



**SERVED DINNER OR LUNCH**

**~FIRST COURSE~**

(Pre-Select One Cold or One Hot)

**COLD**

Baby Kale Caesar Salad, Parmesan, Anchovies  
Valley Green Salad, Westchester County Vegetables, Charred Lemon Vinaigrette  
Burrata, Roasted Cherry Tomato, Caramelized Cippolini, Arugula  
Ancient Grain Salad, - Emmer, Almonds, Season Vegetables, Parmesan

**WARM**

Stewed Meatballs, Fontina Polenta, Tomato Sugo  
Whole Rosemary Grilled Prawns, Stewed Lentils, Pancetta  
Spanish Octopus, Paprika, Frisee, Ceci Beans  
Caramelized Artichoke Salad, Castelvetrano Olives, Arugula, Pistachio Gremolata

**~FIRST COURSE ENHANCEMENTS~**

Main Lobster Salad, Truffle, Chicory - Market Price  
Baltimore Crab Cake, Jumbo Lump Crab, Old Bay Hollandaise  
Dry-Aged Beef Tartare, Pickled Shallot, Parmesan, Garlic Chips

**~ENTRÉE PROTEIN OPTIONS~**

(Pre-Select Two)

**MEAT BASED**

Heritage Roasted Chicken, Heirloom Legumes, Smoked Pepper, Salsa Verde  
Petite Filet, Jumbo Asparagus, Hollandaise, Fingerling Potatoes  
**(Petite Filet & Crab Cake Duo Plate available for an additional charge)**  
Barolo Braised Short Rib, Pomme Purée, Roasted Root Vegetables, Natural Jus

**~MEAT BASED ENHANCEMENTS~**

Frenched Lamb Rack, Roasted Pepper “Mostarda”, Grilled Fennel & Mint  
Wagyu NY Strip, Caramelized Cippolini, Faro Verde, Aged Balsamic  
14 oz. Pork Chop, Roasted Cauliflower Agro-dolce, Spiced Cauliflower Purée, Saba

**FISH BASED**

Monkfish “Ossobuco” – Taranga Polenta, Parsley Gremolata  
Domestic Red Snapper, Sourdough Crust, Warm Ceci Bean “Sicilian Style”  
Pan Seared North East Striped Bass, Marcona Almond Romesco Sauce, Grilled Haricots Vert



**~FISH BASED ENHANCEMENTS~**

Poached Main Lobster – Extra charge  
Northern Halibut – Extra charge  
Line-Caught Swordfish  
Pan Seared Diver Scallops

**VEGETARIAN BASED**

(Can be made Vegan)

Fregola Salad, Radicchio, Citrus Segments, Fresh Herbs  
Toasted Couscous “Puttanesca”  
Local Vegetables “Al Forno” Arugula Pesto, Marcona Almond Gremolata

**TABLE & MEAL ADDITIONS**

Recommended two portions for an 8-person table

Crispy Brussel Sprouts, Bacon Vinaigrette, Sage  
Hudson Valley Vegetables, Avocado Yogurt Dressing  
Salt Baked Vidalia Onions, Farinata Onion 10-Year Balsamic  
Fried Polenta, Banga Cauda Sauce  
House Made Ricotta & Cultured Butter, Warm Ciabatta Loaf  
Crispy Fingerling Potatoes, Chive & Garlic Butter  
Grilled Broccoli Rabe, Sicilian Lemon, Breadcrumbs \$  
Antipasti Platter – Marinated Seasonal Vegetables, Prosciutto & Grilled Stone Fruit, Chef’s Selection of  
(3) Assorted Spreads, Bread Assortment (Gluten Free Available Upon Request)

**DESSERTS**

(Pre-select one)

Moscato Panna Cotta & Basil  
Sweet Cultured Yogurt, Fresh Berries & Aged Balsamic  
Specialty Cake  
Coffee & Tea Service

**Tax & Service Charge:** All Food and Beverage related charges are subject to a combined state & local tax of 8.375%. A Taxable Service Charge of 23% will be added to all banquet and conference food and beverage charges and will be retained by the hotel. This Service Charge is not a gratuity and does not represent a tip or gratuity for any wait staff employees, service employees, or service bartenders. Please note that State & Local Taxes are subject to change and that the prevailing tax rates will be imposed when the event occurs.