

# Continental Breakfast

## Breakfast Enhancements

*Add any of the following to your menu.*

**OMELETS MADE-TO-ORDER** *to include a variety of Chef's fillings. \**

**CINNAMON CHALLAH FRENCH TOAST** *served with Maple Syrup*

**FRESH FRUIT CREPES** *served with Sweet Cream*

**EGG WRAPS** *filled with Tomatoes, Cilantro, and Pepper Jack Cheese* *Accompanied by Salsa, Guacamole, and Sour Cream*

**BREAKFAST CROISSANT** *filled with Ham, Scrambled Eggs, and Cheese*

**INDIVIDUAL SPINACH QUICHE**

**SMOKED SALMON** *accompanied by Sliced Onion, Chopped Egg, Capers and Tomato\**

**SMOKED FISH PLATTER** *to include Sable, Sturgeon, Salmon, Trout, White fish served with classic garnitures\**

**WAFFLES** *served with Maple Syrup, Whipped Cream, and Assorted Flavored Butters (Honey Walnut, Fruit)\**

**COUNTRY FRESH SCRAMBLED EGGS** *served with Bacon, Ham, and Potatoes*

**SILVER DOLLAR PANCAKES** *of Buttermilk, Buckwheat, and Blueberry served with Maple Syrup\**

*\* Enhancements please add \$20.00 per person per item*

*\*Chef Required, \$200 per chef (1 per 75 guests)*

### CHELSEA

Chilled Fresh Orange and Grapefruit Juice  
Danish Pastries, Breakfast Muffins, Flaky Croissants and Miniature Bagels  
Peanut Butter, Sweet Butter, Honey and Fruit Preserves  
Regular and Light Cream Cheese  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Imported Teas  
Selection of Whole, 2% and Skim Milk

### TRIBECA

Chilled Fresh Orange and Grapefruit Juice  
Sliced Seasonal Fresh Fruit and Bowls of Assorted Berries  
Danish Pastries, Breakfast Muffins, Flaky Croissants and Miniature Bagels  
Peanut Butter, Sweet Butter, Honey and Fruit Preserves  
Regular and Light Cream Cheese  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Imported Teas  
Selection of Whole, 2% and Skim Milk

### SOHO

Carrot Juice, Chilled Fresh Orange and Grapefruit Juice  
Sliced Seasonal Fresh Fruit and Bowls of Assorted Berries  
Individual Plain and Fruit Low Fat Yogurts  
Homemade Granola  
Flaky Croissants  
Blueberry, Corn, Banana Nut and Bran Muffins  
Seven Grain, Rye, Pumpkin Bread with Toaster  
Miniature Bagels  
Nutella, Peanut Butter, Sweet Butter, Honey, and Fruit Preserves  
Regular and Light Cream Cheese  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Imported Teas  
Selection of Whole, 2% and Skim Milk

### CENTRAL PARK

Chilled Fresh Orange and Grapefruit Juice  
Sliced Seasonal Fresh Fruit and Bowls of Assorted Berries  
Thinly Sliced Coppa and Parma Ham  
Danish Pastries, Breakfast Muffins, Flaky Croissants, Miniature Bagels and French Rolls  
Peanut Butter, Sweet Butter, Honey and Fruit Preserves  
Regular and Light Cream Cheese, and Boursin Cheese  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Imported Teas  
Selection of Whole, 2% and Skim Milk



# Breaks

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All Breaks include Freshly Brewed Regular & Decaffeinated Coffee, Selection of Imported Teas, Selection of Whole, 2% and Skim Milk

## **BIG APPLE**

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Green Apple Pâté de Fruit, Mini Tart Tatins, Apple Compote with Shortbread Cookies, & Assorted Whole Apples, & Apple Cider (Served Hot or Cold)

## **NEW YORK, NEW YORK**

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Large Soft Pretzel, Individual Bags of Popcorn, Mixed Candied Nuts (Peanuts, Cashews, Almonds), New York Cheesecake, Brownies & Blondies

## **STRAWBERRY**

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Strawberry Pistachio Tart, Chocolate-dipped Strawberries, Strawberries served with Whipped Cream, Chilled Strawberry-Basil Soup, & Lemon Cheesecake Mousse with Wild Strawberries

## **HEALTH**

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Assorted Nature Valley & Cliff Bars, Whole Fruit, Oatmeal Raisin Cookies, Assorted Fruit Kebabs, Build your own Trail Mix and Assorted Naked Juices

## **TAJ TREATS**

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Assorted Ice Cream Bars, Chef's Selection of Seasonal Pastries, Candy Bars, & Homemade Cookies

## **CHOCOLATE**

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Assorted Fruit Kebabs with Chocolate Dip Fondue, Chocolate Chip Cookies, Assorted Chocolate Covered Pretzels, & Chocolate Tarts

## **TEA TIME**

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Traditional Scones with Devonshire cream, Lemon Curd, & Fruit Preserves, Bowls of Berries with Whipped Cream, Assorted Tea Cookies, & Assorted Pastries to include Fruit Cake, Vanilla & Chocolate Éclairs

***Supplement: Chocolate Fountain with Choice of White, Milk, or Dark Chocolate***



# Lunch *Buffets*

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Menus include a basket of assorted breads and rolls, appetizer, entree, and dessert.  
Freshly brewed coffee, decaffeinated coffee and a selection of teas

## AMERICAN

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### Cold

Traditional Caesar Salad with Pumpnickel Croutons, Shaved Parmesan  
Beefsteak Tomato with Bermuda Onions and Cucumber Salad  
Mesclun Green Salad with Gorgonzola, Toasted Walnuts, Sliced Pear, & Vinaigrette

### Hot

Whole Roasted and Sliced Filet of Beef with Peppercorn Sauce  
Rigatoni à la Vodka with Grilled Shrimps  
Yukon Gold Roasted Potatoes with fresh thyme & garlic  
Sautéed Asparagus with toasted almonds  
Creamed Spinach & Corn Casserole

### Dessert

Espresso Mousse Cake  
New York Cheesecake  
Banana Foster

## ITALIAN

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### Cold

Caprese Salad of Vine-ripened Tomato, Mozzarella and Basil, Extra Virgin Olive Oil  
Arugula Salad with Shaved Ricotta Salata with Aged Balsamic Vinaigrette  
Grilled Eggplant, Portobello Mushrooms, Fennel and Roasted Peppers with Aged balsamic  
Chickpea, Red onion and Tomato Salad

### Hot

Chicken Milanese with Chopped Tomato, Arugula and Mozzarella  
Orecchiette Pasta, Shrimp, Peas, Roasted Peppers, Light Basil Cream Sauce  
Roasted Fingerling Potatoes with Parmesan & Garlic  
Sicilian Style Roasted Peppers, Zucchini & Squash with Olives & Capers

### Dessert

Classic Tiramisu  
Vanilla Panna Cotta with Fruit of the Season  
Assorted Biscotti

## FRENCH

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### Cold

Roasted Baby Beet and Orange Salad with Mustard Greens  
Grilled Asparagus “Mimosa” with Capers & Boiled Egg  
Endive & Frisée Salad with Crispy Bacon, Champagne Lemon Vinaigrette  
French Radishes with Whipped Parsley Butter

### Hot

Braised Short Ribs “Bourguignone” with Pearl Onions and Mushrooms  
Roasted Seabass with Fennel & Artichoke Confit, Lemon Butter  
Sautéed Haricot Verts with Hazelnut Butter  
Potato & Leek Gratin

### Dessert

Gala Apple Tart Tatin  
Rum Savarin with Fruits of the Season  
Assorted French Tarts & Palmiers

## SOUTH WESTERN

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Tortilla Chips, Salsa, and Guacamole on Tables (in place of Assorted Breads)

### Seasonal Soup

Vegetable Chili ~or~ Spicy Tomato Gazpacho

### Cold

SW Chopped Salad of Peppers, Grated Carrot, Tomato, Corn, Romaine Lettuce & Black Bean, Creamy Avocado Dressing  
Watercress and Jicama Salad with Citrus Vinaigrette  
Toasted Quinoa Salad with Root Vegetables, Jalapenos, Parsley & Lemon

### Hot

Ancho Marinated Grilled Chicken with Pimento Sauce  
Cajun Spiced Pan Seared Salmon  
Southwestern Roasted Quartered Potatoes  
Spanish Rice with Diced Tomatoes, Peppers, Onions, Jalapenos, Cumin and Coriander  
Succotash with Cilantro Pesto

### Dessert

Flan de’ Queso  
Fresh Fruit Salad with Citrus Vanilla Syrup

## PAN ASIAN

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### Seasonal Soup

Chicken noodle soup with soy, ginger & pok choy ~or~ Spicy Corn & Basil soup

### Cold

Assorted Nigri & Maki Rolls with Ginger & Soy  
Glass Noodle Salad with marinated Asian vegetables, Cilantro & Lime  
Potato & Chickpea Chaat

### Hot

Tandoori Roasted Chicken Tikka with Peppers & Onions  
Roasted Seabass with Shiitake mushrooms and Chard, Garlic & Thai Basil Sauce  
Wok fried vegetables with sesame oil  
Roasted cauliflower with ‘Garam Masala’ spice  
Steamed Basmati Rice with Fresh Peas & Scallions

### Dessert

Mango Shrikhand (Alphonso Mango Puree with whipped Greek yogurt)  
Lemongrass & Blueberry crème brûlée  
Kalamanzi basil seed shots with fresh fruits



# Lunch Cold Buffets

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Menus include a basket of assorted breads and rolls, appetizer, entree, and dessert.  
Freshly brewed coffee, decaffeinated coffee and a selection of teas

## WEST VILLAGE

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Baby gem & Kale Caesar Salad  
Mesclun Greens with Vinaigrette  
Potato Salad with Grainy Mustard Vinaigrette

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Assorted Deluxe Deli Meats consisting of Roast Beef, Turkey and Honey Glazed Ham  
Cheddar, Provolone and Swiss Cheese, Appropriate Condiments

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Roasted Apple Bread Pudding  
Chocolate S'mores Tart  
Fruit Salad

## GRAMERCY

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Crudités with Hummus & Olive Tapenade  
Fresh Asparagus with Vinaigrette  
Pierre Salad Niçoise – Seared Tuna, Mesclun greens, Tomatoes, Fingerling potatoes, Olives, Haricot Vert, Boiled Egg and Aioli

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Assorted Sandwiches and Wraps in Soft Tortillas, Breads & Rolls:  
Roast Beef Sandwiches / Turkey Sandwiches / Chicken Salad Sandwiches / Egg Salad Sandwiches / Tuna Sandwiches  
Grilled Mediterranean Vegetable Wrap  
Spicy Paneer & Vegetable Wrap

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Flourless Chocolate Cake  
Chef's Selection of Seasonal Pastries  
Platters of Sliced Fresh Fruit & Berries

## UPPER EAST SIDE

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Watermelon & Tomato Gazpacho with feta cheese  
Mesclun Greens & Frisée mix with Balsamic Dressing  
Toasted Barley Salad with Roasted Upstate Farms Vegetables

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Seared Salmon Fillet with Yogurt Cucumber Dill Sauce  
Grilled Chicken Paillard with Lemon, Parsley & Kalamata Olives  
Orzo and Spinach Salad with Champagne Vinaigrette

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Salted Caramel Chocolate Tart, Fresh Raspberries  
Fresh Strawberry Financier, Honey Crème Fraiche



# Lunch Served

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Menus include Pierre basket of assorted breads, appetizer, entrée and dessert  
Freshly brewed coffee, decaffeinated coffee and a selection of fine teas

## APPETIZER

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### SALADS

Endive, Frisée & Granny Smith salad with Cranberries & Candied Walnuts, Maple vinaigrette  
Chopped salad of kale & purple cabbage, hearts of palm, corn kernels, pomegranate & tangerines, Sherry vinaigrette  
Heirloom Tomato salad with watercress, red onions and toasted Fougasse, Dijon dressing  
Curly kale, Jicama & Apple salad with Golden Raisins, Blue cheese dressing, Toasted pecan crumble  
Roasted Tri color Cauliflower, Endive & Arugula Salad, Toasted Almonds & Feta, Lemon dressing  
Quinoa salad with Roasted Root Vegetables & Mezze greens, Balsamic dressing  
Kale, Barley & Beet salad with Asian Pears, Frisée and Parsley, Orange dressing  
Grilled Marinated Vegetable Napoleon with Arugula salad, Balsamic Reduction & Basil Oil  
Asparagus, Corn, Red Pepper & Avocado Compression with Pencil Asparagus, French Radish, Frisée, Red Pepper Coulis  
Traditional Caesar Salad with Focaccia Crouton, Parmesan Tuille  
Caprese Salad of Vine-ripened Tomato, Mozzarella and Basil, Extra Virgin Olive Oil  
Baby Arugula Salad with Cherry Tomatoes, Artichokes, Ricotta Salata, Aged Balsamic Vinaigrette  
Pear, Roquefort and Arugula Salad, Candied Walnut and Vinaigrette  
Romaine Heart with Yellow Beets, Jicama & Candy Radishes, Gorgonzola Cheese, Chervil and Pommery mustard dressing  
Greek Salad of Tomatoes, Cucumber, Red Peppers, Red Onions, Fresh Oregano & Feta, Lemon Vinaigrette  
Watercress and Frisée Salad, Toasted pecans, Dry cranberries, Fresh figs, Tangerine segments, Cider vinaigrette  
Vine Ripened Tomato, Buffalo Mozzarella and Fresh Basil Napoleon, Olive tapenade, Micro greens, Balsamic Reduction  
Traditional Cobb Salad – Romaine, Chicken, Avocado, Pear Tomato, Boiled Egg & Blue Cheese, Balsamic Vinaigrette  
Poached Chicken Waldorf salad with Green Apple, Endives, Walnut & Celery, Chipotle mayo  
Thinly sliced Parma ham with Market lettuce, Comte shavings, Honeydew melon, White balsamic vinaigrette  
Fennel, Frisée & Arugula Salad with Aged pecorino, Caper Berries, Sundried tomatoes, Lemon vinaigrette  
Grilled Asparagus with Prosciutto & Pea shoots, Balled melon, Sherry vinaigrette

### HOT SOUPS

Cream of Asparagus with Mushroom Timbale  
Curried Cauliflower Soup with Cilantro pesto  
Minestrone with Pesto  
Roasted Tomato Basil  
Wild mushroom bisque  
Truffle Crème dubarry  
Corn and Crab Chowder  
Lobster Bisque with Armagnac

### COLD SOUPS

Cucumber & Greek Yogurt soup with Fresh Mint & Pepper pesto  
Classic Leek and Potato Vichyssoise, Chive oil  
Andalusian Tomato Gazpacho  
Chilled Sweet Pea soup with fresh herbs

Spiced Carrot and Ginger  
Strawberry gazpacho with balsamic  
Beetroot gazpacho with feta cheese



## Lunch Served Continued

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### ENTREE

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#### MEAT

Seared, then carved, Colorado Loin of Lamb, Soft polenta, Haricot verts, Rosemary Jus  
(\$15.00 per person surcharge for Lamb)  
Roasted & Sliced Chateaubriand, Chive and garlic Mash, Jumbo Asparagus, Red Wine Sauce  
Filet Mignon au Poivre with Vegetable Succotash, Parisienne Potatoes, Thyme jus  
Grilled New York Strip Steak on Smashed sweet potato with basil, Swiss chard, Chanterelle gravy  
Individual Filet Mignon with Scallion mash, Spinach, Artichokes & Pear Tomatoes, Chasseur Sauce  
Escalope of Veal Picatta with mushrooms, capers and parsley, Olive oil mash

#### POULTRY

Roasted Breast of chicken stuffed with Bulgar Wheat, Fingerling potatoes, Haricot Vert Amandine, Tarragon Sauce  
Half Roasted Spring Chicken, Celeriac puree, Wild mushroom gravy  
Roasted Breast of Capon with Green pea mash, Glazed baby carrots, Morel Sauce  
Roasted Breast of Chicken filled with a Truffle Mousse, Toasted Garlic Couscous, Pencil Asparagus Spears, Truffle gravy  
Roasted Chicken Breast filled with Dried Fruits and Herbs, Braised kale & Quinoa, Lemon thyme chicken jus  
Asian style Roasted Chicken with Pandan Oil, Braising greens, Malay Curry Sauce and Ginger fried rice  
Roasted Chicken Breast with "Tandoori" spices, Eggplant and Potato Crush, Wilted Spinach, Tomato butter emulsion  
Stuffed Breast of Capon with Leeks and Mushrooms, Farro Risotto, Swiss Chard, Red Wine Sauce  
Pan Roasted Guinea Hen Breast with Honey Caramelized Brussels Sprouts and White polenta, Pepper gravy

#### FISH

Grilled Atlantic Salmon with braised kale, wild mushrooms & white bean cassoulet, Sweet wine veloute  
Roasted Atlantic Salmon on root vegetables, Tomato & Garlic compote, Saffron fennel beurre blanc  
Filet of Halibut with fines herbs, Celeriac puree, Sautéed Brussel's sprouts, Chardonnay sauce, Tomato Concasse  
Basil Sea Bass with Artichokes & Fennel Confit, Oven Roasted Heirloom Tomato Coulis, Frisée mix  
Sautéed Branzino with Parsnip Puree, Pickled Cauliflower with Capers & Red Onions, Beurre Rouge  
Long Island Fluke, Fennel & celeriac puree, Roasted baby carrots, Olive vierge  
Roasted red snapper with Wilted bok choy and hearts of palm, Thai Chili Sauce, Sweet Potato Allumette  
Aromatic Steamed black striped bass with broccoli rabe, scallion ginger broth  
Pan Seared Yellow Fin Tuna, Olive smashed purple potato, Crispy vegetable salad, Lemon thyme jus

#### VEGETARIAN

Whole Wheat Penne Pasta with Tomato, Eggplant Basil and Mozzarella, Basil cress  
Phyllo triangle with okra, red pepper and artichokes, Beluga lentils, Pepper Coulis, Balsamic reduction (V)  
Eggplant Rollatini with Ricotta and spinach, Tomato Basil sauce, Grilled foccacia  
Zucchini filled with Vegetable Ratatouille, Warm Tuscan bean salad, Olive Oil and Balsamic (V,G)  
Polenta croutons with a Tian of Grilled Mediterranean Vegetables, Basil, Tomato Coulis, Micro greens



## Lunch Served Continued

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### DESSERT

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Classic Tiramisu served with Espresso Anglaise  
Salted Caramel Chocolate Tart, Fresh raspberries  
Orange olive oil cake, Whipped Ricotta cream  
Coconut lemongrass panna cotta, Fresh fruits of the season  
Fresh mango lime pavlova, macerated strawberries (GF)  
Flourless chocolate cake, Pistachio sauce (GF)  
New York Strawberry Cheesecake, Strawberry Lime coulis  
Fresh Green Apple Tart, Almond flakes, Vanilla Mascarpone, Vanilla bean Sauce  
Fresh Strawberry Financier, Honey Crème Fraiche  
Milk Chocolate Banana Tart, Belgian Chocolate Ganache  
Caramel Asian Pear Cake, Candied Almonds  
Trio of sorbets in a chocolate cup with Fresh fruits (GF, V)  
Vegan chocolate pudding with banana granola crunch (GF,V)  
Ginger Shortcake with Fresh Strawberries, Tahitian Vanilla Cream, Strawberry-Basil Coulis  
Espresso Brownie Mousse Cake, Caramel Sauce

### QUICK LUNCH SELECTIONS AND BOARDROOM MENUS (Combination Appetizer & Main Course)

Thinly sliced Grilled Flank Steak with Chimichurri Sauce, Asian Cabbage slaw, Grilled Pineapple, Watercress & Radish salad & Gaufrette potatoes

Seared New York Strip served Medium Rare (Room Temp), Fingerling potato salad with Old Bay Mayo, Fennel, Kale & Frisée Salad, Balsamic Onion Marmalade & Light Dijon Mustard Dressing

Roasted & Sliced Filet of Beef served Medium Rare (Room Temp), Israeli couscous Salad with Mediterranean vegetables, Arugula, Asparagus spears & Pommery Mustard Dressing

Asian Sampler ~ Miso glazed Chicken leg (Room Temp), Glass noodle edamame salad, Vegetable Pot Stickers, California Roll, Shiso and Mizuna Salad

Spicy Grilled Chicken Breast (sliced) served with Green Olive, Sweet Pepper & Herb Vierge, Quinoa tabbouleh, Carrot and Jicama Slaw, Frisee Lettuce & Beet Vinaigrette

Grilled Chicken Paillard with Salad of Arugula, Tomatoes, Artichokes, Grilled Asparagus, Buffalo Mozzarella & Orzo Salad, Balsamic dressing

Tandoori Chicken Tikka Wrap with Minted Cucumber Raita; Vegetable Samosas, Mango Chaat, and Baby Spinach & Frisee Salad



Peppered chicken Escalopes with Artichoke hearts, Napoleon of Grilled vegetables, Pepperonata, Romaine Spear, Creamy Ranch Dressing

Magret of Smoked Duck on Duck Confit Lentil Salad, Caramelized Orange Dressing, Pear, Arugula and Walnut Salad with Pomegranate Vinaigrette, Beet Root Gazpacho

Cobb Salad with Avocado, Chicken, Diced Tomato, Bacon, Hard Boiled Egg, Crumbled Blue Cheese, Balsamic Vinaigrette

Traditional Caesar Salad with Grilled Chicken Paillard or Grilled Jumbo Shrimp, Pumpernickel Croutons and Freshly Shaved Parmesan Cheese

Grilled Atlantic Salmon Fillet, served at Room Temperature, with “NY Deli” style Potato, caper and red onion salad, Green Asparagus, Arugula & fennel salad, Tied Lemon, Extra Virgin Olive Oil and Balsamic Vinaigrette

Chilled Poached Salmon with Herb & Onion crust, Salad of Cucumber, Tomato and Red Onion, Red Oak Leaf, Frisée & French Radish, Lemon wedges, Dill Yogurt Sauce

Niçoise Grilled Rare Tuna Salad with Mixed Lettuce, Roasted Potatoes, Haricots Verts, Boiled Egg, Tomatoes, Cucumber, Black Olives and Anchovies, Herb Vinaigrette

Grilled Ahi Tuna, served rare, Chilled Soba Noodles, Salad of snake beans, palm hearts and corn, Mizuna lettuce, Avocado pulp, Spicy Chili Oil Vinaigrette

Chermoula Spiced Shrimps, Fusilli salad with Roasted Eggplant and Artichoke Hearts, Greek Salad, Hummus and Garlic Pita Bread

Catskill Smoked Salmon with Sauce Gribiche, Roasted Onion Flan, Mini Insalata Caprese, Tomato Fennel soup

***(Please select a dessert)***



# Lunch Served Continued

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## QUICK LUNCH SELECTIONS AND BOARDROOM MENUS

***Bento Box (with chopsticks) with the following components:***

### **Option 1**

Green Salad with Ginger Soy Dressing, Edamame with Chicken Teriyaki / Jasmine Rice / Steamed Broccoli with garlic & soy / 6 pieces of California Roll with Sesame (plain, no fish roe), Soy Sauce

### **Option 2**

Wok fried Vegetables / Thai chili & basil Shrimp on Spinach salad / Ginger Chicken fried Rice / 6 pieces of Spicy tuna Roll with Sesame (plain, no fish roe), Soy Sauce

### **Option 3 (Veg)**

Wok fried Vegetables / Steamed Broccoli with garlic & soy / Ginger fried Rice / 6 pieces of Veg Maki Roll with Sesame, Soy Sauce

### **Dessert (pre-set on B&B plate):**

Lemongrass & Blueberry crème brûlée with sesame tuile  
Kafir lime and ginger pudding and Kalamanzi basil seeds & fresh fruits  
Five spiced Milk chocolate and passion fruit dome, pistachio crumble

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### **Non-Asian Bento Option 1**

Shrimp, Artichoke and red pepper salad / Burrata & Cherry tomato salad with arugula and pesto / Fusilli pasta salad with roasted eggplant, olives, fresh basil & oregano / Mini Chicken Milanese

### **Non-Asian Bento Option 2**

Mini Lobster rolls with Old Bay mayo / Flank steak salad with chimichurri sauce on pineapple coleslaw / Coronation chicken salad / Roasted Cauliflower, Endive & Arugula Salad

### **Non-Asian Bento Option 3 (Veg)**

Artichoke, fennel and red pepper salad / Burrata & Cherry tomato salad with arugula and pesto / Roasted carrots with Greek yogurt, Frisée & Sunflower seeds / Homemade vegetable samosa

*(Please select a dessert from main dessert menu)*