ***Banquet and Catering Lunch and Dinner Plated Menus***

## ***Salads***

### ***Caesar Salad***

Organic Hearts of Romaine with Garlic Croutons, Asiago Cheese,  
Newman's Own Caesar Dressing

### ***Greenhouse Salad***

Haricot Vert, Artichokes, Grape Tomatoes, Oil Cured Black Olives,  
Purple and Fingerling Potatoes with Mustard Provençal Dressing

### ***Heirloom Tomato and Mozzarella Salad***

Up State New York Organic Heirloom Tomato Slices,  
with Fresh Mozzarella and Basil, Drizzled with EVO and Balsamic Glaze

### ***Asparagus Grapefruit and Pistachio Salad***

Organic Asparagus, Grapefruit Sections and Toasted Pistachios with Meyer Lemon Vinaigrette

### ***36<sup>th</sup> Street Salad***

Organic Mesclun Greens with Hot House Grape Tomatoes,  
Drizzled with Lemon Basil Vinaigrette

## ***Hot Appetizers***

### ***Wild Mushroom Risotto***

Truffle Butter and Asparagus Tips

### ***Meatballs in a Spicy Tomato Sauce***

Basil Pesto, Whipped Potatoes, and Roasted Tomato Vinaigrette

### ***Jumbo Lump Crab Cake***

Saffron Aioli and Daikon Radish Sprouts

## ***Hot Soups***

### ***Tomato Basil with Goat Cheese Croutons***

### ***Black Bean and Tomato Salsa***

### ***Tequila Spiked Chicken***

### ***Lobster Bisque with Herbed Croutons***

## ***Midtown Sandwich Selection***

### ***Honey Roasted Ranch Ham***

Honey Roasted Niman Ham with Aged New York Cheddar,  
Provençal Mustard and Red Oak Lettuce on a Butter Croissant

### ***Roasted Hanger Steak***

Rosemary Roasted Flank Steak, Caramelized Onion, Sweet Peppers on a Toasted French Baguette

### ***Roasted Pesto Marinated Seasonal Vegetables***

Served with Fresh Mozzarella on Rosemary Focaccia Bread

### ***Seared Line-Caught Yellowfin Tuna Loin***

With Watercress, Hot House Cucumbers, Tomato and Lemon Aioli on Seven Grain Bread

## ***Hot Entrees***

Entrees Include Warm Rolls, Butter, Iced Tea, Coffee, Decaffeinated Coffee, and Water

### ***Herb Roasted Organic Chicken***

Pommery Mustard, White Wine Sauce with Chef Selection of Seasonal Vegetables and Roasted Garlic and Chive Mashed Potatoes

### ***Farm Raised Salmon***

Pistachio Crusted and Citrus Buerre Blanc with Chef Selection of Seasonal Vegetables and Herb Roasted New Potatoes

### ***Grilled Hanger Steak***

Topped with Sweet Peppers and Caramelized Vidallia Onions with Chef Selection of Seasonal Vegetables and Shoe String Fries

### ***Cavatelli with Sundried Tomato Pesto***

Grilled Seasonal Vegetables and Asiago Cheese

## ***Dessert Selections***

### ***Chocolate Brioche Pudding***

with Caramelized Hazelnuts and Raspberry Coulis

### ***New York Lemon Cheese***

with Seasonal Berry Compote

### ***Macintosh Apple Crumble***

with Cinnamon Ice Cream