



American Conference Center  
NYC

Plated Menu

Salads

*(Please select one)*

- Mixed greens with lemon-Dijon vinaigrette and pear tomatoes
- Hearts of Bibb lettuce on a lattice of parmesan crostini, lemon-truffle vinaigrette
- Romaine spears, herb croutons, pear tomatoes, diced cucumber and Caesar dressing
- Caprese tart with tomato, mozzarella and basil
- Classic Caesar salad garnished with sourdough croutons
- Vietnamese rice paper rolls with spiced shrimp (\$4.00 supplement per guests)
- Salad tricolori with shaved parmesan and balsamic dressing (\$2.00 surcharge)

Chicken Entrees

*(Please select one)*

- Oven crisped breast of chicken with wild mushroom sauce and truffle oil
- Boneless breast of chicken stuffed with seasonal vegetables, served au jus
- Grilled chicken cutlet in an herb marinade

OR

Fish Entrees

*(Please select one)*

- Seared filet of salmon with sweet pea sauce
- Poached salmon, cucumber vinaigrette
- Blackened Tilapia with mango-chardonnay sauce
- Poached salmon with sauce verte on the side
- Rum glazed Tilapia with mango-chardonnay sauce
- Potato crusted sea bass, fennel sauce, olive tapenade, baby artichokes  
(\$5.00 supplement per person)

Vegetables

*(Please select one)*

- Haricots verts amandine
- Seasonal vegetable flan
- Grilled vegetables

Potatoes

*(Please select one)*

- Oven crisped new potatoes with rosemary
- Potato gratin
- Creamy mashed potatoes
- Oven crisped new potatoes with rosemary
- Scalloped potatoes
- Basmati and wild rice pilaf

Desserts

*(Please select one)*

- Dense flourless chocolate cake
- Raspberry almond torte
- Apple strudel
- Fresh fruit crisp with whipped cream
- New Orleans praline pecan bread pudding