



SERVED LUNCH OR DINNER

----- FIRST COURSE -----

(Pre-Select One Cold or One Warm)

COLD

Baby Kale Caesar Salad, Parmesan, Anchovies
Valley Green Salad, Westchester County Vegetables, Charred Lemon Vinaigrette
Burrata, Roasted Cherry Tomato, Caramelized Cippolini, Arugula
Ancient Grain Salad, - Emmer, Almonds, Season Vegetables, Parmesan

WARM

Stewed Meatballs, Fontina Polenta, Tomato Sugo
Whole Rosemary Grilled Prawns, Stewed Lentils, Pancetta
Spanish Octopus, Paprika, Frisee, Ceci Beans
Caramelized Artichoke Salad, Castelvetrano Olives, Arugula, Pistachio Gremolata
Main Lobster Salad, Truffle, Chicory - Market Price
Baltimore Crab Cake, Jumbo Lump Crab, Old Bay Hollandaise / Extra charge per person

----- ENTRÉE PROTEIN OPTIONS -----

(Pre-Select Two)

MEAT BASED

Heritage Roasted Chicken, Heirloom Legumes, Smoked Pepper, Salsa Verde
Center Cut Filet Mignon, Jumbo Asparagus, Hollandaise, Fingerling Potatoes
(Petite Filet & Crab Cake Duo Plate available for an additional \$10.00 per person)
Barolo Braised Short Rib, Pomme Purée, Roasted Root Vegetables, Natural Jus
14 oz. Pork Chop, Roasted Cauliflower Agro-dolce, Spiced Cauliflower Purée, Saba
Frenched Lamb Rack, Roasted Pepper "Mostarda", Grilled Fennel & Mint / Extra charge per person
Wagyu NY Strip, Caramelized Cippolini, Faro Verde, Aged Balsamic / Extra charge per person

FISH BASED

Monkfish "Ossobuco" – Taranga Polenta, Parsley Gremolata
Wild King Salmon, Pan-Seared, Warm Ceci Bean "Sicilian Style"
Pan Seared North East Striped Bass, Marcona Almond Romesco Sauce, Grilled Haricots Vert
Poached Main Lobster / Add \$MP
Pan Seared Diver Scallops / Extra charge per person



VEGETARIAN BASED

(Can be made Vegan)

Fregola Salad, Radicchio, Citrus Segments, Fresh Herbs

Toasted Couscous "Puttanesca"

Local Vegetables "Al Forno" Arugula Pesto, Marcona Almond Gremolata

----- TABLE & MEAL ADDITIONS -----

Crispy Brussel Sprouts, Bacon Vinaigrette, Sage

Crispy Polenta, Banga Cauda Sauce

Crispy Fingerling Potatoes, Chive & Garlic Butter

Grilled Broccoli Rabe, Sicilian Lemon, Breadcrumbs

----- DESSERT -----

Specialty Cake

Coffee & Tea Service

Tax & Service Charge: All Food and Beverage related charges are subject to a combined state & local tax of 8.375%. A Taxable Service Charge of 23% will be added to all banquet and conference food and beverage charges and will be retained by the hotel. This Service Charge is not a gratuity and does not represent a tip or gratuity for any wait staff employees, service employees, or service bartenders. Please note that State & Local Taxes are subject to change and that the prevailing tax rates will be imposed when the event occurs.