



American Conference Center
NYC

LUNCH MENU

Appetizers:

(Please select one)

Hearts of Bibb lettuce on a lattice of parmesan crostini, lemon-truffle vinaigrette
Romaine spears, herb croutons, pear tomatoes, diced cucumber & Caesar dressing

Caprese tart with tomato, mozzarella and basil

Salad tricolori with shaved parmesan and balsamic dressing
(\$3.00 supplement per guest)

Vietnamese rice paper rolls with spiced shrimp
(\$4.00 supplement per guest)

Fish or Meat Entrees:

(Please select one)

Poached salmon with sauce verte on the side

Rum glazed Tilapia with mango-chardonnay sauce

Filet of cod in a Reisling sauce (subject to market price)

Potato crusted sea bass, fennel sauce, olive tapenade, baby artichokes
(\$5.00 supplement per person)

Boneless breast of chicken stuffed with seasonal vegetables, served au jus

Grilled chicken cutlet in an herb marinade

Roast breast of turkey with gravy and cranberry chutney

Vegetables:

Haricots verts amandine

Roasted carrots with fines herbs

Sauteed zucchini and yellow squash

Potatoes:

Oven crisped new potatoes with rosemary

Scalloped potatoes

Basmati and wild rice pilaf

Dessert:

Fresh fruit crisp with whipped cream

Apple strudel

New Orleans praline pecan bread pudding