

Spring 2018 **Lunch Menu**
Available Sunday - Friday 22.95

lunch appetizers choice of one

Butternut Squash Soup

Dill sour cream, beet chips

Waffle Falafel

Served with cucumber raita, red onions, tomatoes, black olives, feta cheese, roasted chickpeas

Mussels Mariniere Frites

Steamed in a white wine broth, shallots, garlic, parsley, rosemary frites, roasted garlic aioli

Portobello Sliders (2)

Shaved arugula, sliced tomatoes, balsamic vegan mayo

Spinach Harvest Salad

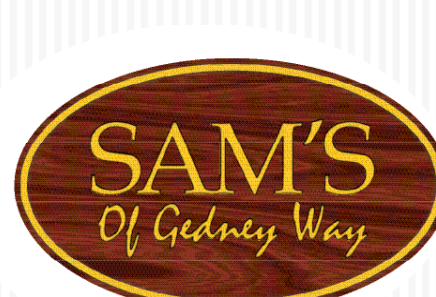
Goat cheese, spiced pistachios, pomegranate seeds, radish, orange segments, & citrus vinaigrette

Crispy Calamari

Vinegar peppers, marinated red onions, pecorino, basil, spicy marinara & charred lemon

Buttermilk Pecan Crusted Chicken Bites

Diced chicken breast dusted with dijon mustard, panko breadcrumbs, pecans, served with baby spinach, whole grain mustard dipping sauce



Spring 2018 **Dinner Menu**
Available Sunday - Friday 32.95

dinner appetizers choice of one

Butternut Squash Soup

Dill sour cream, beet chips

Waffle Falafel

Served with cucumber raita, red onions, tomatoes, black olives, feta cheese, roasted chickpeas

Poached Shrimp

Cucumber ribbons filled with lemon-dill cream, micro greens, lemon zest, tomato-tarragon vinaigrette

Portobello Sliders (2)

Shaved arugula, sliced tomatoes, balsamic vegan mayo

Spinach Harvest Salad

Goat cheese, spiced pistachios, pomegranate seeds, radish, orange segments, citrus vinaigrette

Maryland Lump Crab Cake

Jicama mango slaw and lemon caper tartar sauce

Buttermilk Pecan Crusted Chicken Bites

Diced chicken breast dusted with dijon mustard, panko breadcrumbs, pecans, served with baby spinach, whole grain mustard dipping sauce

lunch entrees choice of one

Blackened Grilled

Salmon Wrap

Tomato wrap, grilled pineapple, guacamole, baby arugula & sriracha mayo

French Onion Flat Bread

Beschamel, gruyere cheese, fresh thyme, Cognac onions, bacon lardon & shaved arugula

Grilled Ahi Tuna

Over field greens, green beans, cherry tomatoes, black olives, roasted fingerling potatoes, hard boiled egg & dijon mustard red wine vinaigrette

Pappardelle & Shrimp

Brussels Sprouts, butternut squash, spinach pesto & sundried tomato cream sauce

Curry Local Chicken & Apple Salad Sandwich

Apple julienne, baby spinach, jicama mango slaw, apple-cinnamon butter on a toasted croissant

Cauliflower “Steak” Burger

Topped with portobello mushroom, arugula, grana cheese, romesco & balsamic vegan mayo with cinnamon sweet potato fries

Turkey “Explosion” Burger

Brie cheese, bacon, roasted pepper mayo, corn pudding, pretzel bun

desserts

choice of one included

Famous Death by Chocolate

Sorbet Selection

Espresso Gelato

Plate of Biscotti (5)

additional \$2

Ring Ding

(Gluten Free) biscotti

Warm Apple Rose Tart

Cheesecake

Irish Coffee

Executive Chef- Joseph Sasso

Chef de Cuisine• Juan Rodriguez

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dinner entrees choice of one

Sustainable Salmon

Slow braised herb crusted salmon with butternut squash puree, grilled asparagus, baby carrots, & tomato-tarragon sauce

Blue Cheese Crusted Petit Filet of Beef

Roasted garlic mashed potatoes, sauteed green beans, balsamic shallots & bordelaise sauce

Murray’s Local Farmed Chicken

Cooked under brick, roasted fingerling potatoes, cherry tomatoes, rainbow baby beets & morel-Cognac sauce

Stuffed Spaghetti

Squash Au Gratin

Sweet green peas, roasted red peppers, grana cheese crumbs, & San Marzano tomato sauce

Pappardelle & Shrimp

Crimini mushroom, asparagus, butternut squash, cherry tomatoes, & sundried tomato cream sauce

Brined & Grilled Pork Chop

Roasted beets, gruyere-Brussels sprouts, cinnamon local apple butter & port wine sauce

Maryland Lump Crab Cake

Jicama mango slaw, old bay hand cut fries & lemon caper tartar sauce

desserts

choice of one included

Famous Death by Chocolate

Sorbet Selection

Espresso Gelato

Plate of Biscotti (5)

additional \$2

Ring Ding

(Gluten Free) biscotti

Warm Apple Rose Tart

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