

BANQUET LUNCH MENU

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

Chelsea Menu \$12.00 pp

Choice of Entree

Spinach & Goats Cheese Quesadillas, Tomato Salsa, Cilantro Sour Cream, Rice & Beans
Maple Grilled Salmon Salad, Field Greens & Sweet Potato Chips, Key Lime Vinaigrette
Chicken & Jack Cheese Quesadillas, Mango Salsa, Cilantro Sour Cream, Rice & Beans
Grilled 8 Oz Angus Beef Burger, Vermont White Cheddar & Applewood Smoked Bacon
Blackened Chicken Sandwich with Blue Cheese on A Hoagie with Pesto Mayonaise

Family Style Dessert Platter

N.Y. Style Cheesecake with Seasonal Fresh Fruit
Food 101 Waffle, Toffee Crunch Ice Cream, Chocolate & Caramel Sauces

Tribeca Menu \$16.00 pp

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

Smoked Turkey Tortilla, Lettuce, Jack Cheese, Pico De Gallo, Avocado Sour Cream
Blackened Mahi Mahi Tacos, Spicy Red Cabbage, Citrus Sauce, Flour Tortillas
Grilled 8 Oz Angus Beef Burger, Vermont White Cheddar & Applewood Smoked Bacon
Farfalle Pasta, Zucchini, Portabella Mushroom, Tomato Basil Cream

Family Style Dessert Platter

N.Y. Style Cheesecake with Seasonal Fresh Fruit
Food 101 Waffle, Toffee Crunch Ice Cream, Chocolate & Caramel Sauces



Greenwich Village Menu \$20.00 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 Entree

Thai Salmon Wrapped In Rice Paper with Thai Pesto, Spicy Ponzu, Rice & Vegetables
Smoked Turkey Tortilla, Lettuce, Jack Cheese, Pico De Gallo, Avocado Sour Cream
Old Bay Crab Cake, Mixed Greens, Tomatoes, Avocado, Goat's Cheese Serrano Dressing
Beef Medallions, Goats' Cheese Mashed Yukons, Asparagus, Portabella Mushroom Jus.
Farfalle Pasta, Zucchini, Portabella Mushroom, Tomato Basil Cream
Kobe Beef Bolognese over Farfalle Pasta

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.

