



LUNCH MENU

MEDITERRANEAN

(Minimum 20 people)

Chopped Vegetable Salad with Tomato, Cucumber, Red Onion and Olives
Ancient Grain Tabbouleh Salad
Mixed Green Salad with Lemon Mango Dressing
Rosemary Focaccia Bread Layered with Prosciutto Ham and Tomatoes
Grilled Peppers,
Hummus, and Tahini with Pita Points
Olives, Marinated Vegetable and Provolone Cheese Served with Roasted Garlic and Chili Oil
Marinated Grilled Vegetable, Tomato, Red Onion and Cucumber Wrap with Hummus
Assorted squares and Brownies
\$28.00

NEW YORK DELI GOURMET SANDWICHES AND SALADS

(Minimum 30 people)

Salad (choice of three)

Gathered Green Sala and Seedlings with Lemon Mango Vinaigrette
Kale and Quinoa with Basil Olive Oil Dressing
New Potato Salad with Smoked Salmon
Ancient Grain Tabbouleh Salad
Summer Tomato with Scallions, Baby Mozzarella Cheese and Fresh Herb
Rice and Corn Salad with Sundried Tomato Dressing
Grilled Asparagus with Carrot Lime Dressing Peppers and Prosciutto
Coleslaw

Sandwiches (choice of three)
Grilled Marinated Vegetables with Boursin Cheese
Tuscan Muffaletta, Sliced Italian meats and cheese with olive tapenade
Tuna Salad Sandwich
Egg Salad Sandwich
Corn Beef or Turkey Reuben Sandwich
Roast Beef with Horseradish mayo
Jerk BBQ Chicken with Pico De Gallo
Smoked Turkey with Cranberry aioli, smoked mozzarella and Corn Relish
Grilled Marinated California Vegetable Wraps with Roasted Garlic Hummus and Tahini
Atlantic Smoked Salmon with Cream Cheese capers and red onions
Montreal Smoked Meat and Dijon Mustard
Smoked Ham and Cheese with Truffle aioli

Assorted Mini Cakes, Squares and Brownies
\$33.95

TASTE OF INDIA

(Minimum 25 people)

Shredded Carrot, Pineapple Raisin with Roast Cumin Vinaigrette

Kachumber Salad

Tangled Mixed Greens, Creamy Saffron Dressing

(choice of two)

Butter Chicken

Mutton Josh Lamb

Palak Paneer

Chickpea Masala

Chicken Korma

Fragrant Basmati Rice

Naan Bread, Poppadum, Chutney, Raita, Indian Pickles and sauces

Mango Mousse

\$29.95

TASTE OF ASIA

(Minimum 25 people)

Miso Soup

Ginger Wasabi Slaw

Thai Noodle Salad

Spring Rolls with Orange and Plum Sauce

Ginger Tao Chicken (spicy)

Sweet & Sour White Fish

Beef Teriyaki and Bok Choy

Vegetable Fried Rice or Steamed Rice

Stir Fry Vegetables

Asian Fruit Salad

Coconut Rice Pudding

Green Tea

\$29.95

Add assorted Maki Rolls with Pickled Ginger, Wasabi & Soy Sauce \$36/dozen

TASTE OF AMERICA

(Minimum 25 ppl)

Bayou Shrimp Cocktail Fiery Cajun Cocktail Sauce

Iceberg Wedge Salad with Avocado, Ripened Tomato & Blue Ranch

Caesar Salad with Smoked bacon, Parmigiano Reggiano, Focaccia & Classic Dressing

Jalapeño & Jack Cornbread

California Vegetable Ratatouille. Artichokes, Patty Pans and Corn

Hickory Smoked Chicken with Louisiana Bourbon Sauce

California braised beef Short Ribs

Roasted Potatoes and Sweet Potatoes

Peas & Rice

Assorted Desserts (pecan pie, butter tarts, lemon tarts)

\$36.95

TASTE OF ITALIA

(Minimum 20ppl)

Breads with olive oil and balsamic vinegar

Vine Ripened Tomatoes and Arugula Salad with Basil with Mozzarella
Grilled Radicchio, Baby Spinach & Endive Salad with Parmigiano Reggiano, Citrus Dressing
Tomato Bruschetta
Panzanella Salad. Cucumber, Tomato, Red Onion, Olives, Croutons and Asiago Cheese with a
balsamic vinaigrette
Broccoli, Kale & Fennel Salad
(choice of 3)

Penne Putanesca. Penne Pasta in a tomato sauce with capers, anchovies, onions and olives
Rigatoni primavera – Rigatoni Pasta in a tomato sauce with seasonal vegetables.
Baked Ziti. Rigatoni pasta baked in tomato sauce with Mozterella cheese.
Fusili a l'olio. Fusilli pasta with Rappini and fresh tomatoes in a lightly spiced roasted garlic oil.
(choice of 1 pasta)

Olive Marinated Pork Loin (5oz) with tomato, olives and onions
Scaloppini Marsala (5 oz)
Meatballs Braised in tomato sauce
Lasagna Bolognese
Vegetarian Lasagna
(choice of 2)

Creamy mascarpone Polenta
Garlic Sautéed Rappini
Platter of Mini Desserts
\$34.95

PIZZA LUNCH

(Minimum 15ppl)

Caesar Salad
Pasta Salad

Pizza (choice of three)
Basic Cheese
Grilled Vegetable
Classic Pepperoni
Meat Lovers
Hawaiian
BBQ Chicken

Tiramisu Cake
\$23.95

**All prices are subject to applicable taxes and 15% service charge.*