



American Conference Center
NYC

Premium Menu

Appetizers:

- Treviso, endive, Roquefort, sliced pear and toasted walnut salad
- Warm chevre salad with mixed greens
- Prosciutto di Parma, fig, melon and arugula salad, sherry vinaigrette
- Citrus cured gravlax on corn blinis with minted cucumber salad (\$3.00 supplement per guest)
- Pacific crab salad with tarragon, chives and parsley, citrus dressing (\$5.00 supplement per guests)

Fish Entrees:

- Seared salmon with leek fondue and horseradish brown butter
- Filet of snapper with a basil-cream sauce
- Tandoori halibut in a light lemon-ginger infusion
- Chesapeake crab cakes with chive beurre blanc (\$5.00 supplement per guests)

Meat Entrees (with vegetarian alternative):

- Oven crisped breast of chicken with wild mushroom sauce and truffle oil
- Provençale chicken roulade drizzled with red pepper coulis
- Chateaubriand of beef with Cabernet reduction sauce (\$5.00 supplement per guests)

Vegetables:

- Asparagus Milanese
- Grilled vegetables
- Sauteed baby vegetables

Potatoes:

- Potato gratin
- Creamy mashed potatoes
- Saffron rice

Desserts:

- Dense flourless chocolate cake
- Raspberry almond torte
- Lemon-ricotta cheesecake