



LUNCH BUFFETS

SANDWICH BOARD

SALADS & SOUPS

Please Select Two

Romaine, Cucumber, Olives, Feta Cheese, Tomato and Toasted Pita with Oregano Vinaigrette
Poached Asparagus with Aged Balsamic
Homemade Potato Chips with Blue Cheese Dip
Spinach and Portobello Mushrooms with Warm Neuske Bacon Dressing
White Bean and Duck Confit Salad
Apple Napa Cabbage and Radicchio Slaw
Southern Style Russet Potato Salad
Hearts of Romaine with Shaved Parmesan Baguette Croutons and Classic Caesar Dressing
Tomato Basil Soup

SANDWICHES

Please Select Three

Smoked Turkey, Avocado, Cranberry Mayo and Peppered Jack on Focaccia
Grilled Portobello and Goat Cheese, Arugula, Roasted Peppers and Tahini Dressing on Whole Wheat Pita
Basque Tuna Salad with Piquillo Peppers, Anchovy Dressing and Pickled Sardines on a Fresh Baguette
Black Forest Ham and Swiss with Cornichons and Mustard on a Soft Pretzel Roll
Sopressata, Coppacolla, Prosciutto and Provolone with Oven Dried Tomatoes and Oil Vinegar Dressing on Italian Hero Bread
Curried Chicken and Pineapple Salad with Watercress on Pate Choux Rolls
Roast Turkey Club with Neuske Bacon, Lettuce and Tomato
Rock Shrimp and Saffron Aioli Salad with Boston Lettuce and Pickled Onions on Toasted Brioche

Low Fat Mayonnaise, Dijon Mustard, Brown Spicy Mustard, Sambal Mayonnaise, Kosher and Bread & Butter Pickles

DESSERTS

Please Select Two

Chocolate Truffle Financier
Lemon Panna Cotta
Carrot Cake with Pineapple Cream Cheese Icing

\$62pp



LUNCH BUFFETS cont.

WRAP IT UP

SALADS

Please Select Two

Seasonal Greens with Bleu Cheese, Raspberry Vinaigrette and Balsamic Dressings

Roast Beets and Goat Cheese

Bowtie Noodles, Sun Dried Tomato, Mozzarella and Pesto

WRAPS

Please Select Three

Grilled Chicken Caesar in a Tomato Wrap

Fresh Mozzarella and Tomato in a Parmesan Rosemary Wrap

Seared Sesame Crusted Tuna, Japanese Cucumber and Sweet Pickled Daikon in a Spinach Wrap

Smoked Salmon, Bermuda Onion, Cream Cheese and Lettuce in a Plain Wrap

Turkey, Avocado and Bacon in a Spinach Wrap

Tuna Salad with Cornichon and Oven Dried Tomato in Whole Wheat Wrap

Rock Shrimp with Jicama and Boursin Cheese in a Jalapeno Wrap

Pulled BBQ Pork, Bread & Butter Pickle and Spicy Napa Slaw in a Flour Tortilla

DESSERTS

All Included

Spiced Banana Cake with Rum Icing

Devils Food Cake with Fudge Icing

\$66pp



LUNCH BUFFETS cont.

FRENCH PICNIC

Everything Included

Belgian Endive with Bleu Cheese Dip

Frisée with Duck Confit and Walnut Dressing

Smoked Trout Rillettes with Crème Fraiche

Country Style Pate with Stone Ground Mustard, Cornichon and Pickled Onions

Celeriac Salad

Baguette and Epi with Normandy Butter

Assorted Grapes and Cheeses

\$64pp

DELI LUNCH

Everything Included

Hearts of Romaine with Shaved Parmesan, Baguette Croutons and Classic Caesar Dressing

Southern Style Russet Potato Salad

Asian Sesame Slaw

Freshly Sliced Baked Breads and Sour Dough Rolls

Peppered Loin of Beef, Slow Roasted Breast of Turkey, Blackforest Ham and Sopressata Salumi

Canadian Cheddar, Ementhaler Swiss and Low Fat Mozzarella

Relish Tray of Lettuce, Sliced Tomato, Bermuda Onion, Kosher Dill Pickles, Low Fat Mayonnaise, Dijon Mustard, Brown Spicy Mustard, Ketchup and Assorted Olives

DESSERT

New York Cheesecake

Chocolate Éclairs

Seasonal Fruit Salad

\$61pp



LUNCH BUFFETS cont.

EVENTI LUNCH

SALADS AND APPETIZERS

Please Select One

Chef's Soup of the Day

Belgian Endive, Baby Arugula and Apples in a Walnut Champagne Dressing

Napa Cabbage and Stir Fried Chicken with Sesame Soy Vinaigrette

Bacalao and Yukon Gold Potato Salad with Red Onion and Parsley

MAIN COURSES

Please Select Two

Pan Seared Black Grouper with White Bean and Tomato Ragout

Grilled Salmon with Sherry Leek Fondue

Spice Crusted Ahi Tuna with Three Onion Marmalade

Macadamia Nut Crusted Mahi Mahi with Pineapple Ginger Chutney

Breast of Chicken Stuffed with Sun Dried Tomato, Basil and Mozzarella served with Creamy Polenta

Crispy Chicken Breast with Caramelized Endive and Shallot Cream

Braised Curried Chicken with Fried Lentil Cakes

Churrasco Style Grilled Skirt Steak with Chimichurri and Garlic Roasted New Potatoes

Classic Beef Stroganoff with Mushrooms, Pearl Onion and Egg Noodles

Roast Loin of Pork with Fennel Bulb and Apple Compote

DESSERTS

All items included

Chocolate Pot de Crème with Coffee Emulsion

Key Lime Tarts

Berry Clafoutti

\$73pp



LUNCH BUFFETS cont.

AMERICAN BBQ

Everything Included

**Action Station*

SALADS

Southern Style Russet Potato Salad

Napa, Radicchio and Apple Slaw

Assorted Grilled Vegetables

FROM THE GRILL

Jumbo All Beef Hot Dogs, Beer Poached Bratwurst and Smoked Sausage

BBQ Chicken and Baby Back Ribs

Twice Ground Hamburgers

Kalbi Marinated Short Ribs

ACCOMPANIMENTS

Homemade Potato Chips

Grilled Corn on the Cob in Husk with Lime and Sea Salt

Macaroni and Cheese

Texas Toast

Assorted Buns and Rolls

Sliced American and Swiss Cheeses,

Lettuce, Tomato, Bermuda Onion, Chopped White Onion

Low Fat Hellman's Mayonnaise, Ketchup, Dijon Mustard and Spicy Brown Mustard

DESSERTS

Strawberry Shortcake

Hot Fudge Sundaes

Rice Pudding

Fresh Watermelon

\$71pp



LUNCH BUFFETS cont.

ITALIAN

Everything Included

Tuscan White Bean Soup

Tomato Basil Bruschetta and Roasted Pepper Pecorino Bruschetta

Selection of Antipasto:

Marinated Artichoke Hearts, Crushed Potatoes with Anchovy, Grilled Portobello Caps with Balsamic Drizzle, Assorted Italian Olives, Roasted Peppers and Sweet and Sour Cipollini Onions

Beef Carpaccio and Arugula with Virgin Olive Oil and Cracked Pepper

Calamari and Mussel Salad with Lemon Oregano Dressing

Parmesan Chicken with Fontina Tomato Cream

Braciola Stuffed with Pesto and Ricotta Salata in Mushroom Barolo Sauce

Orecchiette with Broccoli and Fresh Sausage

Shrimp and Monkfish Lasagna

Baked Fennel and Radicchio Parmesan Gratin

DESSERTS

Tiramisu

Apple and Orange Torta

Chocolate Nut Tart

\$70pp

MEXICAN

Everything Included

Traditional Tortilla Soup

Ensalada Primavera with Romaine Lettuce, Tomato, Cucumber, Avocado and Bacon in an Apple Vinegar and Olive Oil Dressing

Shrimp, Scallop and Snapper Ceviche Tostadas

Fried Ranchero Cheese Quesadillas with Pico de Gallo Salsa

Grilled Snapper with Red Onion and Carrot Escabeche and Cauliflower Gratin

Roast Breast of Chicken in Poblano Cream with Lime Chili Roasted Corn

Chorizo and Potato Stuffed Anchos in Red Mole Sauce

Red Beans, Rice, Flour and Corn Tortillas

DESSERTS

Coffee and Kahlua Flan

Baked Plantains with Sweet Cream and Chocolate

Buñuelos: Flat Mexican Fritter with Guava Honey

\$69pp

851 Avenue Of The Americas, New York, New York 212-564-4567 Ext. 4530

All 2010 food and beverage prices subject to 15% gratuity, 7% administrative fee and 8.875% sales tax



LUNCH BUFFETS cont.

CHINESE DIM SUM

Everything Included

Hot and Sour Soup

Asian Greens with Ginger Dressing

Cucumber Salad

Grilled Tofu, Bean Sprouts and Spinach with Curry Dressing

Stir Fried Beef with Snow Peas, Scallions and Egg Noodles in Ginger Black Bean Sauce

DIM SUM

Pan Fried Chicken Dumplings

Shrimp Shau Mai

Vegetable Spring Rolls

Barbequed Pork Steamed Buns

Condiments: *Sweet Chili Sauce, Soy Ginger Sauce, Sambal Sauce, Plum Sauce and Hoisin Sauce*

DESSERTS

Black and White Sesame Custard

Mandarin Tarts

Chocolate Dipped Jumbo Fortune Cookies

\$75 pp



SEATED LUNCH

APPETIZERS

Please Select One

Gazpacho with Lime Seared Rock Shrimp

Cream of Asparagus with Smoked Salmon and Peppered Boursin Cheese Roulades

Cream of Wild Mushroom with Parmesan and Herb Profiteroles

Harissa Spiced Lentil with Smoked Chicken and Chive

Classic Caesar with Baguette Croutons and Shaved Parmesan

Baby Spinach, Candied Walnuts and Goat Cheese in Raspberry Vinaigrette

Belgian Endive and Frisée with Crisped Pancetta with Bleu Cheese Crumbles and Olive Oil Dressing

Bibb and Radicchio with Sundried Tomatoes, Olives and Feta Cheese in Balsamic Vinaigrette

Tear Drop Tomatoes and Boccocini Mozzarella with Basil, Cracked Pepper and Aged Balsamic

Salmon Tartare with Mustard Oil, Chives, Olive Tapenade and Crème Fraiche

Green Papaya with Pink Shrimp, Cilantro and Peanut in Thai Chili Dressing

Beef Carpaccio with Baby Arugula, Cold Pressed Olive Oil and Cracked Black Pepper

MAIN COURSES

Please Select One

Seafood Cobb Salad

Served with Spinach and Radicchio, Shrimp, Blue Lump Crab, Avocado, Tomato, Mango, Bacon and Bleu Cheese with Balsamic Vinaigrette

Seared Ahi Tuna Nicoise

Served with Romaine Lettuce, Fine French Beans, Red Potatoes, Nicoise Olives and Boiled Egg with Champagne Vinaigrette

Korean Kalbi Marinated Skirt Steak

Served with Napa Cabbage, Bean Sprouts, Sesame and Tomato with Soy Ginger Dressing

Penne Pasta with Grilled Shrimp

Served with Leek and Tomato Fondue and White Truffle Garlic Bread

Teriyaki Glazed Salmon

Vegetable Fried Rice and Sesame Snow Pea Salad



SEATED LUNCH *cont.*

Seared Red Snapper

Crispy Sushi Rice and Yuzu Butter

Breast of Chicken Oscar

Asparagus and Blue Lump Crab Meat with Sauce Béarnaise and Basmati Rice

Roasted Breast of Chicken

Stuffed with Mushrooms and Spinach in Chardonnay Cream with Potato Mousseline and Baby Carrots

Seared Chicken Breast and Thigh with Dijon Mustard and Thyme Glaze, Oven Roasted Vegetables and Garlic Roasted Fingerling Potato

Seared 6 oz. Filet of Beef

with Apples, Caramelized Onions and Mustard Demi with Artichoke Potato Ragout
\$10pp Supplement

Jumbo Veal Meatball

Stuffed with Foie Gras on Penne and Cream Gratin in Port Wine Glaze
\$10pp Supplement

10 oz. Sirloin Steak Au Poivre

with Shoestring Potatoes and Tomato Onion Salad
\$10pp Supplement

DESSERTS

Please Select One

Brioche Chocolate and Raspberry Bread Pudding

Lemon Meringue Tart

Flourless Chocolate Cake with Pistachio Ice Cream

White Chocolate Tres Leches with Fresh Berries and Citrus Tuile

Blackberry Cobble with Vanilla Bean Ice Cream

Gingerbread Cake with Mango Frosting

Seated Lunch, \$79 per person

Includes choice of one appetizer, one main course, one dessert, all served with assorted breads, coffee and tea service

Extra Appetizer Course \$10pp

Extra Main Course \$15pp