

THE EDISON BALLROOM

240 WEST 47TH STREET ♦ NEW YORK CITY

PLATED LUNCHEON

❖ SALAD ❖

(Select One)

Baby Arugula with Shaved Fennel, Cannellini Beans & Extra Virgin Olive Oil (VG, V, DF, GF)

Red & Golden Beets, Avocado and Citrus Vinaigrette (NS, VG, DF, GF)

Organic Field Greens with Shaved Pecorino Romano Cheese, Red Teardrop Tomatoes & Lemon Dressing (V, GF, NS, ND)

❖ ENTRÉE ❖

(Select Two)

POULTRY

GRILLED CHICKEN PAILLARD (GF, NS, ND)

with Chopped Vegetable Nicoise Salad & Grain Mustard Vinaigrette

CHIPOTLE BARBEQUE CHICKEN BREAST

(GF, NS, ND)

with Grilled Tomato, Sweet Corn, Black Beans & Crispy Fried Onion

SESAME CRUSTED CHICKEN (GF, NS, ND)

with Crispy Sushi Rice Cake, Gingered Baby Bok Choy & Tamari Buerre Blanc

CRUSTED CHICKEN ROMANO

Pecorino Romano Crusted Chicken Breast with Ricotta Cheese Raviolinis & Plum Tomato Sauce

GRILLED CHICKEN MEDALLIONS

Marinated in Balsamic Vinegar with Caramelized Shallots & Roasted Red Potatoes

BEEF

OVEN ROASTED FILET OF BEEF (GF, NS,

ND)

with Thyme Potato Gratin, Asparagus & Bordelaise Sauce

PORT BRAISED SHORT RIBS (GF, NS, ND)

with Mascarpone Orzo & Caramelized Butternut Squash

GRILLED NY STRIP STEAK (GF, NS, ND)

with Smashed Red Bliss Potatoes, Asparagus & Beurre Rouge Sauce

FISH

GRILLED WILD KING SALMON (GF, NS,

ND)

with Roasted Garlic Sauteed Broccoli Rabe, Crispy Potato Strings & Lemon Vin Blanc

FETA CRUSTED ALASKAN HALIBUT (NS,

ND)

with Oven Roasted Tomato Provencal, Sauteed Spinach & Black Olive Sauce

PESTO ROASTED MAYAN SHRIMP (NS, GF)

with Parmesan Risotto & Saffron Shrimp Broth

PAN SEARED RED SNAPPER (GF, NS, ND)

with Lemon Roasted Yukon Gold Potatoes & Rosemary Infused Olive Oil

CRISPY SKIN WILD SALMON (GF, NS)

with Chive Whipped Potatoes, Grilled Asparagus & White Wine Sauce

PAN SEARED SEA SCALLOPS (GF)

with Mussel Basmati Rice & Dill Broth

VEGETARIAN

PENNE WITH FRESH TOMATO BASIL SAUCE (V, GF, NS, ND)

with Mushrooms & Parmigiano Reggiano Cheese

FARFALLE PASTA (VG, GF, NS, ND)

with Oven Roasted Tomatoes, Sweet Garlic & Shredded Zucchini

❖ DESSERT ❖

(Select One)

Molten Chocolate Cake with Bourbon Vanilla Ice Cream *(V, NS)*

Green Apple Crostada with Caramel Ice Cream *(V, NS)*

Dark Chocolate Ganache Tart with Sea Salt & Dark Caramel Sauce *(V, NS)*

Rum Cheesecake with Black Out Cake Bottom & Tropical Fruit Sauce *(V, NS)*

Fresh Fruit Plate with Seasonal Berries

❖ CLASSIC NEW YORK ELEGANCE ❖

V: Vegetarian | VG: Vegan | GF: Gluten Free | NS: No Shellfish | ND: No Dairy | DF: Dairy Free