



583 PARK AVENUE
NEW YORK

THREE-COURSE SEATED LUNCHEON

Homemade Soft Dinner Roll
Whipped Butter with Maldon Sea Salt and Fresh Chervil
And
Assortment of Grissinis Pre-Set at Each Table

APPETIZERS

COLD

Napoleon of Grilled Vegetables
Spinach Cous Cous, Artichoke Hearts, Roasted Tomato, Crisp Parsnip

Salad of Tuscan Kale and Brussels Sprouts
Toasted Walnut, Lemon and Maple Vinaigrette

583 Park Avenue Chopped Salad with Balsamic Emulsion
Grilled Vegetable Quinoa, Boston Lettuce, Grape Tomato, Spiced Almond

Romaine Lettuce in Brioche Crouton
Whole-Grain Mustard and Maple Vinaigrette

Roasted Candy Stripe Beets with Arugula and Orange
Green Apple Emulsion, Aged Goat's Cheese, Micro Arugula

Mustard Roasted Carrot with Red Quinoa
Coriander and Turmeric Emulsion, Crisp Parsnip

Hand-Sliced Smoked Salmon with Black Bread, Chive Crème Fraiche, Onion Confit, Crisp Caper
(\$5.00 Supplement per Guest)

U 10's Classic Jumbo Shrimp Cocktail with Horseradish Cocktail Sauce
(\$10.00 Supplement per Guest)

Beef Carpaccio with Arugula and Parmesan Cheese
(\$10.00 Supplement per Guest)

Chilled Maine Lobster Salad, Grapefruit and Haricot Vert, Citrus Emulsion
(\$15.00 Supplement per Guest)

HOT

Spinach and Cheese Ravioli
Fresh Tomato, Grated Parmesan

Spicy Veal Meat Ball over Mascarpone Polenta with Parmesan Tuile

Mushroom Ravioli with Pomodoro Sauce
Grated Pecorino Romano

Pan Seared Diver Scallop
Celeriac Puree, Tomato Confit, Citrus Nage
(\$5.00 Supplement per guest)



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ENTREES

French Breast of Chicken "Coq au-Vin"
Whipped Potato, Glazed Cipollini Onion, Baby Carrots

Pan Seared French Breast of Chicken
Brussels Sprouts and Bacon Hash, Meyer Lemon Butter Sauce

Chicken Kiev with a Citrus Beurre Blanc
Roasted Brussels Sprouts and Sautéed Baby Carrots

Pan Seared Red Snapper
Seasonal Vegetable Quinoa, Baby Spinach, Sherry Gastrique

Roasted Salmon
Sweet Potato and Turnip Hash, Onion Confit, Capers and Parsley Gremolata

Pan Seared Atlantic Halibut
Whipped Potato, Wilted Water Spinach, Charred Tomato Coulis

Pan Seared Striped Bass
Horseradish Whipped Potato, Baby Carrots, Herb Coulis

Pan Seared Branzino
Olive Cous Cous, Vegetable Caponata, Lemon-Infused Spanish Olive Oil

Pan Seared Petite Filet Mignon
Haricot Vert, Thyme Roasted Fingerling Potato, Red Wine Sauce
Or
Pureed Yukon Gold Potato, Sautéed Spinach, Sauce Perigourdine

VEGETARIAN/VEGAN SILENT ALTERNATIVE INCLUDED:

Crispy Arancini with Seasonal Vegetables and Crispy Angel Hair Potatoes
*Silent Alternative for Approximately 15% of Total Guest Count

ADDITIONAL SILENT FISH ALTERNATIVE:

Roasted Salmon
Sweet Potato and Turnip Hash, Onion Confit, Capers and Parsley Gremolata
*Additional Silent Alternative for Approximately 15% of Total Guest Count
\$5.00 Supplement to Be Charged on Total Guest Count
*Additional Charge Will Apply to Substitute



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DESSERTS

Strawberry Shortcake Napoleon
Raspberry Coulis, Seasonal Berries

Molten Chocolate Cake
Vanilla Ice Cream or Chantilly Cream and Seasonal Berries

Flourless Chocolate Cake
Hazelnut Ice Cream or Chantilly Cream

Caribbean Spiced Rum Baba Cake
Fresh Whipped Cream

Sour Cream Coffee Cake
Fresh Seasonal Fruit and Cinnamon Whipped Cream

Dark Chocolate Mousse
Wafer Cookie and Whipped Cream

Seasonal Sorbet with Fresh Berries

Vanilla Ice Cream Profiteroles
Dark Chocolate Sauce

Classic Crème Brulee
Seasonal Berries and Whipped Cream

Chocolate Pot De Crème
Fresh Berries, Wafer Cookie

Tricolor Mousse
Wafer Cookie and Whipped Cream

Vanilla Cake with Meringue Brulee

Seasonal Fruit Tart

Freshly Brewed Coffee
Harney and Son's Teas, English Breakfast, Green Tea, Peppermint & Chamomile
Served with Arrangement of Cream and Sweeteners

583 Park Avenue Macaroons and Chocolate Crispy Bites

Please Be Advised:

Any substitutions to specific dishes or silent alternatives are subject to additional charges.



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BEVERAGES:

Available throughout the lunch we will have several bars set up for the service of the following: Orange Juice, Grapefruit Juice, Cranberry Juice, Pineapple Juice, Mineral Water, Coke, Diet Coke, Ginger Ale, Sprite and Freshly Brewed Iced Tea

Bars will remain open for complete beverage service; waiters are to take drink orders throughout luncheon

OPTIONAL WINE SERVICE: Additional Charge per guest

White Wine: House Selection

Red Wine: House Selection