

All Day 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.

The Classics

8am-5pm

(Maximum 9 hour duration)

Package to Include

All Day Organic Coffee
Decaffeinated Coffee and Herbal Tea Station

BREAKFAST

Seasonal Sliced Fruits and Berries

Croissants, Muffins, and Mini Breakfast Pastries

Assorted Bagels Served with Plain, Chive and Vegetable Cream Cheese

Banana, Dried Cranberry Walnut and Spiced Pumpkin Low-Fat Breads

Sweet Butter, Jams and Preserves

Fresh Orange, Grapefruit and Cranberry Juice

AM Break

Seasonal Fruit Smoothies and Agua Frescas

Chocolate Dipped Apple Wedges, Golden Pineapple and Strawberry Skewers

Make Your Own Trail Mix: Corn Nuts, Candied Walnuts, Toasted Pecans, Spiced Cashews, Dry Berries, Golden Raisins Soy Nuts, M&M's, and White Chocolate Chips

Lunch

Starters

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

(Continued)

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

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

PM Break

Chocolate Chip, Peanut Butter, Oatmeal and Raisin, White Chocolate and Macadamia Nut Cookies

Almond and Coconut Macaroons

Skim, 2%, Whole and Chocolate Milk

\$185pp

The Lux

8am-5pm

(Maximum 9 hour duration)

Package to Include

All Day Organic Coffee
Decaffeinated Coffee and Herbal Tea Station

BREAKFAST

Croissants, Muffins, and Mini Breakfast Pastries
Assorted Bagels Served with Plain, Chive and Vegetable Cream Cheese
Banana, Dried Cranberry Walnut and Spiced Pumpkin Low-Fat Breads
Sweet Butter, Jams and Preserves
Scrambled Eggs and Chives
Roasted Red Home Fries
Applewood Smoked Bacon
Country Breakfast Sausages
Seasonal Sliced Fruit and Berries
Assorted Individual Yogurts and Homemade Granola
Selection of Breakfast Cereals with Skim, 2% and Whole Milk
Fresh Orange, Grapefruit and Cranberry Juices

AM Break

Fresh Fruit Skewers with Yogurt Dip
Assorted Power and Granola Bars
Dried Cherries, Berries, Raisins and Stone Fruits

(Continued)

Lunch

LT Black Peppercorn Popovers with Butter

Starters

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

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

DESSERTS

All items included

Buttermilk Cream Panna Cotta with Dried Fruit

Torta di Nonna with Amaretti Whipped Cream

Profiteroles Dipped in Caramel

(Continued)

PM Break

Chocolate Dipped Pretzels

Warm Soft Pretzels with Spicy Brown Mustard

Terra Vegetable Chips

Sweet/Salty Popcorn Mix

\$200pp

The Health Nut

8am-5pm

(Maximum 9 hour duration)

Package to Include

All Day Organic Coffee
Decaffeinated Coffee and Herbal Tea Station

BREAKFAST

Seasonal Sliced Fruits and Berries

Assorted Power Bars

Assorted Bagels Served with Plain, Chive and Vegetable Cream Cheese

Homemade Granola with Low-Fat, Skim and Soy Milk

Assorted Individual Yogurts

Zucchini and Carrot Bread Muffins

Fresh Tomato, Apple and Orange Juices

AM Break

Fresh Fruit Skewers with Yogurt Dip

Assorted Power and Granola Bars

Dried Cherries, Berries, Raisins and Stone Fruits

Lunch

Starters

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

Roast Vegetables, Edamame Puree, Crispy Parsnip, Pineapple Salsa, Aji Sauce

(Continued)

DESSERTS

Please Select One

Vegan Banana Split, Pineapple, Almond, Strawberry

Ice Cream Pavlova, Passion Fruit, Chocolate, Pomegranate

PM Break

Seasonal Fruit Smoothies and Agua Frescas

Chocolate Dipped Apple Wedges, Golden Pineapple and Strawberry Skewers

Make Your Own Trail Mix: Corn Nuts, Candied Walnuts, Toasted Pecans, Spiced Cashews, Dry Berries, Golden Raisins Soy Nuts, M&M's, and White Chocolate Chips

\$195pp