

## The New York Deli

### SOUP

Chicken Dumpling

### SALADS

Pasta Salad with Julienne of Vegetable, Grilled Artichokes,  
Kalamata Olives and Roasted Tomato Vinaigrette

Grilled Vegetable Salad  
with Truffle Dressing and Parmesan Shavings

Mixed Baby Greens  
with Balsamic and Ranch Dressing

### ENTRÉES

Grilled Chicken Breast, Genoa Salami,  
Cured Ham, Sliced Roast Beef and Albacore Tuna Salad

Domestic and Imported Sliced Cheeses

Pickles, Vine Ripe Tomatoes, Marinated Olives and Lettuce Leaves

Horseradish Cream, Dijon Mustard and Mayonnaise

Assorted Bags of Deli Chips

Selection of Sliced Breads, Pretzel Bread, Kaiser Rolls and Whole Wheat Rolls

### DESSERTS

New York Style Cheesecake, Fruit Tarts  
Home Baked Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Fine Teas

*Soft Drinks available on Consumption*

*\*Minimum of 10 Guest required\**

An Additional Labor Fee Applies to Groups under 25 Guests .  
All Prices are Subject to 8.875% New York Sales Tax and 22% Service Charge.

**For Current Menu Pricing, please speak with a Sales Representative.**  
The Roosevelt Hotel \* Madison at 45th \* New York, NY 10017 \* [sales@rooseveltnyc.com](mailto:sales@rooseveltnyc.com) \* 212-661-9600



## The Grand Central Gourmet Sandwich Buffet

### SOUP

Chicken Dumpling

### SALADS

Mixed Market Greens with Garden Snipped Herbs  
and Sherry Mustard Vinaigrette

Truffle Chicken Salad with Butter Lettuce,  
Currants and Truffle Scented Aioli

### SANDWICHES

*Please Select Three:*

Sliced Prosciutto and Crenshaw Melon on Sourdough

Carved Roast Beef with Watercress and Horseradish

Breast of Turkey with Brie and Cranberry Chutney

Roasted Red Peppers, Goat Cheese and Portobello Mushrooms

Grilled Chicken on Focaccia with Roasted Tomato and Pesto

Relish Tray with Pickles and Olives

Individual Bags of Deli Chips

### DESSERTS

Presentation of Sliced Seasonal Fruits and Berries  
Assorted Home Style Cookies, Brownies and Blondies

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Fine Teas

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## The Vanderbilt Lunch Buffet

### APPETIZERS

Boston Bibb Lettuce with Ranch Dressing

Roasted Beet and Endive Salad

Salad of Bay Shrimp and Long Island Scallops  
with a Creamy Herb Dressing

### ENTRÉES

Lemon and Garlic Roasted Chicken with Pan au Jus

Sliced Sirloin of Beef in a Green Peppercorn Sauce

Macaroni and Lobster in a Three-Cheese Sauce Au Gratin

Roasted Potatoes with Caramelized Onions

Served with a Seasonal Vegetable Medley and a Market Bread Basket

### DESSERTS

Apple Pie, Carrot Cake

Medley of Fruit Enhanced with Orange Blossom Water

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Fine Teas

*Soft Drinks available on Consumption*

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## The Midtown Lunch Buffet

### APPETIZERS

Salad of Frisée, Watercress and Shaved Fennel  
with Julienne of Smoked Salmon and Caviar Dressing

Chicken Salad with Cucumber, Tomatoes,  
Red Onions and Tarragon Dressing

Jicama and Napa Cabbage Slaw  
with Peppers, Cilantro and Orange Vinaigrette

Assorted Hudson Valley Cheeses  
to include Chevre, Brie, Blue Cheese and Cheddar  
served with Quince Paste and Rose Petal Jam

### ENTRÉES

Mushroom Ravioli  
with Vine Ripe Tomato Sauce, Sun-Dried Tomatoes and Herbs

Chicken Scallopini  
with Artichokes and a Lemon-Mushroom Sauce

Herb Crusted Bay of Fundy Salmon  
with Two Mustard Sauces

Served with a Seasonal Vegetable Medley and a Market Bread Basket

### DESSERTS

Apple Strudel with Caramel and Nut Ragout  
Assorted Berries with Sweetened Crème Fraiche  
Chocolate Cake with Kiwi Coulis  
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Fine Teas

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## The Park Avenue Lunch Buffet

### APPETIZERS

Chilled Asparagus with Roasted Beets and Shallot Vinaigrette

Saffron Rice Salad with Shrimp, Bay Scallops, Peppers and White Balsamic Dressing

Wedges of Iceberg Lettuce with Bacon and Blue Cheese Dressing

Seared Tuna with Potatoes, Haricot Vert and Black Olive Vinaigrette

### ENTRÉES

Sliced Pepper-Crusted Sirloin of Grain-Fed Beef in a Dijon Mustard Sauce

Chicken Breast with Parmesan Crust and Tomato Stew

Parslied New Potatoes

Served with a Seasonal Vegetable Medley and a Market Bread Basket

### DESSERTS

Lemon Bars and Raspberry Squares

Chocolate Mousse Cake

Grilled Pineapple with Coconut Shavings

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Fine Teas

*Soft Drinks available on Consumption*

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## The Tuscany Lunch Buffet

### APPETIZERS

Bocconcini with Opal Basil and Extra Virgin Olive Oil

Cannellini Beans  
with Albacore Tuna, Red and Green Peppers and Lemon Dressing

Tri Color Salad  
with Balsamic Vinaigrette

### ENTRÉES

Sautéed Chicken Breast with Lemon-Caper Sauce

Mediterranean Sea Bass  
Baked with Tomatoes, Olives, Shaved Fennel and Lemons

Orecchiette Pasta  
with Plum Tomatoes, Parsley, Asparagus,  
Lemon infused Olive Oil and offered with Grated Pecorino Romano

Served with Braised Baby Carrots and Julienne of Fennel and a Market Bread Basket

### DESSERTS

Tiramisu and Assorted Italian Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Fine Teas

*Soft Drinks available on Consumption*

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