LUNCH
Includes Appetizer, Entrée with Seasonal Accompaniments and Dessert with Coffee

Plated Lunch One

Lunch Appetizers
(Choose One)

Organically Grown Butter Bibb Lettuce with Toasted Walnuts and Sliced Granny Smith Apples in a Walnut Oil and Apple Cider Vinaigrette

Organic Hearts of Romaine “Caesar Salad Style” with Parmesan Cheese and Extra Virgin Olive Oil

Seasonal Organic Mixed Greens, Walnuts and Blue Cheese with Champagne Vinaigrette

Vegetarian Pesto Minestrone Soup

Lunch Entrées
(Choose One)

Grilled Breast of Chicken served over Wild Rice Pilaf, Shiitake Mushrooms and Sautéed Spinach with a Fine Herb Velouté

Organic Salmon served with Saffron Rice and Julienne of Vegetables with Roasted Tomato and Fennel Sauce

Seared French Cut Chicken with Dijon Mustard Crust, Roasted Yukon Potato and Asparagus

Lunch Desserts
(Choose One)

Individual Apple Tart with Vanilla Whipped Cream

Heavenly Chocolate Cake

New York Cheesecake

Petits Fours and Truffles

*Plus tax and service charge

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LUNCH
Includes Appetizer, Entrée with Seasonal Accompaniments and Dessert with Coffee

Plated Lunch Two

Lunch Appetizers
(Choose One)

Caprese Salad with Sliced Beef Steak Tomatoes, Buffalo Mozzarella and Basil drizzled with Balsamic Vinaigrette

Wild Mushroom Ravioli with Morel Cream Sauce

Grilled Diver Scallop with a Trio of Melons, Harissa Sauce and Limon Cress

Lunch Entrées
(Choose One)

Free Range Chicken Breast with Cepes, Asparagus, Baby Carrots and Fingerling Potatoes

Pan Seared Arctic Char with Tarragon Beurre Blanc, Saffron Rice and Shanghai Bok Choy

Grilled Sirloin Steak with White Truffle Mashed Potato and Sautéed Spinach

Lunch Desserts
(Choose One)

Individual Mixed Fruit Tart

Chocolate Trio with Mixed Berries

Tropical Cake with Mango Coulis

*Plus tax and service charge
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LUNCH
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Plated Lunch Three

Lunch Appetizers
(Choose One)

Bistro Salad of Mixed Seasonal Greens with Sliced Duck,
Fanned Roasted Pear, Aged Goat Cheese, Roasted Red Pepper,
Walnut Crumbs and Champagne Vinaigrette

Spicy Shrimp Salad with Honey Mustard Glaze served on
Mixed Seasonal Greens, a Confetti of Red Peppers and Sliced Yellow Tomatoes

Jumbo Lump Crabmeat with Jicama,
Avocado, Watermelon Radishes and Romaine

Lunch Entrées
(Choose One)

Roasted Halibut with Sweet Corn,
Wilted Spinach and Lemon Butter

Grilled Filet of Beef with Wild Mushroom Demi-Glace,
Chive Mashed Potato, Baby Carrots and Broccoli Rabe

Roasted Rack of Lamb au Jus served with Potato Galette,
Ratatouille, Baby Carrots, Zucchini and Yellow Patty Pan

Lunch Desserts
(Choose One)

Fresh Fruit Sorbet with Mixed Berries

Tiramisu Parfait

Chocolate Raspberry Dome

*Plus tax and service charge
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