

Served Luncheon

(Lunch is offered with three courses)

FIRST COURSE

MESCLUN GREENS

Red and Yellow Pear Tomatoes, Carrot Curls and Champagne Vinaigrette

CAESAR SALAD

Crispy Romaine, Parmesan Cheese Croutons and Classic Caesar Dressing

HERB GOAT CHEESE AND CURLY ENDIVE

Roasted Shallot Dressing and Grilled Flatbread

BABY ARUGULA AND RADICCHIO

Shaved Fennel, Pecorino Romano and Toasted Pine Nut-Lemon Vinaigrette

CAPRESE SALAD

Buffalo Mozzarella

Red and Yellow Vine Ripe Tomatoes

Extra Virgin Olive Oil, Basil and Crushed Black Pepper

CURED SMOKED SALMON TOSSED WITH FRISÉE

Asparagus Tips and Caviar Crème Fraîche

Additional Fee

CHILLED SEAFOOD SALAD

Marinated Jumbo Shrimp, Scallops and Lobster with Baby Greens

Served with a Lemon Dill Vinaigrette

Additional Fee

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 * 212-661-9600



ENTRÉE

(A Surcharge Will Apply for a Choice of Two or More Entrees)

POULTRY

PAN SEARED
BREAST OF CHICKEN
Artichoke and Red Bliss Potato
Salad with Sweet Mustard Sauce

BASIL AND RICCOTTA
STUFFED CHICKEN BREAST
Medley of Wild Mushrooms,
Fingerling Potatoes, Asparagus
Tips and Pan Gravy

PORCINI CRUSTED BREAST OF
FREE RANGE CHICKEN
Grilled Baby Carrots, Polenta and
Truffle Cream Sauce

GRILLED BREAST
OF CHICKEN
Roasted Sweet Potatoes, Smoked
Morels and Andouille Cream Sauce

MANGO BARBECUE
BREAST OF CHICKEN
Wild Mushroom Bread
Pudding, Garlic Chard and
Sun-Dried Tomatoes

FISH

HERB CRUSTED
BAY OF FUNDY SALMON
Two Mustard Sauces, Baby
Chard and Roasted Potato
Curls

PAN ROASTED
RED GULF SNAPPER
Fennel Ragout, Herbs and
Vermouth infused Tomato
Broth

PAN SEARED STRIPED BASS
Basil Potato Puree, Roasted
Tomatoes and Eggplant with an
Olive and Caper Jus

CRISPY FILET OF SALMON
Chive Whipped Potatoes, Leek
Confit, preserved Lemon Olive
Oil and Fresh Thyme

GRILLED HALIBUT
Lobster Baked Potatoes,
Wilted Bitter Greens and
Sherry Wine Vinaigrette

BEEF

FIRE ROASTED
FILET OF BEEF
Potato Confit, Sautéed Spinach, Oven Roasted
Tomatoes and Port Wine Reduction

GRILLED NEW YORK SIRLOIN
Asparagus, Wild Mushrooms, Roasted Corn, Red
Wine and Shallot Butter Sauce

Vegetarian

ROASTED MEDITERRANEAN
VEGETABLE PURSE
Israeli Cous Cous and Fire Roasted
Pepper Sauce

PENNE PASTA PRIMIVERA
Seasonal Vegetables, Roasted Tomatoes,
Garlic Basil and Extra Virgin Olive Oil

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DESSERT

CHOCOLATE PYRAMID
Chocolate and Ginger Crème Brule
with Mango and Papaya Salsa

NEW YORK CHEESE CAKE
with Wild Berry Coulis

APPLE STRUDEL
with Vanilla Bean Ice Cream

TIRAMISU
served with Tropical Fruit

PEAR TART
served with Cinnamon Ice Cream

SORBET TRIO
Blood Orange, Kiwi and Coconut Sorbets

CHOCOLATE TORTE ROULADE
Served with Fruit Coulis

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

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