



## *Served Luncheon Menu*

Based on a Three Course Meal – Entrée Selection Determines price per Person

### ❧ APPETIZERS ❧

*Please Select One*

#### COLD

- Seasonal Greens, Champagne Vinaigrette
- Traditional Caesar Salad, Rustic Croutons
- Mediterranean Salad: Tomato, Red Onion, Cucumber, Olives and Feta Cheese, Herb Vinaigrette
- Baby Spinach, Mushrooms, Candied Walnuts and House Vinaigrette
- Fresh Mozzarella and Sliced Tomato, Balsamic Olive Oil Drizzle
- Tri Color Salad with Radicchio, Arugula and Endive, Champagne Vinaigrette
- House Cured Gravlox, Traditional Condiments
- Jumbo Shrimp with Avocado-Tomato and Chili-Spiked Cocktail Sauce (additional \$5)

#### HOT

- Porcini Ravioli with Truffle Cream
- Fusilli Pugliesi: Prosciutto, Arugula, Oven Dried Tomato, Shaved Parmigiano Reggiano
- Harvard Club Crab Cake, Seasonal Greens and Pommery Mustard Sauce
- Maine Diver Scallops, Leeks and Lobster Roe Buerre Blanc

#### SOUPS

- Chef's Consommé of the Week
- Chef's Soup of the Day
- Harvard Club Black Bean Soup (Thursday only)
- New England Clam Chowder (Friday only)

#### SEASONAL SOUPS

- Avocado with Vine Ripe Tomato
- Gazpacho with Croutons
- Vichyssoise



## ❧ LUNCHEON ENTREES ❧

*Please Select One*

### POULTRY

Peking Style Marinated French Cut Breast of Chicken

Truffled French Cut Chicken Breast

Boneless Chicken Breast: Arugula, Prosciutto, Tomato, Pine Nuts and Asiago Cheese

Coq Au Vin: Marinated Breast of Chicken, Pearl Onions, Mushroom and Smoked Bacon

Harvard Club Chicken Pot Pie

❧ Spa Chicken: Grilled Sliced Breast of Chicken, Field Greens, Asparagus, Portobello Mushroom & Tomato  
(Substitute Shrimp for additional \$8pp)

*\$47.00 per Person*

### SEAFOOD

Scottish Salmon Filet with Sun-dried Tomato Relish and Citrus Beurre Blanc

Harvard Club Cold Poached Salmon with Assortment of Lettuces, Sauce Vert

*\$52 per Person*

Sake Marinated Sea Bass with Coconut Green Curry Sauce

Jumbo Lump Maryland Crab Cake, Cajun Remoulade

Grilled Shrimp Tandoori: Coconut-Lemongrass Jasmine Rice and Raita

*\$54 per Person*

Atlantic Halibut: Artichoke and Roasted Tomato Relish

(Currently not available)

### BEEF, VEAL AND LAMB

Certified Black Angus 12oz. NY Strip Steak

Filet Mignon, Truffle Sauce

Veal Scallopini Saltimbocca: Garden Fresh Sage and Prosciutto di Parma

*\$58 per Person*

Grilled Double Rib Lamb Chops: Olive Polenta, Rosemary Reduction

*\$62 per Person*

### PASTA

Fusilli Pugliesi with Shrimp, Prosciutto di Parma, Oven Dried Tomato Arugula and Parmigiano Reggiano

Porcini Ravioli with Truffle Cream Sauce

*\$45 per person*

\*A Choice of TWO Entrees Will Be Priced At The Higher Priced Entrée And Will Include a \$5 Surcharge

❧ Combination plate served chilled,



## ~LUNCHEON DESSERTS~

*Please Select One*

Mango, Blood Orange and Lemon Sorbet

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Fresh Fruit Tart, Chantilly Cream

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Yogurt Berry Cake

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Key Lime Pie with Mango Coulis

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Mango Panna Cotta

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Chocolate Truffle Cake

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Chocolate Cup filled with Espresso Mousse

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Apple Crumb Tart

## ~ Beverage Options ~

Sodas & Bottled Water on Consumption

*\$4.75 each*

Pitchers of Iced Tea

*\$20.00 each*



# *Luncheon Buffet 1*

*(Minimum of 20 Persons)*

Chef's Soup Selection of the Day

## **SALADS**

Mesclun Greens, Champagne Dressing  
Asian Soba Noodles, Crisp Vegetables, Ginger Sesame Dressing  
Artichoke, Tomato and Roasted Red Pepper  
Rosemary Grilled Shrimp and Tuscan Bean

## **ENTREES**

Sautéed Chicken Scallopini Saltimbocca  
Sake Kasu Marinated Sea Bass with Coconut Green Curry Sauce  
Asparagus Ravioli, Oven Dried Tomato  
Selection of Sautéed Vegetables du Jour  
Assortment of Breads & Rolls

## **DESSERTS**

Seasonal Fresh Fruit and Berry Display  
Chef's Selection of Individual and Sliced Cakes, Pies, and Pastries  
Regular and Decaffeinated Coffees  
Selection of Fine Teas

*\$60 per Person*

## **~ Beverage Options ~**

Sodas & Bottled Water on Consumption

*\$4.75 each*

Pitchers of Iced Tea

*\$20 each*



# *Luncheon Buffet 2*

*(Minimum of 20 Persons)*

Chef's Soup Selection of the Day

## SALADS

Mesclun Greens with Champagne Dressing  
South-Western Barbecued Shrimp and Corn Salad  
Baby Spinach, Mushrooms, Candied Walnuts and Balsamic Dressing  
Grilled Vegetables with Balsamic Glazed Portabello Mushroom  
Asian Soba Noodles, Crisp Vegetables, Ginger Sesame Dressing  
House Cured Gravlax, Capers, Onions and Mustard Dill Sauce

## ENTREES

Boneless Chicken Breast: Arugula, Prosciutto, Tomato, Pine Nuts and Asiago Cheese  
Tournedos of Beef Tenderloin, Wild Mushrooms, and Red Wine Reduction  
Jumbo Lump Maryland Crab Cake, Cajun Remoulade  
Basil and Pignoli Risotto Cake  
Chef's Vegetables du Jour  
Assortment of Breads & Rolls

## DESSERTS

Trio of Fresh Berries  
Chef's Selection of Individual and Sliced Cakes, Pies, and Pastries  
Regular and Decaffeinated Coffees  
Selection of Fine Teas  
*\$64 per Person*

## ~ Beverage Options ~

Sodas & Bottled Water on Consumption  
*\$4.75 each*  
Pitchers of Iced Tea  
*\$20 each*

*An 18% Service Charge and 8.875 % New York City Sales Tax will be added on above prices (All prices subject to change)*



# *Soup and Sandwich Buffet*

*(Minimum of 15 Persons)*

Chef's Soup Du Jour

## **SALADS**

Mixed Field Greens with Champagne Vinaigrette  
Chopped Cobb Salad  
Saffron Couscous, Arugula and Tomato  
Artichoke, Tomato and Roasted Pepper Salad

## **ASSORTED SANDWICHES AND WRAPS**

*On a Selection of Baguettes, Rolls and Focaccia Bread*

Prosciutto, Truffle Mozzarella and Basil  
Smoked Salmon, Crème Fraiche  
Brie, Smoked Turkey and Watercress  
Harvard Club Roast Beef  
Vine Ripened Tomato and Fresh Mozzarella  
  
Smoked Turkey Wrap  
Cranberry Mayonnaise and Swiss Cheese  
Grilled Chicken Caesar Wrap  
Grilled Chicken Breast, Romaine Lettuce, Classic Dressing  
Grilled Vegetable Wrap  
Assorted Vegetables, Tuscan Bean Puree, Field Greens, Aged Balsamic

## **DESSERTS**

Sliced Fresh Fruit  
Madeleines, Miniature Cupcakes, Espresso Mousse  
Regular and Decaffeinated Coffee  
Selection of Fine Teas  
*\$50.00 per Person*

## **Beverage Options**

Sodas & Bottled Water on Consumption  
*\$4.75 each*  
Pitchers of Iced Tea  
*\$20 each*

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