
LUNCH

MARKET FRESH SALAD STATION

Baby Bok Choy with Sesame Vinaigrette and Ginger (GF, V+)

Roasted Rainbow Carrots with Caraway (GF, V+)

Wild Rice Salad with Cipollini Onion Confit
and NY State Sour Cherries (GF, V+)

Roasted Butternut Squash with Thyme and Maple (GF, V+)

Prosciutto and Melon (GF)

Tossed Baby Greens with Choice of Toppings
and House-Made Dressings (GF, V)

BRUSCHETTA BAR (V)

With Wild Mushroom, Marinated Mozzarella,
Heirloom Tomato, Arugula, Olive Oil and Balsamic,
and Garlic Butter

CHOPPED SALAD STATION (V)

Choice of Romaine or Baby Kale
with Choice of Assorted Toppings and Dressings

SOUPS

Split Pea with House Smoked Pork Belly
and Brioche Crouton

Wild Mushroom Bisque

PASTA STATION

Fresh House Pasta Prepared to Order
with Choice of Sauce and Toppings

(GF Pasta Available Upon Request)

HABACHI STATION

Made to Order Stir Fry Rice
with Chef's Choice of Protein
and Assorted Vegetables

RISOTTO STATION

Freshly Made Risotto
with Choice of Toppings

HOT SANDWICHES FROM THE GRILL

Cuban Sandwiches on Pressed Brioche with Roasted Local Pork Belly, Ham, Swiss Cheese, Pickles and Mustard Mayo

Traditional Reuben Sandwich on Marble Rye with Corned Beef, Sauerkraut, Swiss, and Thousand Island Dressing

FROM THE CARVING STATION

American Kobe Beef Flank (GF)

Served with Chimichurri, Bordelaise, Bacon Jam or House-Made Steak Sauce

Freshly Baked Rolls with Local Butter



ON THE BUFFET

Thai Green Vegetable Curry with Coconut Rice (GF, V+)

Sauteed Broccoli Rabe with Toasted Garlic (GF, V+)

Pan Seared Chicken with Mushroom Madeira Jus (GF)

Roasted Garlic and Horseradish Mashed Potatoes (GF, V)

Pan Seared Arctic Char with Saffron White Wine Sauce (GF)

DESSERT DISPLAY

Chocolate Specialties, Petit Fours, Tortes, Gluten-Free Desserts, and Artisan Pastries
Ice Cream Bar with Chocolate Sauce and Assorted Toppings

Mon, Wed, Fri