

Dinner Selections



851 Avenue Of The Americas, New York, New York 212-564-4567 Ext. 4530

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 9% and gratuity at 15%, 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.

PLATED DINNER

Served with rolls

First Course

Please Select One

SOUPS

New England Clam Chowder

Wild Mushroom Soup

Lobster Bisque

APPETIZERS

Shrimp Ravioli, Seasonal Vegetables, Basil Beurre Blanc

Lobster Fra Diavolo Pappardelle

Hamachi Crudo, Sweet Pea Guacamole, Frisee and Radish Salad, Whole Grain and Yuzu Vinaigrette

Beet Salad with Marcona Almonds and Goat Cheese Brûlée

Seared Diver Scallop, Cauliflower Puree, Pickled Cauliflower, Fried Capers

Duck Confit with Frisée Blue Cheese and Poached Pear

Satur Farms Mesclun Greens with Shaved Vegetables and Lemon Herb Vinaigrette

LT Kale & Escarole Caesar, Rustic Pecorino Crouton

Pan-Seared Sirloin, Crispy Rice, Pickled Daikon & Honshimeji Mushrooms

PLATED DINNER cont.

ENTREE

Please Select One

Miso Black Cod

Cucumber Spaghetti, Silken Tofu, Soy Jalapeño Broth

Seared Black Sea Bass

Japanese Eggplant, Sherry-Vinegar Gastric

LT Alaskan Salmon

American Osetra Caviar, Fingerling Potato Salad and Apple Nage

Jumbo Prawns

Saffron Risotto, Thai Basil, Tomato Butter Sauce

Chermoula Crusted Wild Salmon

Garbanzo and Red Lentil Ragout, Baby Eggplant, Citrus Yogurt Sauce

Roast Chicken

Fingerling Potato, Escarole, White Beans, Capers Tarragon Jus

Seared Duck Breast

Cumin Lemongrass Rice, Yellow Curry, Red Seedless Grapes

Braised Beef Short Rib

Broad Noodles, Pho Broth, Caramelized Cippolini Onions

Grilled Filet of Beef

Jalapeno Mash Potato, Roasted Brussel Sprouts and Red Wine Demi Glaze

Prime Grade Rib Eye Steak

Gorgonzola Butter, Country Fries, Grilled Asparagus

LT Signature Peppercorn Crusted New York Strip Steak

Onion Soubise, Parisienne Gnocchi and Green-Peppercorn Armagnac Sauce

6 Spice Crusted Australian Lamb rack

Braised Bok Choy, Roasted Fingerlings, Beurre Rouge

\$15 Per Person Supplement

(Continued)

COMBINATION PLATES

**Includes a Choice of One Appetizer from the Above Choices, One Combination Plate and One Dessert*

Filet and Lobster

Lobster Agnolotti, Red Wine Sauce, Baby Vegetables

Veal Chop and King Crab Legs “Oscar”

Hollandaise, Grilled Asparagus

Crayfish and Chicken Casserole

Sugar Snap Peas, Thumbelina Carrots

DESSERTS

Please Select One

Peanut Butter Bar & Caramelized Popcorn

Salted Caramel, Buttermilk Gelato

Lemon Budino

Honeycomb, Blueberry Sorbet

Red Berries Pie

Lemon-Mint Gelato, Orange Blossom Cream

Torta di Chocolate

Chocolate Meringue, Condensed Milk & Amaretto Gelato

NY Cheesecake with Strawberry Rhubarb Compote

Passion Fruit Gelato

Seated Dinner, \$125pp

Includes Choice of One Appetizer, One Main Course, One Dessert all Served with Assorted Breads, Organic Coffee and Herbal Teas

\$10 pp to Add Second Entrée Option

Combination Plates, \$145pp

DINNER BUFFETS

THE NEW ENGLANDER

**15 person minimum*

All Items Included

Classic New England Clam Chowder

Chopped Vegetable Salad with Ranch, Blue Cheese, or Oil and Vinegar Dressings

LT Lobster Roll with Tarragon, Celery and Chive on Butter Toasted Brioche Roll

Rhode Island Quahog Stuffies

Steamed or Grilled Maine Lobsters with Drawn Butter and Lemon

Boiled Corn on the Cob and New Red Potatoes

DESSERTS

Apple Cranberry Crisp

Chocolate Peanut Butter Fudge

Pumpkin Cheesecake Bites

Organic Coffee, Decaffeinated Coffee and Herbal Tea Service

\$160pp

DINNER BUFFETS cont.

THE FIVE BOROUGHS

**20 person minimum*

**Please Make Your Selection by Borough
2 Borough Minimum**

Little Italy / Arthur Avenue Bronx - Italian

Top Neck Clams Casino

Mini Reuben on Marble Rye

Eggplant Parmigiana

\$45pp

China Town

Peking Duck, Moo Shu Pancake, Cucumber, Scallion and Hoisin Sauce

Pork Pot Stickers

Shrimp Bánh Mi with Chinese Daikon, Thai Chili and Cilantro

Chinese Water Spinach

\$60pp

Red Hook Ball Fields – South American

Braised Pork in Green Chili, Soft Tacos, Sour Cream

Snapper Vera Cruz

Grilled Corn, Queso Fresco, Lime, Chili

Black Beans and Rice

\$50pp

“K” Town – Korean

Bulgogi Skewers with Kimchi

Bon Chon Chicken

Kimchi Pancake with Scallions

\$45pp

Jackson Heights - Indian

Tandoori Paneer Skewer with Minted Yogurt and Green Chili

“Malai Kabab” Grilled Ginger Marinated Chicken Breast

Assorted Naan Bread

\$50pp

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DESSERTS

Please Select Three

Black and White Sesame Mochi

Churros

New York Cheese Cake

Pistachio Baklava with Spiced Honey

Cronuts

Miniature Mango Lassi

\$24pp

Organic Coffee, Decaffeinated Coffee and Herbal Tea Service

DINNER BUFFETS cont.

The Silk Road

**20 person minimum*

All Items Included

Coconut Lemongrass Soup with Mushrooms and Chicken

Vegetable Spring Rolls

Singapore Noodles, Tofu, Chinese Celery

Kung Pao Monkfish

Baby Back Ribs, Chinese BBQ sauce

Charred Cabbage and Tofu Stir Fry, Black Bean Sauce

Crispy Shrimp with Walnuts and Spicy Mayo

LT Special Fried Rice

Shrimp and Lobster Chowfun, XO Sauce \$15 pp supplement

DESSERTS

Black Sesame Mochi

Coconut Pudding

Sticky Rice with Caramelized Mango

Organic Coffee and Herbal Tea Service

\$160pp

DINNER BUFFETS cont.

STEAKHOUSE

**15 person minimum*

All Items Included

LT Black Peppercorn Popovers w/Butter

Lobster Bisque

Baby Iceberg Wedges with Blue Cheese Dressing

Red and Golden Baby Beets Salad, Goat Cheese Brûlée with Marcona Almonds

Roasted Free Range Chicken, Lemon-Oregano Caper Stuffing

Grilled Hanger Prime

Grilled New York Strip Steak

Grilled Asparagus with Lemon Zest and Sea Salt

Jalapeno Whipped Potatoes

Super Green Creamed Spinach

LT Signature Smoked Gouda Mac n Cheese

Sauce Béarnaise, Shallots-Red Wine, Armagnac Green-Peppercorn Sauce

DESSERTS

Lemon Tart with Blueberry Meringue

New York Style Cheesecake, Citrus Soup

Carrot Cake, Butterscotch Sauce

Organic Coffee, Decaffeinated Coffee and Herbal Tea Service

\$175pp

Wellness Dinner

**20 person minimum*

Appetizers

Please Select One

Sea Bream Crudo, Yuzu Gelee, Green Peppercorns, Charred Corn Vinaigrette

Roasted Beet and Pear Salad, Marcona Almonds, Arugula, Bucheron Cheese

Curried Red Lentil and Pumpkin Soup, Toasted Pumpkin Seeds, Jalapeno, Herb Toast

Main Course

Please Select One

Grilled Halibut

Israeli Couscous, Pea Puree, Togarashi

Roasted Root Vegetable

Parsnip Puree, Lemon Coriander Oil, Pea Shoots

Grilled 6 Spice Crusted Sirloin

Fava Beans, Roast Cauliflower, Massaman Curry Sauce

DESSERTS

Please Select One

Molten Chipotle Chocolate Cake, Cinnamon Marshmallow, Graham Cracker Tuile

Angel Food Cake White Chocolate Trifle, Blueberries, Toasted Coconut

Organic Coffee, Decaffeinated Coffee and Herbal Teas

\$160pp