

The Muse Hotel

Lunch

PICNIC LUNCH BUFFET

Starters (choose two)

- **Organic Green Salad-** confit of tomatoes, cucumber, lemon garlic vinaigrette
- **Chef's Selection of Seasonal Soup**
- **Arugula Salad Green-** cherry tomatoes, cucumber, shaved parmesan, balsamic vinaigrette dressing
- **Romaine Salad –** crispy romaine lettuce, pine nuts, parmesan cheese fresh lemon dressing
- **Farro Salad –** diced apple, cherry tomato, tofu, fresh basil, fig balsamic
- **Caesar Salad –** baby romaine, creamy garlic dressing, croutons

Sandwiches (choose four)

- **Ham Sandwich-** smoked provolone, honey mustard, brioche roll, lettuce tomato
- **Tomato & Mozzarella Sandwich-** basil, rosemary focaccia
- **Smoked Turkey Sandwich-** bib lettuce, swiss cheese, cranberry mayonnaise, turkey bacon, 7-grain roll
- **Grilled chicken Sandwich-**lettuce, tomato, pesto mayonnaise, sesame bun
- **Grilled Tuna Sandwich-** watercress, sliced apple, basil tofu "aioli" olive loaf
- **Hummus Sandwich-** piquillio pepper, cucumber arugula, grilled naan

Dessert (choose one)

- **Assorted Freshly Baked Cookies**
- **Chocolate Brownies**
- **Fruit Salad**
- **Vanilla Cheesecake**
- **Chocolate Mousse**
- **Mini Artisanal Desserts**
- **Apple Tart Tartin**

Includes:

- Plain or Terra Chips
- Fresh Brewed Regular and Decaf Coffee
Mighty Leaf Organic Tea
Whole, skim & Soy Milk, Cream

\$74 Per Person

"Wrap it up" BUFFET

Starters (choose two)

- **Organic Green Salad-** confit of tomatoes, cucumber, lemon garlic vinaigrette
- **Chef's Selection of Seasonal Soup**
- **Arugula Salad -** cherry tomatoes, cucumber, shaved parmesan, balsamic vinaigrette dressing
- **Romaine Salad –** crispy romaine lettuce, pine nuts, grated parmesan cheese fresh lemon dressing
- **Farro Salad –** diced apple, cherry tomato, tofu, fresh basil, fig balsamic
- **Caesar Salad –** baby romaine, creamy garlic dressing, croutons

Sandwiches (choose four)

- **Roast Beef Wrap-** smoked provolone, roasted pepper, mustard aioli
- **Seasonal Grilled Vegetables Wrap-** portobello mushroom, tofu, basil pesto
- **Smoked Turkey Wrap-** bib lettuce, swiss cheese, cranberry mayonnaise, turkey bacon,
- **Grilled chicken Wrap-** lettuce, tomato, pesto mayonnaise
- **Caesar Wrap-**grilled chicken, romain lettuce, parmesan, croutons, caesar dressing. Substitute chicken for steak \$2 additional
- **Tuna Salad Wrap-wild** albacore, bib lettuce, swiss, tomato, avocado, lemon, basil aioli

Dessert (choose one)

- **Assorted Freshly Baked Cookies**
- **Chocolate Brownies**
- **Fruit Salad**
- **Vanilla Cheesecake**
- **Chocolate Mousse**
- **Mini Artisanal Desserts**
- **Apple Tart Tartin**

Includes:

- Plain or Terra Chips
- Fresh Brewed Regular and Decaf Coffee
Mighty Leaf Organic Tea
Whole, skim & Soy Milk, Cream

\$76 Per Person

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 3% and gratuity at 20%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

Minimum of 10 guests is required for all meals. Buffets are based on a maximum of 2 hours. Please advise catering of any food allergies prior to event.

LUNCH On the Go

Starters (choose one)

- **Organic Green Salad**- *confit of tomatoes, cucumber, lemon garlic vinaigrette*
- **Arugula Salad Green**- *cherry tomatoes, cucumber, shaved parmesan, balsamic vinaigrette dressing*
- **Romaine Salad** – *crispy romaine lettuce, pine nuts, parmesan cheese fresh lemon dressing*

Sandwiches (choice of two)

- **Ham Sandwich**- *smoked provolone, honey mustard, brioche roll, lettuce tomato*
- **Tomato & Mozzarella Sandwich**- *basil, rosemary focaccia*
- **Smoked Turkey Sandwich**- *bib lettuce, swiss cheese, cranberry mayonnaise, turkey bacon, 7-grain roll*
- **Grilled Chicken Sandwich** *lettuce, tomato, pesto mayonnaise, sesame bun*

Includes:

- Whole Fruit
- Bottled soft drink or water

\$64 Per Person

**To go boxes provided upon request*

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 3% and gratuity at 20%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

Minimum of 10 guests is required for all meals. Buffets are based on a maximum of 2 hours. Please advise catering of any food allergies prior to event.

PLATED LUNCH

Bread Rolls & Butter
Fresh Brewed Regular and Decaf Coffee
Mighty Leaf Organic Tea
Whole, Skim & Soy Milk, Cream

STARTER

(choice of two)

- **Seasonal soup**
Chef's daily selection
- **Organic Greens Salad**
baby beets, sliced apples, smoked goat cheese, mustard lavender vinaigrette
- **Farro Salad**
diced apple, cherry tomato, tofu, fresh basil, fig balsamic
- **Arugula Salad**
cherry tomatoes, cucumbers, shaved parmesan, balsamic vinaigrette dressing
- **Shrimp & Calamari Salad**
roasted tomato & Lobster coulis
- **Buffalo Mozzarella**
tomatoes on the vine, micro basil, fig balsamic
- **Romaine Salad**
crispy romaine lettuce, pine nuts, parmesan cheese, fresh lemon dressing
- **Caesar Salad**
baby romaine , creamy garlic dressing, croutons

\$76 Per Person

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 3% and gratuity at 20%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

Minimum of 10 guests is required for all meals. Buffets are based on a maximum of 2 hours. Please advise catering of any food allergies prior to event.

ENTRÉE

(choice of two)

- **Roasted Organic Breast of Chicken**
saffron couscous, broccolini, wild mushroom jus
- **Grilled Flat Iron Steak**
roasted pee wee potatoes, sautéed spinach, tomatoes, truffle demi glace
- **Seared Striped Bass**
snap peas, bok choy, corn, fried tofu, light curry sauce
- **Grilled Arctic Char**
asparagus, herb roasted potatoes, roasted tomatoes, apple. Orange carrot dijon emulsion
- **Homemade Pasta: Fettuccine or Garganelli**
marinara or pesto, cherry tomatoes, basil, parmesan
- **Risotto**
wild mushroom, roasted tomato, smoked mozzarella, parmesan, basil coulis

*Additional entree is \$10 per person . Exact counts for each entrée must be provided no later than 3 business days prior to event start date

DESSERT

(choice of two)

- **Chocolate Mousse cake**
chocolate sauce, peanut butter glaze, whipped cream, berries
- **Vanilla Cheesecake**
berries salad, raspberry coulis
- **Berry Tart**
yogurt sorbet
- **Bread Pudding**
white chocolate, caramel, bourbon sauce

TIME SQUARE LUNCH BUFFET

Starter

(choice of two)

- **Organic Green Salad**- *confit of tomatoes, cucumber, lemon garlic vinaigrette*
- **Chef's Selection of Seasonal Soup**
- **Arugula Salad Green**- *cherry tomatoes, cucumber, shaved parmesan, balsamic vinaigrette dressing*
- **Romaine Salad** – *crispy romaine lettuce, pine nuts, parmesan cheese fresh lemon dressing*
- **Farro Salad** – *diced apple, cherry tomato, tofu, fresh basil, fig balsamic*
- **Caesar Salad** – *baby romaine, creamy garlic dressing, croutons*

Main Course

(choice of two)

- **Grilled Arctic Char**- *caper buerre blanc or orange carrot dijon emulsion*
- **Roasted Herbed Chicken Breast**- *choice of sauce: puttanesca sauce or wild mushroom jus*
- **Grilled Flat Iron Steak**- *truffle demi glaze*
- **Roasted Pork Loin**- *apple barbeque sauce*
- **Homemade Pasta**- *Fettuccine or Garganelli- Marinara or Pesto, cherry tomatoes, basil, parmesan*
- **Risotto**- *wild mushrooms, mascarpone, parmesan*
- **Roasted Cod**- *thyme, white wine, almonds*

Includes:

Freshly Brewed Regular and Decaf Coffee
Mighty Leaf Organic Tea
Whole, skim & Soy Milk, Cream

\$82 Per Person

SIDES

(choice of two)

- **Parmesan Potato Puree**
- **Saffron Couscous**
- **Haricot Vert, Pearl Onions**
- **Fingerling Potatoes, Rosemary, Garlic**
- **Sautéed Wild Mushrooms**
- **Jumbo Asparagus**
- **Wild Rice Pilaf**

DESSERT

(Choice of Two)

- **Chocolate Mousse cake**
chocolate sauce, peanut butter glaze, whipped cream, berries
- **Vanilla Cheesecake**
berries salad, raspberry coulis
- **Carrot Pineapple Cake**
rum sauce
- **Maple Bread Pudding**
bourbon glaze
- **Apple Tart Tatin**
caramel glaze
- **Pecan Tart**
- **Sliced Fresh Fruit & Berries platter**

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 3% and gratuity at 20%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

Minimum of 10 guests is required for all meals. Buffets are based on a maximum of 2 hours. Please advise catering of any food allergies prior to event.