

# eventi

A KIMPTON HOTEL  
LUNCH BUFFETS

## **SANDWICH BOARD**

### **SALADS & SOUPS**

#### ***Please Select Two***

Chef's Soup of the Day

Romaine, Red Onion, Cucumber, Olives, Feta Cheese, Tomato with Oregano Vinaigrette

Grilled Asparagus with Fines Herb, Lemon Herb Vinaigrette

Satur Farms Mesclun Greens with Lemon Herb Vinaigrette

Caesar Salad Romaine Hearts, Black and White Croutons, Shaved Parmesan, Traditional Caesar Dressing

Baby Spinach, Granny Smith Apples, Nueske's Bacon, Candied Walnuts and Blue Cheese Dressing

Duck Confit Salad with Poached Pears, Frisee, Pecans and Mustard Vinaigrette

Napa Cabbage Slaw

Fingerling Potato Salad

Bowtie Noodles, Sun Dried Tomato, Mozzarella and Pesto

### **SANDWICHES AND WRAPS**

#### ***Please Select Three***

Smoked Turkey, Avocado, Crispy Onions, Cranberry Mayo and Peppered Jack on Poppy Seed Roll

Grilled Portobello and Goat Cheese, Arugula, Roasted Peppers Black Olive Tapanade on Ciabatta

Basque Tuna Salad with Piquillo Peppers, Anchovy Dressing and White Anchovies on a Fresh Baguette

Black Forest Ham and Swiss with Mustard Mayo on Rye

Sopressata, Coppacolla, Prosciutto and Provolone with Oven Dried Tomatoes and Oil Vinegar Dressing on Italian Bread

Truffled Chicken Sandwich with Currants on Brioche

Roast Turkey Club with Neuske Bacon, Lettuce and Tomato

Grilled Vegetables with Pesto, charred Frisee on Ciabatta

Triple Cream Brie with Carmalized Pear, Walnuts, Apple, Arugula on French Baguette

Grilled Chicken Caesar Wrap

Fresh Mozzarella and Tomato Wrap

Seared Sesame Crusted Tuna Wrap, Pickled Ginger, Miso Vinaigrette, Crispy Shallots

Turkey, Avocado and Bacon Wrap

Tuna Salad with Cornichon and Oven Dried Tomato Wrap



**(Continued)**

**DESSERTS**

**Please Select Two**

Raspberry Crisp with Honey Drizzle

Espresso Chocolate Mousse

Organic Coffee, Decaffeinated Coffee and Herbal Teas

\$65p

**DELI LUNCH**

**Everything Included – Build your own**

Caesar Salad Romaine Hearts, Black and White Croutons, Shave Parmesan, Traditional Caesar Dressing

Napa Cabbage Cole Slaw

Freshly Sliced Baked Breads and Sour Dough Rolls

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

Sharp 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**

Crème Fraiche Cake and Banana

Chocolate Caramel Mousse

Seasonal Fruit Salad

Organic Coffee, Decaffeinated Coffee and Herbal Teas

\$68pp

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A KIMPTON HOTEL  
**LUNCH BUFFETS cont.**

## **EVENTI BUFFET LUNCH**

### **STARTERS**

***Please Select Three***

Chef's Soup of the Day

Satur Farms Mesclun Greens with Lemon Herb Vinaigrette

Caesar Salad Romaine Hearts, Black and White Croutons, Shaved Parmesan, Traditional Caesar Dressing

Baby Spinach, Granny Smith Apples, Nueske's Bacon, Candied Walnuts and Blue Cheese Dressing

Romaine, Cucumber, Olives, Feta Cheese, Tomato with Oregano Vinaigrette

Bacalao and Yukon Gold Potato Salad with Red Onion and Parsley

Grilled Vegetables

### **MAIN COURSES**

***Please Select Three***

Pan Seared Black Tilefish with White Bean and Tomato Ragout

Grilled Salmon with Sherry Leek Fondue

Macadamia Nut Crusted Mahi Mahi with Pineapple Ginger Chutney

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

Crispy Chicken Breast with Caramelized Endive and Shallot Cream

Tagine Style Chicken

Churrasco Style Skirt Steak with Chimichurri and Garlic Roasted New Potatoes

Fricassee of Beef with Mushrooms, Pearl Onion and Peas over Egg Noodles

Garden Vegetable Lasagne

Vegetable Stir Fry Noodles

Rolls and Butter

### **DESSERTS**

***All items included***

Chocolate Peanut Butter Parfait

Cannolis

Profiteroles Dipped in Caramel

Organic Coffee, Decaffeinated Coffee and Herbal Teas

\$80pp

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A KIMPTON HOTEL  
LUNCH BUFFETS cont.

## **AMERICAN BBQ**

*Everything Included*

*\*Action Station*

### **SALADS AND SIDES**

Southern Style Russet Potato Salad

Napa, Radicchio and Apple Slaw

Baked Beans

Braised Collard Greens with Bacon

Macaroni and Cheese

Assorted Grilled Vegetables

### **Choose Three:**

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

BBQ Chicken

Pulled Pork

LaFreida's 3B's Blend Hamburgers

Fried Catfish

### **ACCOMPANIMENTS**

Kettle Cooked Potato Chips

*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**

Peach Cobbler

Rice Crispy Sandwich

Black and White Pudding (Chocolate/Vanilla)

Organic Coffee, Decaffeinated Coffee and Herbal Teas

\$78pp

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A KIMPTON HOTEL  
**LUNCH BUFFETS cont.**

## **ITALIAN**

### ***Everything Included***

Tuscan White Bean Soup

Tomato Basil Flatbread

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*

Lucky's Tomato Panzenella Salad with Arugula

Calamari and Mussel Salad with Lemon Oregano Dressing

Parmesan Chicken with Fontina Tomato Cream

Orecchiette with Broccoli and Fresh Sausage

Lasagna Bolognese

Wild Mushroom Risotto

## **DESSERTS**

Tiramisu

Lemon Panna Cotta

Nutella Tart

Organic Coffee, Decaffeinated Coffee and Herbal Teas

\$78pp

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**LUNCH BUFFETS cont.**

## **MEXICAN**

### ***Everything Included***

Traditional Tortilla Soup

Black Bean Salad with Corn, Tomato, Onion, Fried Tortilla, Chipotle Lime Dressing

Shrimp, Scallop and Snapper Ceviche Tostadas

Fried Ranchero Cheese Quesadillas with Pico de Gallo Salsa

Grilled Snapper with Red Onion and Carrot Escabeche

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

Pork Shoulder Carnitas with Red Mole Sauce

Red Beans, Rice, Flour and Corn Tortillas

## **DESSERTS**

Coffee and Kahlua Flan

Baked Plantains with Sweet Cream

Chocolate Buñuelos: Flat Mexican Fritter with Chocolate Sauce

Tres Leches with Strawberry Salad

Organic Coffee, Decaffeinated Coffee and Herbal Teas

\$76pp

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A KIMPTON HOTEL  
LUNCH BUFFETS cont.

**CHINESE**

***Everything Included***

Hot and Sour Soup

Vegetable Egg Rolls

Singapore Slaw

Berkshire Pork Stir Fry

General Kwan's Chicken

Stir Fried E-Fu Noodles with Shiitake, Yellow Chives, XO Sauce

Hunan Style Eggplant with Black Bean Sauce

Chef's Special Fried Rice

**DESSERTS**

Candied Banana Fritters

Mandarin Tarts

Chocolate Dipped Jumbo Fortune Cookies

Organic Coffee, Decaffeinated Coffee and Herbal Teas

\$82 pp

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A KIMPTON HOTEL  
SEATED LUNCH

## APPETIZERS

*Please Select One*

Soup of the Day

Satur Farms Mesclun Greens with Lemon Herb Vinaigrette

Grilled Calamari with Arugula, Orange and Fennel

Diver Scallop with Fricasse of Wild Mushrooms and Root Vegetable Puree

Braised Short Rib Ravioli, Spiced Tomato, Onion Confit

Sauteed Shrimp with Polenta

Caesar Salad Romaine Hearts, Black and White Croutons, Shaved Parmesan, Traditional Caesar Dressing

Baby Spinach, Granny Smith Apples, Nueske's Bacon, Candied Walnuts and Blue Cheese Dressing

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

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

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

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A KIMPTON HOTEL  
**SEATED LUNCH cont.**

## MAIN COURSES

*Please Select One*

### **Grilled Chicken Breast**

with Dijon Mustard and Thyme Glaze, Seasonal Vegetable Risotto

### **Teriyaki Glazed Salmon**

Vegetable Fried Rice, Baby Bok Choy and Red Miso Vinaigrette

### **Penne Pasta with Grilled Shrimp**

Served with Leek and Tomato Fondue and White Truffle Garlic Bread

### **Seared Grouper**

Crispy Sushi Rice and Yuzu Butter

### **Minute NY Steak**

Whipped Potato, Roasted Beets, Black Pepper Sauce and Herb Salad

### **Winter Root Vegetable Risotto**

### **Vegetarian Paella**

## DESSERTS

*Please Select One*

Brioche Chocolate and Bread Pudding

Lemon Meringue Tart, Blueberry Coulis

Flourless Chocolate Cake with Brandy Whipped Cream

Tres Leches with Fresh Berries and Citrus Tuile

Berry Cobbler with Honey Anglaise

Gingerbread Cake

*Seated Lunch, \$86 per person*

*Includes choice of one appetizer, one main course, one dessert, all served with assorted breads, organic coffee and herbal teas*