LUNCH BUFFETS
(Minimum 20 Guests)

New York Style Deli Buffet
Organic Hearts of Romaine with Dry Aged Jack Cheese and Extra Virgin Olive Oil
Chilled Penne Pasta Salad with Chicken, Sundried Tomato and Olives
Sliced Tomatoes, Buffalo Mozzarella, Grilled Eggplant, Basil Oil, Toasted Pine Nuts
Red Bliss Potato Salad with Fresh Dill
Cold Poached Atlantic Salmon with Marinated Red Onion and Tarragon Sauce
Display of Fresh Sliced Black Forest Ham, Oven Roasted Turkey and Roast Beef
Assorted Sliced Deli Cheese to include Cheddar, Swiss and Muenster
Assorted Sliced Bread, Garlic and Dill Pickles and Condiments
Assorted Cookies, Brownies and Mini Pastries

Healthy Lunch Menu
Marinated Cucumber and Roma Tomato Salad
Organic Mixed Greens with Sliced Apples, Roasted Walnuts and Apple Cider Vinaigrette
Mediterranean Bean Salad
Chilled Steamed Chicken Breasts and Watercress with a Scallion Sesame Dressing
Baby Shrimp Salad with Mango, Haricots Verts and Yogurt Dressing
Cold Poached Salmon with Marinated Red Onion and Passion Fruit Chili Sauce
Selection of Whole Grain Rolls
Vegetable Chips with Guacamole
Sliced Seasonal Fresh Fruits and Mixed Berries
Lemon Yogurt Poppy Seed Loaf

*Plus tax and service charge
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LUNCH BUFFETS
(Minimum 20 Guests)

**Italian Buffet**

Sliced Tomatoes with Buffalo Mozzarella
Grilled Eggplant with Arugula, Basil Oil and Toasted Pine Nuts
Chilled Spears of Asparagus with Radicchio Sundried Tomato Vinaigrette on the Side
Organic Romaine Salad with Marinated Baby Artichokes and Shaved Parmesan Cheese
Italian Meats consisting of Capicola, Salami, Parma Ham and Mortadella
Chicken Marsala with Portabella Mushroom
Penne Pasta with Shrimp and Tomatoes in a Lemon Caper Sauce
Eggplant Rolatini with Marinara Sauce
Sautéed Broccoli Rabe with Roasted Peppers
Italian Bread Display
Coffee and Amaretto Tiramisu and Biscotti Cookies
Sliced Fresh Fruit

**American Buffet**

Organic Hearts of Romaine Caesar Salad
Chilled Asparagus with Belgian Endive and Lemon Zest
Sliced Tomatoes with Buffalo Mozzarella
Grilled Eggplant, Basil Oil and Toasted Pine Nuts
Marinated Grilled Breasts of Chicken with Wilted Spinach
Grilled Filet of Salmon over Spaghetti of Root Vegetables
Rigatoni Pasta with Mozzarella, Basil, Niçoise Olives, Garlic, Tomato and Olive Oil
Steamed Seasonal Mixed Vegetables
Sliced Fresh Fruit and Mixed Berries
Assorted Cookies and Brownies

*Plus tax and service charge*