

# The Geneva Buffet

\$65.00 per person | Minimum of 8 Guests

## Artisan Dinner Rolls and Butter

### Please Select Three

**Marinated Tofu Bahn Mi** - Sriracha Mayo, Pickles Slaw

**Traditional Tuna Salad** - Tomato Slice, Bibb Lettuce on Flaky Jumbo Croissant

**Oven Roasted Turkey Breast** - Heirloom Tomato, Gruyere, Lemon Basil Mayo on Sourdough

**Chicken Caesar Wrap** - Sliced Grilled Chicken, Soft Croutons, Shredded Parmesan and Caesar Dressing

**Grilled Blackened Chicken Breast** - Pepper Jack Cheese, Green Papaya Slaw, Lime Crema on Buttered Brioche

**NY Style Pastrami** - Muenster Cheese, Smoked Mustard on Marble Rye

**Black Forest Ham** - Camembert, Fig Jam on Country Baguette

**Roasted Ribeye** - Shallot Marmalade, Truffle Mayo, Watercress on Ciabatta Roll

### Please Select Three Side Salads

**Baby Kale, Roasted Squash, Ricotta Salata ~ Smoked Bacon German Potato Salad ~**

**Campanelle, Artichokes and Pesto ~ Heirloom Couscous, Pistachios and Craisins ~**

**Lo Mein Noodles, Sesame Vinaigrette ~ Quinoa Salad, Shaved Brussel Sprouts, Cashews,**

**Orange Vinaigrette ~ Farro, Roasted Vegetables, Cider Vinaigrette ~ Roasted Beets,**

**Arugula, Crumbled Goat Cheese ~ Field Greens and Club Balsamic Vinaigrette**

### Dessert

Brownies, Blondies, Chocolate Chip and Oatmeal Cookies, Seasonal Fruit Salad

illy Regular and Decaffeinated Coffee, Harney & Sons Fine Teas,

Assorted Soft Drinks, Iced Tea

### The Club NYC Deli Box Lunch:

-Select One Sandwich From List Above-

~Grilled Eggplant Sandwich (vegan) Available as Alternative~

Farro, Roasted Vegetables, Cider Vinaigrette ~ Piece of Seasonal Whole Fruit ~ Oatmeal Cookie

Packed To-Go with Utensils and Napkins

**\$52 per person**

**If a Guest Requires a Gluten Free Sandwich Roll, Please Let Us Know in Advance**

**Please Let Your Planner Know of Guests with Severe Allergies**

*Prices are Subject to 8.875% Sales Tax and 18% Service Charge*

# The Utica Hot Lunch Buffet

\$75.00 per person | Minimum of 15 Guests

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## Artisan Dinner Rolls and Butter

### Please Select Three Side Salads

**Tuscan Kale Salad** - Croutons, Golden Raisins, Farmhouse Cheddar, White Balsamic Dressing

**Cauliflower Salad** - Lentils, Medjool Dates, Marcona Almonds, Charred Radicchio

**Salad of Field Greens** - Balsamic Vinaigrette, Tomatoes, Cucumbers

**Baby Gem Caesar Salad** - Parmesan Croutons and Drizzled Dressing

**Farro Salad** - Roasted Vegetables, Apple Cider Vinaigrette

**Quinoa Salad** - Shaved Brussel Sprouts, Cashews, Orange Vinaigrette

### Please Select Two Entrees - *Served in Silver Chafing Dishes*

#### **Chicken Breast Calvados**

Brandy and Autumn Apples

#### **Spinach and Goat Cheese Stuffed Chicken Breast**

Herb Goat Cheese, Bercy Sauce

#### **Ricotta Cavatelli**

Wilted Kale, Autumn Squash, Sage Brown Butter

#### **Wild Mushroom Ravioli**

Truffle Cream Sauce with Crispy Leeks

#### **Hidden Fjord Salmon**

Sweet Potato Hash, Braised Kale, Mustard Beurre Blanc

#### **Pan Roasted Halibut**

Saffron Brodo, Romesco Breadcrumbs

#### **Chef's Choice of Seasonal Accompaniments**

### Dessert

Assortment of Mini Petit Fours, Demitasse of Chocolate Mousse

Seasonal Mixed Fruit and Berry Salad

illy Regular and Decaffeinated Coffee, Harney & Sons Fine Teas,  
Assorted Soft Drinks, Iced Tea

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