

# 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