

# CORPORATE LUNCH BUFFETS

Available Monday - Friday before 2 pm



## SALAD SALAD SALAD

**SALADS (Select 5):** Cucumber, Tomato Cucumber and Feta, Tuscan Potato, Picnic Potato, German Potato, Broccoli, Broccoli and Cauliflower, Roasted Cauliflower, Brussel Sprouts with Bleu Cheese, Mediterranean Orzo, Vegetable Salad, Lemon Pasta, Southwest Quinoa, Corn Salad, Natural Slaw, Caprese Pasta, BLT Macaroni, Picnic Macaroni, Pomegranate Orange Quinoa, Garden Greens, Roasted Vegetable, Caesar, Spinach

**ENTRÉE SALAD (Select 1):** Chicken Taco, Southwest Chicken, Italian Bread and Chicken, Chicken Caesar, Greek with Pulled Chicken

**SIDES:** Warm Rolls, Cornbread

**DESSERT:** Bars

**OPTIONAL (Choose 1 - Add \$3):** Chicken Pot Pie, Tomato and Ricotta Tart, Ham and Brie Tart, Penne A la Vodka, Italian Sausage and Kale Pasta, Mediterranean Pasta, Mushroom and Spinach Cavatelli, Soup, Chicken Tortellini

## SALAD BAR

**SALAD FIXINGS:** Mesculin, Power Greens, Romaine  
Grilled Chicken, Tuna Salad, Turkey Salad  
Tomatoes, Cucumbers, Onions, Cheese, Marinated Artichokes and Tomatoes, Fried Chick Peas

**SIDE:** Bread

**DESSERT:** Angel Food Cake and Toppings

## ITALIAN

**SALADS:** Hearty Greens Tossed with Tomatoes and Bocconcini, Pasta Salad with Fire Roasted Artichoke and Tomatoes

**ENTRÉE (Select 1):** Chicken Cutlet Milanese with Spinach Rice, Chicken Parmesan with Pasta Pomodoro or Prosciutto Chicken with Pancetta Mushroom Pasta

**SIDE:** Focaccia

**DESSERT:** Biscotti

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# CORPORATE LUNCH BUFFETS (CONT'D)

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## SLIDER

**SALAD:** Caesar Salad

**ENTREÉS (Select 2):** Meatball, Fried Chicken Thighs, Hot Dogs, Chicken Parmesan, Black Bean Burger, Reuben, Meatloaf, French Onion

**SIDE:** Saratoga Chips

**DESSERT:** Cookies

## OLÉ

**SALADS:** Southwest Pasta Salad, Corn Salad

**ENTREÉS (SELECT 2):** Barbacoa Beef, Chicken Lime, Herb Rubbed White Fish

**FIXINGS:** Warm Mexican Rice, Sautéed Peppers and Onions, Guacamole, Soft Shell Tacos, Shredded Cheese, Tomatoes, Onions

**SIDE:** Nachos with Salsa

**DESSERT:** Hot Chocolate Cookies

## BBQ

**SALADS:** Natural Slaw, Picnic Macaroni Salad, Street Corn Salad

**ENTREÉS:** Barbacoa Beef, Pulled Chicken

**SIDE:** Corn Bread

**DESSERT:** Shortcake with Berry Sauce

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# CORPORATE LUNCH BUFFETS (CONT'D)

Available Monday - Friday before 2 pm



## NY

**SALADS:** Seasonal Greens, Picnic Macaroni, Potato Salad

**ENTREÉS:** Corned Beef, Stick Chicken, Falafel (all Served Warm)

**SIDES:** Pickles, Russian Dressing, Grain Mustard, Tzatziki Sauce, Lettuce, Tomato, Onion Naan, Rye Bread, Rolls

**DESSERT:** Cheesecake Puzzle Bites

## GREEK

**SALAD:** Greek Salad

**ENTREÉS:** Chicken Souvlaki Bar, Mediterranean Fish

**SIDES:** Spanakopita, Orzo, Warm Pita

**DESSERT:** Honey Bites

## DELI

**SALADS:** House Salad, Picnic Potato Salad, Orzo Salad

**ENTREÉS:** Half Wraps

**SIDES:** Bags of Chips  
Optional Soup (Add \$3)

**DESSERTS:** Housemade Bars

**All Corporate Lunch Buffets include bottled soda, sparkling water, and water.**

## THE ASSISTANT

*Choose 1 Salad, 1 Entrée  
and 1 Dessert*

*Includes Chef Accompaniment*

## THE MANAGER

*Choose 2 Salads, 2 Entrées,  
and 1 Dessert*

*Includes Chef Accompaniment*

**SALADS:** BMT, Cucumber Pea and Tomato, Roasted Potato and Vegetable, Vegetable Bocconcini, Mediterranean Orzo, Superfood, Artichoke Tomato, Century, Caesar, Chef Seasonal

### ROLLS AND BUTTER

### ENTRÉES:

**BEEF:** Reuben Bake, Roasted Corned Beef, Barbacoa Beef, Honey Bourbon Steak Tips, Meatballs and Orzo, Rib Eye Pasta Puttanesca, Prime Rib Mac N Cheese, Prime Rib Hash

**CHICKEN:** French Onion Chicken, Chicken Eric, Chicken Pot Pie, Parmesean Kale Power Chicken, Bacon Chicken, Chicken Saltimbocca, Chicken and Sausage with Griddled Potatoes, 7 Layer Chicken, Baked Honey Chicken

**SEAFOOD & FISH:** Bacon Brussel Cod, Italian Cod, Salmon Tzatziki, 1-Pan Salmon, Lemon Baked Cod, Miso Cod, Red Fish Olive Oil Poached, Tuscan Seafood, Fish and Chips

**PORK:** Sausage and Peppers, Brown Sugar Balsamic Pulled Pork, Pork Cutlet, Honey Butter Pork, Pork Stuffed with Cheese Spread

**VEGETARIAN:** Butternut Lasagna, Roasted Squash Feta Cous Cous, Ratatouille Bake, Pasta ala Norma, Asparagus Mushroom Ravioli

**DESSERTS:** Cheesecake Puzzles, Tiramisu, Lemon Layer, Triple Chocolate, Cookies, Bars, Seasonal Bread Pudding

**Buffet Package includes coffee served tableside.**



## THE EXECUTIVE

*Choose 3 Salads, 3 Entrées,  
and 1 Dessert*

*Includes Chef Accompaniment*

### SALADS:

BMT, Cucumber Pea and Tomato, Roasted Potato and Vegetable, Vegetable Caprese, Mediterranean Orzo, Superfood, Artichoke Tomato, Century, Caesar, Citrus Spinach, Tuscan Tortellini, Roasted Street Potato Salad, Farmers Salad with Warm Fried Goat Cheese

### ROLLS AND BUTTER

**ENTRÉES:** (You may choose from items below or any entrée from the Assistant or Manager menus)

#### **BEEF:**

**Beef Short Ribs** with Herb Potatoes  
**Steak Chimi** with Steak House Wedges  
**Beef Brisket** with Cowboy Hash  
**Herb Butter Steak Tips** with The Trio (Mushrooms, Onions, Oven Roasted Potatoes)  
**Sliced Sirloin** with Herb Oil and Two-Tone Tomatoes, Roasted Potatoes

#### **CHICKEN:**

**Greek Chicken** with Roasted Potatoes  
**Jerk Chicken** with Sweet Potato "Fries"  
**Chicken Saltimbocca** with Green Rice  
**Pistachio Chicken** with Roasted Kale and Tomato Pasta  
**Eric's Chicken** with Pasta Vodka  
**Chicken Yassa** with Green Rice  
**Roasted Lemon Chicken Francaise** with Herb Grains  
**Breakfast Cutlet** with Breakfast Rice

#### **FISH:**

**Miso Ginger Salmon** with Black Rice  
**Mediterranean Salmon** with Roasted Tomato Orzo  
**Lemon Scented Seasonal Catch** with Green Rice  
**Spinach Cod** with Warm Slaw  
**Roasted Monkfish** with Potatoes and Greens  
**Lemon Pepper Monk** with Green Rice  
**Roasted Cod** with Greens and Potatoes  
**Red Fish on the Half Shell** with Black Rice and Greens  
**Smoked Butter Red Fish** with Chef's Rice

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## THE EXECUTIVE

### ENTRÉES: (Cont'd)

#### SEAFOOD:

**Crabcakes** with Wilted Greens and Roasted Potatoes  
**Cioppino** with Pasta  
**Seafood Scampi** with Black and Green Rice  
**Coconut Shrimp** with Island Rice  
**Zucchini Seafood Toss**  
**Oven Shrimp Unboil**

#### PORK:

**Potato Stuffed Pork Chops** with Roasted Vegetable Hash  
**Harvest Pork Chops** with Warm Greens  
**Vietnamese Sliced Pork Loin** with Vegetable Fried Rice  
**Spinach and Cheese Stuffed Pork Chop** with Green Rice  
**Honey Mushroom Pork** with Potato Pancakes

#### VEGETARIAN:

**Samosas** with Cucumber Salad  
**Butternut Lasagna**  
**Farmers Market Pasta**  
**Polenta with Spinach** with Mozzarella and Basil  
**Eggplant (Nonmeatballs)** with Side Marinara  
**Ratatouille**

#### PASTAS:

**Butternut Carbonera**  
**Lobster Mac N Cheese**  
**Bolognese**  
**Brown Butter Cheese Ravioli**

### DESSERTS:

Cupcakes on Every Table, This and That, Mousse Bar, Cheesecakes, Warm Donut Bites, Cookie Bars, Seasonal Bread Pudding



# 3 COURSE PLATED

**SALADS (CHOOSE 1):** Caesar, Seasonal Wedge, Spinach, Roasted Root, Century

**ROLLS AND BUTTER**

**ENTRÉES (CHOOSE 1):**

**BEEF:**

**Beef Short Rib** Roasted Asparagus, Savory Bread Pudding

**Bistro Steak** Herb Butter, Roasted Skinny Potatoes

**Balsamic Bistro** Vegetable Stuffed Portebello

**Soy Honey Pub Steak** Broccoli Puree, Steak House Fries

**Deconstructed Beef Wellington**

**CHICKEN:**

**Chicken Cobb** Scallopini Egg Battered, all the Greens Puree, Potato and Asparagus Hash, Bacon Bleu Tomato Crumble

**Sesame Chicken** Candy Lemon Artichoke and Multi Grain "Rice"

**Au Gratin Chicken** Mushroom Bread Pudding and Roasted Broccoli Stalk

**Chicken Natalie** Pear Brined Chicken, Fresh Burrata and Tomatoes, Pesto Shmear

**Chicken Eric** Chicken Cutlet, Fresh Tomato, Mozzarella, Pomodoro, Italian Potatoes

**Pan Roasted Chicken** Warm Fennel and Potato Salad

**Chicken Oscar** Century with Roasted Asparagus and New Potato and Hollandaise

**Chicken Sausage Rigatoni** Pan Sauce

**SEAFOOD & FISH:**

**Salmon BLT** Black and Green Rice

**Ginger Miso Salmon** Kimchi Rice, Roasted Asparagus

**Citrus Catch** Roasted Broccoli, Skinny Potatoes

**Unstuffed Sole** Blood Orange Buerre Blanc, Pan Vegetables, Chefs Rice

**Watercress Monkfish** Tarragon Potatoes, Roasted Vegetables

**Roasted Red Fish** Cauliflower Puree, Tabbouleh

**Limoncello Shrimp** Pasta, Hearty Greens

**20th Century Seafood Newburg** Grilled Vegetable

**VEGETARIAN:**

**Ravioli** Tomato Wine

**Vegan Ravioli** Asparagus and Mushrooms

**Potato and Asparagus Napoleon Caprese** (Vegan Available)

**DESSERTS (CHOOSE 1):** Petite Loaf with Crystalized Fruit and Scented Whip Cream, Salted Caramel Cheesecake, Chocolate Mousse Trio (maximum 40), Latte Tart, Lemon Napoleon, Banana Split Cups, Seasonal Cream Puff

**The 3 Course Plated Package includes coffee served tableside.**

## GRAND BRUNCH

*Breakfast Breads,  
Choose 2 Salads, 2 Breakfast Entrées,  
2 Lunch Entrées*

*Includes Dessert  
Coffee Served & Juice Station*

## SOCIAL BRUNCH

*Breakfast Sweets,  
Choose 2 Salads, 2 Entrées*

*Includes Dessert  
Coffee Served*

### SALADS:

Honey Citrus Salad, Breakfast Trifle, Sesame Noodle, Harvest House, Caesar, Pomegranate Orange Grain, Grilled Peach Licorice Salad, Bruschetta Trio, Fruit Salad, Tomato Cucumber, Superfood Salad, BLT Pasta Salad, Melon and Bacon, Shrimp Deviled Eggs, Cucumber and Salmon, Mediterranean Tortellini Salad

### BREAKFAST ENTRÉES:

Eggs Benedict Bake, Breakfast Casserole, Fruit Granola Bake, Spinach Goat Cheese Frittata, Asparagus Gruyere Tart or Frittata, Quiche Tree, Apple Lasagna, Banana Caramel Bread Pudding, Bacon, Sausage, Biscuits and Fruit, Omelette Cups, Scrambled Eggs, Silver Dollar Pancakes, Cappuccino French Toast, Asparagus Prosciutto Poached Eggs

### LUNCH ENTRÉES:

Croissant Sandwiches (Chicken, Tuna, Turkey & Brie), Avocado Salmon, Honey Garlic Salmon, Wild Chicken, Pumpkin Chicken, Southern Fried Picnic Chicken, Crab Cakes (add \$1), Skillet Chicken Pot Pie, Thanksgiving Pie, Ham and Cheese Chicken, Drunken Skillet Steak Tips, Mama's Pot Ribs, Caprese Pasta, Tuscan Chicken, Tortellini Chicken, Spinach, Corned Beef Hash, Our Famous Prime Rib Hash and Eggs, Tomato Roasted Cod, Chicken Francaise

### DESSERT OPTIONS:

Celebration Cake - Chocolate, Vanilla, Marble  
Filling: Vanilla Custard, Chocolate Custard, Buttercream  
Frosting: Buttercream  
Cupcakes With Celebration Picks  
Or Choose 1 - Apple Cobbler, Seasonal Bread Pudding,  
House Bars, Lemon Cake, Chocolate Cream, Tiramisu





## **CORPORATE LUNCH BUFFETS** (Mon - Fri before 2 pm) *Soda and water included*

Salads .....	25
Salad Bar .....	22
Italian .....	25
Slider .....	30
Olé .....	29
BBQ.....	29
NY .....	27
Greek .....	29
Deli .....	27

## **THE BUFFETS** *Coffee included*

The Assistant.....	31*
The Manager .....	37*
The Executive .....	44

\*ADD \$5 PER GUEST FOR EACH ADDITIONAL ENTRÉE

## **3 COURSE PLATED** *Coffee included* ..... 41\*

\*SIGNATURE UPGRADES: PRIME RIB (ADD \$7), FILET (ADD \$10), SLICED TENDERLOIN (ADD \$8)

## **THE BRUNCHES**

Grand Brunch .....	34
Social Brunch .....	29

## **ENHANCEMENTS (ADD TO ANY PACKAGE)**

Fusions Table .....	9 pp
Charcuterie Board .....	58
Cheese Board .....	58
Crudite .....	37
Make it Both Soda & Coffee (2 hrs).....	4
Beer, Wine, Soda (1 hr) .....	14
Beer, Wine, Soda (2 hrs).....	19
Butlered Hors d'oeuvres (1 hr, 7 options) .....	12
Turkey Carving Station .....	5
Ham Carving Station .....	5
Sirloin Carving Station .....	8

**All prices are plus NYS tax only.**

*Monetary minimums or room rentals may apply.*