

Lunch 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.

LUNCH BUFFETS

SANDWICH BOARD

SALADS & SOUPS

Please Select Two

Chef's Soup of the Day

LT "Greek" Salad, Arugula, Cucumber, Niçoise Olive, Feta, Red Onion, Jalapeño, Citrus-Marjoram Dressing

Grilled Asparagus with Fines Herb, Soft-Boiled Eggs, Lemon Vinaigrette

Caesar Salad Romaine Hearts, Pecorino Croutons, Shaved Parmesan, Traditional Caesar Dressing

Fuji Apple, Baby Spinach, Manchego Cheese, Apple Cider Vinaigrette

Duck Confit Salad with Poached Pear, Frisée, Pecan and Mustard Vinaigrette

Napa Cabbage Slaw

Fingerling Potato Salad

Bowtie Noodles, Sun Dried Tomato, Mozzarella and Pesto

SANDWICHES AND WRAPS

Please Select Three

Smoked Turkey, Avocado, Crispy Onions, Cranberry Mayo and Peppered Jack on Poppy Seed Roll

Grilled Portobello and Goat Cheese, Arugula, Roasted Peppers, Fresh Basil on Ciabatta

LT Blackened Tuna Sandwich, Tomato, Boiled Egg, Spinach on Focaccia

Black Forest Ham and Swiss with Mustard Mayo on Rye

Sopressata, Coppacolla, Prosciutto and Provolone with Oven Dried Tomatoes and Oil Vinegar Dressing on Italian Bread

Roast Chicken Sandwich, Currant Mayonnaise, on Brioche

Roast Turkey Club with Neuske Bacon, Lettuce and Tomato

Grilled Vegetables with Pesto, Charred Frisée on Ciabatta

Grilled Chicken Caesar Wrap

Fresh Mozzarella, Basil, Lucky Tomato on Baguette

Turkey, Avocado and Bacon Wrap

LT Tuna Salad with Cornichon and Oven Dried Tomato Wrap

(Continued)

DESSERTS

Please Select Two

LT Buttermilk Cream Panna Cotta with Dried Fruit
Torta di Nonna with Amaretti Whipped Cream
Banana Cake and Crème Fraîche
Chocolate Caramel Mousse
Seasonal Fruit Salad
Organic Coffee, Decaffeinated Coffee and Herbal Teas
\$84pp

DELI LUNCH

Everything Included – Build your own

Caesar Salad Romaine Hearts, Pecorino Croutons, Shave Parmesan, Traditional Caesar Dressing
Napa Cabbage Cole Slaw
Freshly Sliced Baked Breads and Sour Dough Rolls
Peppered Loin of Beef, Slow Roasted Breast of Turkey, Black forest Ham and Sopressata Salami
Sharp Cheddar, Emmentaler Swiss and Low Fat Mozzarella
Relish Tray of Lettuce, Sliced Tomato, Bermuda Onion, Kosher Dill Pickles, Low Fat Mayonnaise, Dijon Mustard, Brown Spicy Mustard, Ketchup and Assorted Olives

DESSERT

Banana Cake and Crème Fraîche
Chocolate Caramel Mousse
Seasonal Fruit Salad
Organic Coffee, Decaffeinated Coffee and Herbal Teas
\$80pp

LUNCH BUFFETS cont.

EVENTI BUFFET LUNCH

STARTERS

LT Black Peppercorn Popovers with Butter

Please Select Three

Chef's Soup of the Day

"Greek" Salad, Arugula, Cucumber, Niçoise Olive, Feta, Red Onion, Jalapeño, Citrus-Marjoram Dressing

Caesar Salad Romaine Hearts, Pecorino Croutons, Shaved Parmesan, Traditional Caesar Dressing

Fuji Apple, Baby Spinach, Manchego Cheese, Apple Cider Vinaigrette

Cremini Mushroom, Taleggio and Sage Pizza

Margherita Pizza with Buffalo Mozzarella, Fresh Basil

LT Grilled Octopus Salad, Eggplant Caponata, Cherry Tomato, Crispy Chickpeas and Smoked Paprika Vinaigrette

Smoked BBQ Fingerling Potato Salad

Grilled Vegetables, Marinated in Herbs and Olive Oil

MAIN COURSES

Please Select Three

Cod Puttanesca with Olives, Capers, Anchovies

LT Seared Alaskan Salmon with Roasted Cauliflower and Apple Sage

Pan Seared Black Sea Bass with Japanese Eggplant, Sherry-Vinegar Gastric

Breast of Chicken with Sun Dried Tomato, Basil and Mozzarella served with Creamy Polenta

Crispy Chicken Breast with Caramelized Endive and Shallot Cream

Roast Tagine Style Chicken with Lemon Confit, Harissa Scented Israeli Couscous

Churrasco Style Skirt Steak with Chimichurri and Garlic Roasted New Potatoes

LT NY Strip Steak with Hen of the Woods Mushroom Ragout and Fried Artichoke

Grilled Zucchini Lasagna with Fresh Ricotta and Basil

Drunken Noodles, Crispy Tofu, Bok Choy, and Tamarind-Palm Sugar Sauce

(Continued)

DESSERTS

All items included

Buttermilk Cream Panna Cotta with Dried Fruit

Torta di Nonna with Amaretti Whipped Cream

Profiteroles Dipped in Caramel

Organic Coffee, Decaffeinated Coffee and Herbal Teas

\$95pp

LUNCH BUFFETS cont.

AMERICAN BBQ

**20 person minimum*

Everything Included

***Action Station**

SALADS AND SIDES

Southern Style Russet Potato Salad

Napa, Radicchio and Apple Slaw

Baked Beans

Braised Collard Greens with Bacon

Macaroni and Cheese

Assorted Grilled Vegetables

Choose Three:

BBQ Chicken

Pulled Pork

LT Backyard Burger

Chatham Codfish Sandwich on Onion Poppy Seed Bun

St. Louis Spare Ribs, Apple BBQ Sauce

ACCOMPANIMENTS

Kettle Cooked Potato Chips

Sliced American and Swiss Cheese

Lettuce, Tomato, Bermuda Onion, Chopped White Onion

Hellman's Mayonnaise, Ketchup, Dijon Mustard and Spicy Brown Mustard

DESSERTS

Apple Cobbler

Chocolate Mud Pie, Coffee Brulot Crème Anglaise

Roasted Pecan Pie, Bourbon Ice Cream

Organic Coffee, Decaffeinated Coffee and Herbal Teas

\$95pp

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LUNCH BUFFETS cont.

ITALIAN

*20 person minimum

Everything Included

LT Tuscan Kale "Ribollita", Country Croutons, Cherry Tomato and Parmigiano

Margherita Pizza with Buffalo Mozzarella, Fresh Basil

Selection of Antipasto:

Marinated Artichoke Hearts, Crushed Potatoes with Anchovy, Grilled Portobello Caps with Balsamic Drizzle, Assorted Italian Olives, Roasted Peppers and Sweet and Sour Cippolini Onions

LT Caponata Crostini with Olive Oil Cured Tuna, Golden Raisins

Panzanella Salad, Lucky's Tomatoes, White Balsamic, Cucumber and Fresh Basil

Orzo Stuffed Eggplant with Fontina and Herbed Bread Crumbs

Brick Chicken Diablo, Chili-Broccoli Rabe, Rosemary Confit Lemon Crumb, Mustard Tarragon Jus

Orecchiette with Broccoli and Fresh Sausage

Grilled Zucchini Lasagna with Fresh Ricotta

DESSERTS

Tiramisu, Frangelico Soaked Lady Fingers

Warm Chocolate Cake, Tutti Frutti, Crema di Strega

Red Berry Pie, Orange Blossom Water Crema

Organic Coffee, Decaffeinated Coffee and Herbal Teas

\$100pp

LUNCH BUFFETS cont.

MEXICAN

**20 person minimum*

Everything Included

Queso Fundido, Poblano Peppers, Spanish Chorizo, Tortilla Chips

Black Bean Salad with Corn, Tomato, Onion, Fried Tortilla, Chipotle Lime Dressing

Shrimp, Scallop and Snapper Ceviche Tostadas

Assorted Empanadas, Wild Mushroom & Spinach, Chorizo & Queso Fresco, Chicken Chipotle

LT Grilled Snapper Veracruz Style, Jalapeños, Capers, Cherry Tomatoes

Roast Breast of Chicken in Poblano Cream with Lime Chili Roasted Corn

Pork Shoulder Carnitas with Red Mole Sauce

Red Beans, Rice, Flour and Corn Tortillas

Guacamole, Charred Corn Pico de Gallo, Sliced Jalapeño, Lime Segments, Cilantro Leaves

DESSERTS

Coffee and Kahlua Flan

Baked Plantains with Sweet Cream

Tres Leches with Strawberry Salad

Organic Coffee, Decaffeinated Coffee and Herbal Teas

\$100pp

LUNCH BUFFETS cont.

ASIAN

**20 person minimum*

Everything Included

Coconut Lemongrass Soup with Mushrooms and Chicken

Pork Bao Buns with Sriracha and Plum Sauce

Vegetable Spring Rolls

Baby Back Ribs, Chinese BBQ sauce

Charred Cabbage and Tofu Stir Fry, Black Bean Sauce

Tempura Shrimp with Walnuts and Spicy Mayo

LT Special Fried Rice

DESSERTS

Sweet Rice Pudding with Exotic Fruit Salad

Green Tea Cake

Chocolate Dipped Jumbo Fortune Cookies

Organic Coffee, Decaffeinated Coffee and Herbal Teas

\$100pp

LT Shrimp and Lobster Chowfun, XO Sauce

**\$15 Supplement*

SEATED LUNCH

APPETIZERS

Please Select One

Roasted Tomato Soup

Boston Bibb & Apple Salad

LT Hong Kong Style Salad with Guava Vinaigrette

Kale & Escarole Caesar, Rustic Pecorino Crouton

Baby Spinach, Granny Smith Apples, Nueske's Bacon, Candied Walnuts and Blue Cheese Dressing

Pappardelle, Buffalo Mozzarella, Pomodoro Sauce

Shrimp Ravioli, Seasonal Vegetables, Basil Beurre Blanc

Seared Diver Scallops, White Bean Puree, Pickled Honshimeji Mushrooms

MAIN COURSES

Please Select One

Brick Chicken Diablo

Chili-Broccoli Rabe, Rosemary Confit Lemon Crumb and Mustard Tarragon Jus

Steamed Salmon & Soy Jalapeño Broth

Cucumber Spaghetti, Fresh Herbs

Penne Pasta with Grilled Shrimp

Served with Leek and Tomato Fondue and White Truffle Garlic Bread

Pan Seared Black Sea Bass

Japanese Eggplant, Sherry-Vinegar Gastric

NY Strip Steak

Potato Fondant, Grilled Asparagus, Hollandaise

Wild Mushroom Risotto, Pecorino Romano

Grilled Zucchini Lasagna with Fresh Ricotta

(Continued)

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 Lunch, \$90pp

Includes choice of one appetizer, one main course, one dessert, all served with assorted breads, organic coffee and herbal teas

Wellness Lunch

**20 person minimum*

Appetizers

Please Select One

Preserved Lemon Tart and Tri-Color Quinoa Salad, Shaved Baby Vegetables, Avocado, Cumin Lemon Vinaigrette

Vietnamese Style Shrimp and Cilantro Lettuce Cups, Caramel Lemongrass, Vermicelli Noodles, Pickled Carrots
Green Market Vegetable Chowder, Smoked Tofu, Summer Squash, Tarragon infused Olive Oil

Main Course

Please Select One

Black Bass

Lentils, Charred Artichokes, Baby Kale, Ras El Hanout scented Apricots

Farro Pasta

Broccoli Rabe, Toasted Pine Nuts, Fagioli Beans, Truffle Sourdough Bread

Roast Vegetables

Edamame Puree, Crispy Parsnip, Pineapple Salsa, Aji Sauce

DESSERTS

Please Select One

Vegan Banana Split, Pineapple, Almond, Strawberry

Ice Cream Pavlova, Passion Fruit, Chocolate, Pomegranate

Organic Coffee, Decaffeinated Coffee and Herbal Teas

\$100pp