



FIRST COURSES

Please select one

Cold Appetizers

Tricolor Beet Carpaccio Salad

Shaved Ricotta Salata, Baby Arugula, Toasted Pistachio, and Lemon Vinaigrette
(Vegetarian, GF)

Baby Frisee Salad

Roasted Sweet Potatoes, Crispy Chickpeas, Pickled Red Onions, Sundried Cranberries, and Lemon Thyme Vinaigrette
(GF)

Candy Apple Pecan Salad

Baby Sweet Greens, Granny Smith Apples, Fresh Raspberries,
Candied Pecans, Craisins, Chilled Raspberry-Beet Vinaigrette

Greek Salad

Romaine Lettuce in Fresh Oregano Vinaigrette with
Imported Olives, Feta, Cucumber, Tomato, Red Onion and
Stuffed Grape Leaves

Cured Gravlax

Baby Arugula, Pomegranate Seeds, English Cucumbers, Belgian Endive, and Chive Champagne Vinaigrette

Local Grilled Corn Salad

Baby Watercress, Crispy Chickpeas, Heirloom Tomatoes, Fried Corn Tortilla Strips, Avocado Green Goddess
(Vegan)

Hot Appetizers

Pan Seared Sea Scallops

Sautéed Shallots, Roasted Sweet Corn, Portobello Mushrooms & Wilted Baby Kale
Lemon Vinaigrette
(No pre-set)

Shrimp Arancini

Battered Arborio Rice with Green Peas and Poached Shrimp over Sweet Basil Tomato Sauce
And Shaved Ricotta Salata
(No pre-set)

Sweet Pea Ravioli

Basil lemon Cream Sauce, Asparagus Tips, Crispy Pancetta and Micro Broccoli
(No pre-set)



MAIN COURSES

Please select one

VEGETARIAN or CHICKEN

Note: We offer a silent "Chef's Choice" vegetarian plate with every meal at no charge.

Vegetable Risotto (GF)

With Mushrooms, Asparagus, Butternut Squash, Peas
Tomato Confit

Note: Omit butter for Vegan option, let your planner know.

Eggplant Rollatini

Over Sweet Basil Tomato Sauce and Vegetable Provencal
(Vegetarian, GF)

Roasted Vegetable Moussaka

With Eggplant, Russet Potatoes, and Crumbled Feta Cheese
(Vegetarian)

Balsamic Roasted Portobello

Beets, Amaranth & Wilted Local Spinach
(Vegan)

Vegetable Paella Bowl (Vegan & GF)

Zucchini, Squash, Eggplant, Roasted Peppers, Green Peas, Mushrooms & Onions
Over Sundried Tomato Rice Pilaf

Grilled Frenched Chicken Breast

White Bean and Wild Mushroom Ragout,
Roasted Asparagus, Lemon Thyme Jus

Chicken Provencal

Artichoke, Haricot Vert, Potato Tart with Goat Cheese
Lemon Caper Romesco Sauce

Agave & Soy Grilled Breast of Chicken

Lemon Scented Jasmine Rice, Scallion, Peppers & Shitake Mushrooms
Miso Jus Lie

Seared Champagne Chicken

Tarragon Brown Butter Sauce, Pomme Pave
Glazed Heirloom Carrots

Herbs de Provence Marinated Breast of Chicken

Butternut Squash Ravioli, Rainbow Swiss-Chard,
Tomato Concasse and Pink Peppercorn Beurre Blanc



FISH

Lemon Basil Barramundi

White Wine Buerre Blanc, Broccolini, Almond Long Grain Rice Pilaf

Panko Crusted New England Cod

Lemon Caper Sauce, Heirloom Carrots, Sliced Fingerling Potatoes

Herb Roasted Red Snapper

Chive Beurre Blanc, Lobster Mashed Potatoes, Haricot Vert, Melted Leeks

Pan Seared Atlantic Salmon

Miso Glazed, Baby Bok Choy, Coconut Scented Black Rice

Pan Seared Striped Bass

Puree de Pommes de Terre, Heirloom Tomatoes & Fennel Confit
Roasted Red Pepper Sauce



BEEF

Pan Seared Beef Filet au Poivre

Fondant Potato, Sauteed Baby Spinach

Slow Cooked Beef Short Ribs

Burgundy Wine Sauce, Soft Truffled Polenta, Herb Roasted Root Vegetables

Grilled New York Sirloin Steak

Bordelaise Sauce

Pomme Puree, Rapini & Roasted Peppers

Bistro Beef Filet

Port and Plum Wine Reduction, Heirloom Carrots, Mushroom Duxelles, Parmesan Parsnip Puree

Seared Beef Tournedos

Wild Mushroom Sauce

Sautéed Swiss Chard, Potato Au Gratin



DESSERTS

Please select one

Flourless Chocolate Cake

Espresso Butter Cream and Toasted Pistachios
(GF)

Mixed Berry Flute

Mixed Berry Gelato with a hint of Lemon Juice Swirled with Raspberry Sauce and Toasted Almonds

Crème Caramel

Traditional Creme Caramel
Fresh Strawberry Sauce

Passion Fruit Tartlet

Chocolate Short Dough filled with Passion Fruit Curd
Passion Fruit Sauce
Mini Butter Cookie

Chocolate Hazelnut Praline

Sabayon with Hazelnut Chocolate Dacquoise
Caramel Sauce, Truffle
(GF)

Apple Tartlet

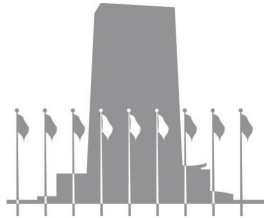
Pure Butter Short Dough
Almond Cream and Apple Filling
Vanilla Whip Cream, Caramel Sauce

Lemon Meringue Tartlet

Pure Butter Short Dough with Lemon Curd
Topped with Caramelized Meringue
Strawberry Sauce

Classic Tiramisu

Coffee and Mascarpone Cream on a layer of Lady Finger Cookies
Soaked in Espresso and dusted with Cocoa Powder



DELEGATES DINING ROOM
AT THE UNITED NATIONS

DESSERTS (continued)

Dark Chocolate Pyramid

Chocolate Dacquoise filled with Raspberry Coulis
Topped with Rich Chocolate Mousse
Mango Sauce
(GF)

Mixed Berry Trifle

Macerated Mixed Berries, Coconut Whipped Cream, and Shaved Dark Chocolate
(Vegan, GF)

German Chocolate Cake

Coconut, Pecans
Vanilla Cream, Strawberry Sauce

Salted Caramel, Chocolate Mousse

Truffle, Mango Sauce

A Light Key Lime Tart

Chocolate Ganache

Assorted Fresh Cut Fruit

Seasonal Berries

HAND-CRAFTED SPECIALTY CAKES AVAILABLE



UNITED NATIONS LUNCH PACKAGES

COLD LUNCHEON BUFFET

Assorted Sandwiches & Wraps

Minimum 20 guests for ordering

(Please Select 4)

Grilled Chicken

Mozzarella Roasted Red Pepper & Basil Pesto on Focaccia

Smoked Salmon & Capers

Dill Cream Cheese & Cucumber on Brown Bread,
With Pickled Red Onions

Shaved Prosciutto

Sharp Provolone, Roasted Red Pepper & Baby Arugula, in Rosemary Baguette
Balsamic Mayo

Avocado & Grilled Portobello

Baby Spinach, Red Onions, Tomatoes & Hummus Spread
On Whole Wheat Wrap

Balsamic Eggplant & Red Onion

Romaine Lettuce, Yellow Tomato, Scallion on 7 Grain Bread
(Square)

Curried Apple Chicken Salad

Green Leaf, Multigrain Roll

Southwest Avocado Wrap

Black bean, Corn, Tomato & Chipotle Dressing
On a tomato wrap

SALADS

(Please Select 2)

Mediterranean Orzo Salad

Roasted Red Pepper Artichoke

Classic Greek Salad

Tomato, Cucumber, Feta

Baby Watercress & Mushroom Salad

Pine Nuts, Quinoa, Sherry Vinaigrette

Tabbouleh Salad

Bulgur wheat, Fresh Herbs Lemon Vinaigrette



Dessert

Assorted Mini Desserts

Assorted Lemon Bars, Key Lime Bars, Chocolate Truffles & Assorted Macaroons

Platter of Assorted Fresh Fruits

HOT LUNCHEON BUFFETS

Minimum 40 guests for ordering

Please see Composed Buffet Menus on the following page

Includes

Freshly Brewed Coffee and Decaf

An Assortment of Herbal & International Teas

Buffet # 1

Chicken Breast Sauté

With Coconut Milk, Turmeric, Cilantro
Shitake Mushrooms

Balsamic Roasted Portobello

Beets, Amaranth & Wilted Local Spinach
(Vegan)

Roast Fingerling Potatoes Lyonnaise

Garlic Sautéed Broccolini

Saffron Rice Pilaf

Hearts of Iceberg with Chopped Egg, Bleu Cheese, Tomato

Balsamic Vinaigrette

Baby Romaine Caesar Salad

With White Anchovies

Assorted Artisanal Breads

Viennese Dessert Table

With

Apple Strudel and Whipped Cream

Assorted Petit fours

Miniature Cookies

Macaroons

Fresh Brewed Coffee, Decaffeinated and Assorted Teas

Buffet # 2



Chanterelle & Corn Pudding

Local Leek & Goat Cheese Tart
Beet & Pomegranate Reduction

Herb Marinated Barramundi

With Tomato Olive Relish

Wild Rice Pilaf

Sautéed Rainbow Swiss Chard

Smoked Sea Salt Asparagus

Tri Color Salad with Apples, Goat Cheese

Whole Grain Mustard Vinaigrette

Strawberry Almond Salad

Romaine Lettuce, Cherry Tomatoes, Cucumber, Pickled Red Onion
Fig Balsamic

Assorted Artisanal Breads

Viennese Dessert Table

With

Mini Tiramisù Tarts

Miniature Cookies

Macaroons

Fortune Cookies

Fresh Brewed Coffee, Decaffeinated and Assorted Teas

Buffet # 3

Vegetarian Cassoulet

Cannellini Bean, Baby Zucchini, Butternut Squash, Eggplant & Carrots
Tomato Confit
(Vegan & GF)

Peppercorn Seared Bistro Filet of Beef

Horseradish Cream

Chive Mashed Potatoes

Roasted Heirloom Carrots & Parsnips

Roasted Red Pepper Rice Pilaf

Tricolor Roasted Beets



With Balsamic Glace & Fresh Basil

Cucumber Dill Salad

With Tricolor Sweet Peppers
Apple Cider Vinaigrette

Assorted Artisanal Breads

Viennese Dessert Table

With

Black Forrest Cheesecake

Assorted Petit fours
Miniature Cookies
Macaroons

Fresh Brewed Coffee, Decaffeinated and Assorted Teas

Buffet # 4

Pan Seared Supreme of Chicken

Champagne Wild Mushroom Sauce

Roast Sirloin of Beef

Peppercorn Sauce Demi-Glace

Haricot Vert & Pimento

Roasted Gold Bar Squash with Blistered Cherry Tomatoes

Confetti Rice Pilaf

Roasted Sweet Potatoes with Whipped Cinnamon Sugar Butter

Belgian Endive, Bleu Cheese, Walnuts and Apples

Sherry Wine Vinegar Dressing

Assorted Artisanal Breads

Viennese Dessert Table

With

Chocolate Truffle Cake

Petit fours
Miniature Cookies
Macaroons

Fresh Brewed Coffee, Decaffeinated and Assorted Tea



Buffet # 5

Panko Crusted New England Cod
Lemon Caper Sauce

Braised Boneless Short Rib
Cabernet Demi-Glace

Roasted Parmesan Asparagus

Wild Mushroom Sauté & Scallions

Potato Dauphinoise

Herb Couscous and Olive Herbed Pilaf

Tri Color Salad with Apples, Goat Cheese
Whole Grain Mustard Vinaigrette

Assorted Artisanal Breads

Viennese Dessert Table
With

Raspberry Cheesecake
Assorted Petit fours
Miniature Cookies
Macaroons

Fresh Brewed Coffee, Decaffeinated and Assorted Teas

United Nations Facility and Security Charges, staff, equipment and NYS Sales Tax
are additional.