PLATED MENU

Lunch Combination Menu
Choice of Soup, Entrée and Dessert $70.00 per Person
Choice of Salad, Entrée and Dessert $75.00 per Person
Choice of Hot Appetizer, Entrée and Dessert $85.00 per Person

Plated Meal with Choice of Entrée
Two Entrees $15.00 per Person
Three Entrees $25.00 per Person

**Specialty Items May Have an Additional Charge per Person**
PLATED APPETIZERS

SALADS
Baby Greens Salad
  Pumpernickel Croutons
  Lemon Vinaigrette

Caesar Salad
  "The Original Recipe"
  Focaccia Croutons

Shaved Cauliflower Salad
  Baby Shrimp
  Thousand Island dressing
  Fines Herbs

Autumn Green Salad
  Red Oak
  Dried Cherries
  Spiced Pine Nuts
  Caramelized Apples
  Burnt Honey Dressing

Boston Bibb Salad
  Toasted Walnuts
  Apples
  Cranberries
  Walnut Oil and Apple Cider Vinaigrette

Hudson Valley Salad
  Roasted Yellow Tomato Wedge
  Chevre on a Toasted Crouton
  Roasted Portobello Mushroom
  Tomato Vinaigrette

Roasted Beet Salad
  Frisee
  Goat Cheese

Iceberg Wedge
  Green Onion
  Tomatoes
  Blue Cheese
  Bacon
  Buttermilk Dressing
Bistro Salad
Goat Cheese
Roasted Pear
Sliced Duck (or Prosciutto)
Red Pepper
Walnut Crumbs
Champagne Vinaigrette

House Salad
Blistered Tomatoes
Radishes
Toasted Pine nuts
Champagne Vinaigrette

Buffalo Milk Mozzarella
New Jersey Beef Steak Tomato
Smothered Onions
Kalamata Olives
Fresh Basil
Balsamic Lacquer

Cobb Salad
Iceberg Lettuce
Cherry Tomato
Hardboiled Egg
Blue Cheese
House Dressing

**Baby Spinach & Frisee $10.00 ADDITIONAL
Roasted Beets
Blue Cheese
Candied pecan
Roasted Apple
Sherry Vinaigrette

**Medallions of Lobster Salad $10.00 ADDITIONAL
Seasonal Greens
Fingerling Potatoes
Asparagus
HOT APPETIZERS

Chicken Lemon Grass Dumplings
Sweet Chili Sauce

Ricotta Ravioli
Tomatoes
Olive Oil

Soba Noodle Salad
Short Ribs

Maryland Crabcake
Micro Greens

Grilled Mayan Shrimp
Curried Cucumber Yogurt Sauce

**Black Lobster Ravioli
Beurre Blanc
Julienne of Smoked Salmon

**Roasted Asparagus
Beets
Artichokes
Confit of Tomato
Micro Greens
Mushroom Pouch

**Grilled Octopus
Frisée
Fingerling Potatoes

**Tuna Tartar
Avocado Hash
Waffle Potatoes
Micro Greens

**Roasted Duck Breast
Duck Leg Confit Crepe
Caramelized Chestnuts
Goat Cheese

**Beet Carpaccio with Lobster
Mango and Lobster Salad

$10.00 ADDITONAL
SOUPS
Lobster Bisque without Crust
Lobster Bisque with Crust

Miso Soup
with Tofu

New England Clam Chowder

Butternut Squash Bisque
with Crème Fraiche

Potato Leek

Iced Gazpacho
Tomato and Vegetable Bruinoise

Potato Soup en Croute

Roasted Tomato Soup
Grilled Cheddar Sandwiches

Lobster Bisque and Endive
with Red Spinach, Golden Beets and Goat Cheese

Corn Bisque with Crabcakes
PLATED DESSERTS

Bread Pudding
Fresh Fruit Tart
Classic Bavarian Cream
(Seasonal flavors optional)
Chocolate Mousse
Lemon Tart
with Toasted Meringue
Crème Brûlée
Chocolate Dipped Strawberries
with Cream Profiteroles
Crème Brûlée in Espresso Cups
Cheesecake
with Seasonal Berries
Sorbet
with Fresh Berries
Apple Tart
with Vanilla Whipped Cream
Petit Fours Plate
Crepe Suzette
with Caramelized Orange Slices, Candied Orchid, Lemon Curd
and Vanilla Ice Cream
Raspberry Chocolate Log
with Raspberry Gelee, Gooseberry and Mango Mousse
PLATED ENTREES

**Lunch Entrées, Chicken**

**Supreme of Chicken**
Orzo
Haricot Vert

**Chicken Pot Pie**

**Asiago Chicken Breast**
Pasta
Ratatouille
Olives
Fresh Basil

**Garlic Herb Chicken Breast**
Roasted Root Vegetable
Creamy Herb Polenta
Confit Tomato
Lemon Thyme Jus

**Herb Roasted Chicken Breast**
Sautéed Mushrooms
Gravy

**Thai Coconut Chicken**
Curry Lemon Grass
Mushrooms

**Mushroom Stuffed Chicken Breast**
Asiago and Herb Orzo
French Beans
Mushroom Jus

**Roasted Chicken Breast**
Shaved Brussels Sprout
Peppered Bacon
Parsnip Puree
Lemon Thyme Chicken Jus

**Lunch Entrées, Beef**

**Roasted Beef Filet**
Herb Risotto
Asparagus, Blistered Tomatoes
Shallot, Red Wine Sauce
New York Sirloin
Brie Crème Spinach
Polenta Fries
Blistered Tomatoes
Homemade Steak Sauce

**Roasted, Sliced Beef Tenderloin**
Creamy Polenta
French Beans
Fig and Mushroom Ragout
Port Wine Sauce

**Braised Short Rib**
Truffle Mashed Potatoes
Broccoli Rabe & Baby Carrots
Port Wine Reduction

Lunch Entrées, Fish
Juniper Crusted Salmon
Atlantic Salmon
Fennel Apple Slaw
Leek Fondue
Herb Vinaigrette

Cornmeal Crusted Salmon
Atlantic Salmon
Haricot Vert
Cranberries
Leek Fondue and New England Clam Sauce

Baked Salmon
Potatoes
Olives
Tomatoes
Citrus Herb Sauce

Mirin Glazed Salmon
Oyster Mushroom
Ginger and Green Onions

**Roasted Halibut**
Celery Root Puree
Spinach
Roasted Cherry Tomatoes
Capers and Lemon Zest

Lunch Entrées, Vegetarian
Campanelle Pasta
Ratatouille
Olives
Fresh Basil
Porcini Risotto Cake
Blistered Tomatoes
Fried Spinach
Truffle Herb Oil

Truffle Polenta Cake
Mushroom Ragout
Tomatoes

Ginger and Garlic Stir Fry