

BANQUET DINNER MENU

Chef Joe Ahn has pre-selected three dinner menus for to choose from. Any of these menus may be customized for your guests. These menus are merely suggestions; refer to our current dinner menu for seasonal specialties.

Chelsea Menu \$30.00 pp

Appetizer

House Field Green Salad, Roma Tomatoes, Blue Cheese & Balsamic Vinaigrette

Choice of Entree

Dijon & Herb Roasted Chicken, Goat's Cheese Mashed, Green Beans, Tarragon Jus
Farfalle Pasta, Zucchini, Portabella Mushroom, Tomato Basil Cream
Farm Raised Salmon Napolean with Portabella, Peppers & Spinach, Artichoke Risotto

Dessert

New York Style Cheesecake with Seasonal Fresh Fruit

Tribeca Menu \$40.00 pp

Family Style Appetizer Platter

Seared Ahi Tuna with Wasabi Aioli, Wonton Crisp
Fresh Mozzarella with Tomatoes, Basil Oil & Balsamic Vinegar
General Joey's Tempura Calamari with A Ginger & Soy Glaze, Peppers & Serranos
Slow Roasted Pulled Pork Egg Rolls, Shitake – Napa Salad, Sweet Chili & Wasabi Sauces

Choice of Soup or Salad

Chicken Tortilla Soup with Avocados, Tomatoes, Corn, Chilies & Lime
House Field Green Salad, Roma Tomatoes, Blue Cheese & Balsamic Vinaigrette

Choice of Entree

Dijon & Herb Roasted Chicken, Goat's Cheese Mashed, Green Beans, Tarragon Jus
Farfalle Pasta, Zucchini, Portabella Mushroom, Tomato Basil Cream
Farm Raised Salmon Napolean with Portabella, Peppers & Spinach, Artichoke Risotto
Blackened Grouper Served With Red Rice, And A Crawfish Beurre Blanc
NY Strip Steak with Roasted Potatoes, Creamy Spinach & Leeks, Natural Jus

Choice of Dessert

New York Style Cheesecake with Seasonal Fresh Fruit
Food 101 Waffle with Toffee Crunch Ice Cream, Caramel & Chocolate Sauces



Greenwich Village Menu \$48.00 pp

Family Style Appetizer Platter

Seared Ahi Tuna with Wasabi Aioli, Wonton Crisp
Fresh Mozzarella with Tomatoes, Basil Oil and Balsamic Vinegar
General Joey's Tempura Calamari with A Ginger & Soy Glaze, Peppers & Serranos
Slow Roasted Pulled Pork Egg Rolls, Shitake – Napa Salad, Sweet Chili & Wasabi Sauces

Choice of Soup or Salad

Chicken Tortilla Soup with Avocados, Tomatoes, Corn, Chilies & Lime
House Field Green Salad, Roma Tomatoes, Blue Cheese & Balsamic Vinaigrette
Spinach Salad with Red Onion, Diced Egg, Bacon Vinaigrette, Goat's Cheese Toast

Choice of Entree

Dijon & Herb Roasted Chicken, Goat's Cheese Mashed, Green Beans, Tarragon Jus
Farfalle Pasta, Zucchini, Portabella Mushroom, Tomato Basil Cream
Sesame Ahi Tuna, Sushi Rice Cake, Ginger-Cucumber Salad, Crispy Nori
Pan Seared Sea Bass, Edamame Raviolis, Baby Bok Choy, Lemongrass Buerre Blanc
Filet Mignon With Horseradish Mashed Potatoes, Asparagus, Fried Onions, Natural Jus

Choice of Dessert

Chocolate Bread Pudding with Vanilla Bean Ice Cream, Caramel Sauce
Food 101 Waffle with Toffee Crunch Ice Cream, Caramel & Chocolate Sauces
New York Style Cheesecake with Seasonal Fresh Fruit

All menus include the following:

Artisan bread & chimmi churri cheese spread

Unlimited Beverages:

Lavazza Coffee
Blue Durango Iced Tea
Coca Cola
Diet Coke
Barq's Root Beer
Sprite
Lemonade

We proudly serve filtered water

Customized printed menus

All prices are per person, plus 18% gratuity and 6% Cobb Sales Tax
All menus subject to change without notice.

