

LUNCH

MARKET FRESH SALAD STATION

Baby Bok Choy with Sesame Vinaigrette & Ginger
Grilled Asparagus with Roasted Red Peppers & Sherry
Tabouleh with Grilled Shrimp & Preserved Lemons
Chicken Salad with Walnuts & Asian Pears

Panzanella Salad
with Heirloom Cherry Tomatoes, Basil & Feta
Mixed Baby Greens with Assorted Toppings
& House-Made Vinaigrettes
Creamy Balsamic, Sherry Shallot Vinaigrette,
Ranch, & Fat-Free Italian

BRUSCHETTA BAR

Wild Mushroom, Mozzarella
& Heirloom Tomato
with Arugula, Garlic Butter, Extra Virgin
Olive Oil & Aged Balsamic

SOUPS

Tomato Basil with Brioche Croutons
New England Clam Chowder

POKE BOWL STATION

Tuna, Salmon, or Tofu
with Seasoned Sushi Rice
& Assorted Toppings

HUDSON VALLEY SANDWICH BOARD

Selection of
Cured and Sliced Meats, Freshly Baked Rolls and Breads, Mustard, Mayo, Lettuce, Tomato, Onion & Pickles

PASTA STATION

Selection of House-Made Pasta Specialties Prepared to Order
with Alfredo, Putanesca, or Braised Pork Ragout
with Parmigiano Reggiano, Fresh Basil, Red Pepper Flakes & Extra Virgin Olive Oil

HOT SANDWICHES FROM THE GRILL

Cuban Sandwiches on Pressed Brioche
with Roasted Local Pork Belly, Ham, Swiss & Pickles
Caprese Sandwich
with Roma Tomatoes, Fresh Mozzarella & Basil

FROM THE CARVING STATION

American Kobe Beef Flank Steak (GF)
Served with Chimichurri, Bacon Jam
Horseradish Cream & House Steak Sauce
with Freshly Baked Rolls with Local Butter

SPECIALTY ENTREES

Smashed Red Potatoes with Truffle & Parmesan
Grilled Chicken Breast with Green Papaya Slaw
Pan Roasted Scottish Salmon with Orange & Olive Oil Emulsion
Red Quinoa with Apples & Maple
Roasted Rainbow Carrots with Caraway & Honey



ARTISAN DESSERTS

Chocolate Specialties, Seasonal Fruit Tarts, Petit Fours, Tortes, & Pastries
Dessert Action Station

Monday, Wednesday, Friday