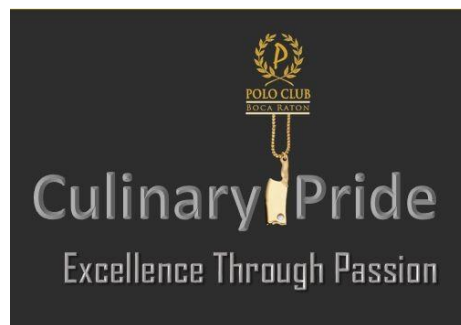




## Lunch Buffets 2018-2019



# **Polo Club Deli Buffet**

## **Soup Station**

Matzo Ball & Chicken Noodle Soup

## **Salad Bar**

Full Salad Bar with Condiments & Dressings  
Macaroni Salad, Seafood Salad, Classic Potato Salad, Coleslaw  
Deli Pickles, Pickled Tomatoes  
Smoked Salmon with Condiments

## **Carving Station**

*Choice of Two*

Carved Turkey  
Corned Beef

Pastrami

Brisket

Deli Mustard, Dijon Mustard, Turkey Gravy, Rye Bread & Rolls

## **Griddled Hot Dogs**

Sauerkraut & Baked Beans  
Potato Rolls, Kosher Hot Dog Rolls, Mustard, Relish, Red Onions

## **Cedar Roasted Salmon**

Lemon Tartar Sauce

## **Dessert Buffet**

Polo Cookies & Cupcakes & Pies, Delectable Individual Specialties  
Chocolate Babka, Rugelach, Halvah  
Sugar Free and Gluten Free Choices  
Seasonal Fruit Display

Includes Assorted Bread Basket and Butter Rosettes  
Water, Iced Tea and Soft Drinks  
Regular and Decaffeinated Coffee, a Selection of Teas

# **Polo Club Lunch Buffet**

## **Soup Station**

*Choice of One*

Split Pea, Chicken Noodle, Broccoli & Cheddar, Roasted Tomato

## **The Salad Bowl**

Baby Iceberg, Variety of Lettuces and Greens

## **From the Garden**

Tomatoes, Cucumbers, Olives, Radish, Roasted Mushrooms, Pickled Onions  
Carrots, Charred Broccoli, Olives

## **From the Garde Kitchen**

Tuna, Salmon, Egg Salad, Pasta Salad  
Assorted House Made Dressings, Candied Pecans, Croutons

## **From the Cheese Monger**

Blue, Mozzarella, Aged Cheddar, Jarlsberg, Reggiano & Feta

## **Carvery Station**

*Choice of Three*

Roasted Flat Iron Steak  
Grilled Free Range Chicken Breast  
Whole Roasted Turkey  
Corned Beef  
Pastrami  
Brisket  
Apple Bourbon Glazed Salmon  
Deli Mustard, Dijon Mustard, Turkey Gravy, Rye Bread & Rolls

## **Sides**

*Choice of Two*

Rice Pilaf  
Roasted Potatoes  
Asparagus  
Steamed Vegetables

## **Plated Dessert**

*Choice of One Plated Dessert or Our Dessert Buffet*

### **Granny Smith Apple Crisp**

Fresh Baked Apple Crisp, Oatmeal Crumb Topping Vanilla Bean Ice Cream

### **Apple Tart Tatin**

Caramelized Apple Tart in Puff Pastry, Caramel Sauce, Vanilla Ice Cream

### **Tiramisu**

Mascarpone Filling, Espresso Soaked Sponge Cake, Chocolate, Whipped Cream, Tulle  
Cookie with Fruits

### **Chocolate Blackout Cake**

Swiss Covertures Chocolate Sponge & Mousse Cake, Raspberry Coulis, Fresh Berries

### **Molten Chocolate Lava Cake**

Hot Chocolate Cake with Liquid Chocolate Center, Tahitian Vanilla Ice Cream,  
Strawberries

### **Real NY Cheesecake**

Seasonal Berries, Cocoa Sauce

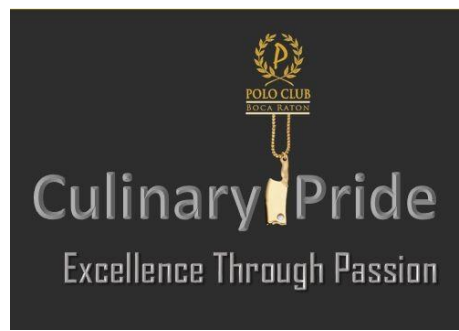
## **Dessert Buffet**

Chef's Selection of Cookies, Cupcakes, Mini Pastries  
Seasonal Fruit Display  
Sugar Free and Gluten Free Choices

Includes Assorted Bread Basket and Butter Rosettes  
Water, Iced Tea and Soft Drinks  
Regular and Decaffeinated Coffee, a Selection of Teas



## Plated Hot Lunch Menus 2018-2019



# Polo Club Plated Hot Lunch

## Starter

*Choice of One*

### **Red Gazpacho (Vegan, GF without Croutons)**

Garnish of Cucumbers, Salad of Tomatoes, Roasted Peppers, Garlic Croutons, EVOO

### **Yellow Gazpacho (Vegetarian, GF)**

Made with Yellow Tomatoes, Golden Beets, Salad of Cherry Heirloom Tomatoes, Olive Oil Feta Cheese

### **Chilled Fruit Soup (Vegetarian, GF)**

### **Chilled Cucumber Soup with Dill Yogurt (Vegetarian, GF)**

### **Chilled Poached Shrimp (GF)**

Citron Cocktail Sauce, Celery Salad, Rémoulade, Preserved Lemon

### **Toscana Caesar**

Romaine, Trevisano, White Anchovy, Focaccia Croutons, Sun-Dried Tomatoes, Parmesan Cheese, Light Caesar Dressing

### **Mixed Greens Salad**

Cucumber, Tomato, Red Onion, Shaved Carrot  
Choice of Dressing

### **Napoleon**

Crisp Pastry, Roasted Tomatoes, Mozzarella, Cipollini Salad, Basil Reduction  
Select Virgin Olive Oil from Italy

### **Craft Kitchen Wedge**

Crisp Iceberg, 8 Minute Eggs, Roasted Plum Tomato, Grilled Asparagus, Pickled Onions, Brioche Croutons,

### **Shrimp Bisque**

Garnish of Roasted Shrimp, Bay Scallops, Peas, Morels, Truffle Cream

# Entrées

*Choice of Two*

## **Bone in Short Rib of Beef**

Risotto of Spinach, Mushroom & Sweet Onion, Parmesan Reggiano

## **Filet Mignon**

Brave Heart Beef, Shallot Butter, Roasted Broccoli, Trilogy of Roasted Potatoes, Demi

## **Churrasco Steak**

Skirt Steak, Chimichurri, Roasted Carrots, Truffle Parmesan Potatoes

## **Chicken**

Breast of Chicken & Boneless Thigh, Broccoli, Parmesan Potatoes, Lemon Chicken Gravy

## **Chicken**

Free Bird French Breast of Chicken, Risotto of Artichokes, Olive Oil Tomatoes, Peas

## **Chicken Scaloppini**

Piccata Style, Fontina, Potato Puree, Lemon Butter Caper Sauce

## **New England Scrod**

Broiled, Signature Ritz Cracker Crust, Asparagus, Rice Pilaf, Beurre Blanc, Lemon

## **Ginger Hoisin Glazed Faro Island Salmon**

Asian Stir Fry Vegetables, Crispy Rice Cakes, Sweet Chili Beurre Blanc

## **Faro Island Salmon**

Plancha Grilled, Lemon, EVOO, Spinach, Mushrooms, Pommies Puree

## **Idaho Trout**

Plancha Grilled, Rice Pilaf, Asparagus, Pecan Brown Butter Sauce, Lemon

## **Florida Swordfish**

Blackened, Citrus Sauce, Green Beans & Shallots, Roasted Potatoes

*\*\*\* Lamb Chops, Veal Chop, Chilean Sea Bass, Available with MP Supplement Charge*

# Dessert

*Choice of One*

## **24K Chocolate Torte**

Served with Lemon Sorbet

## **S'mores Cake**

Served with Berries

## **Baked Alaska**

Served with Macerated Berries

**Vanilla Bean or Chocolate Cake with Lemon Squares**

## **Lemon Curd & Cake Tart**

Served with Berries & Chantilly Cream

**Rice Pudding, Berry Shortcake & Coconut Cream Tart Trio**

**Decorated Strawberry, Chocolate Mousse, Ice Cream Sandwich Small Bite Trio**

## **Crème Brulee**

Choice of Vanilla, Chocolate, Salted Caramel

Served with a Shortbread Stick

## **Trio of Profiteroles**

Chocolate, Vanilla & Caramel Served with Berries

**Lemon Cupcake, S'mores & Macaron Ice Cream Sandwich Trio**

## **Apple Custard Tart**

Served with Caramel Corn and Salted Caramel Sauce

**Tiramisu, Nutella Mousse Tart & Chocolate Gelato Italian Trio**



**Tropical Fresh Fruit Plate**

*Served as a Plate for the Table*

Sliced Seasonal Melons, Hawaiian Golden Pineapple  
Tropical Fruits, Strawberries, Blueberries, Raspberries, Sorbets

**Viennese Plate**

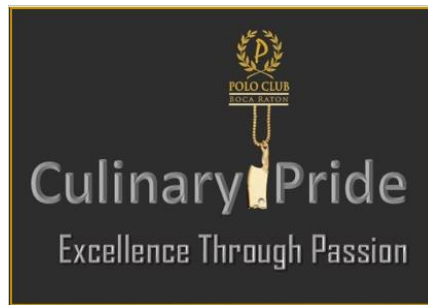
*Served as a Plate for the Table*

Display of Assorted Fresh Pastries, Cakes, Fruit Tarts, Petite French & Italian Pastries,  
Chocolate Covered Fruits, Torched House-Made Marshmallows

Includes Assorted Bread Basket and Butter Rosettes  
Water, Iced Tea and Soft Drinks  
Regular and Decaffeinated Coffee, a Selection of Teas



## Plated Cold Lunch Menus 2018-2019



# 3 Course Cold Plated Lunch

## Starter

*Choice of One*

### **Red Gazpacho (Vegan, GF without Croutons)**

Garnish of Cucumbers, Salad of Tomatoes, Roasted Peppers, Garlic Croutons, EVOO

### **Yellow Gazpacho (Vegetarian, GF)**

Made with Yellow Tomatoes, Golden Beets, Salad of Cherry Heirloom Tomatoes, Olive Oil Feta Cheese

### **Crisp Lump Crab Cake**

Marinated Cucumber & Celery, Frisée, Romesco Sauce, Tomato Chips

### **Chilled Poached Shrimp (GF)**

Citron Cocktail Sauce, Celery Salad, Rémooulade, Preserved Lemon

### **Smoked Salmon**

Smoked Sliced Salmon, Sliced Tomatoes  
Shaved Red onion, Cream Cheese, Bagel Chip

### **Laurels Caprese (Vegetarian)**

Fresh Mozzarella, Olive Oil Poached Tomatoes, Roasted Portobello Mushrooms, Toasted Couscous, Pesto Dressing, Basil

### **Fruit Caprese (Vegetarian, GF without Crisp)**

Fresh Ciliegine Mozzarella, Diced Watermelon, Strawberries, Sea Salt, Pepper, Torn Basil, EVOO & Aged Balsamic, Focaccia Crisp

### **From the Farm, Raw & Roasted (Vegetarian, GF)**

Roma Crunch Lettuce, Roasted Tomatoes, Mushrooms, Charred Mini Peppers  
Fresh Raspberry, Cucumbers, Vermont Goat Cheese, Champagne Vinaigrette

### **Mediterranean in a Bowl (Vegetarian, GF)**

Fresh Hummus, Arugula Pesto, Red Beet Relish, Ancient Grain, Endive Boats, Roasted Seasonal Vegetables

### **Autumn Harvest Tart (Vegetarian)**

Maple Butternut Squash, Mushrooms, Cured Tomatoes, Radish, Grilled Cipollini Onions, Goat Cheese, French Pastry

**Artisan Burrata & Farmer's Vegetables (Vegetarian)**

Heirloom Tomatoes, Beets, Arugula, Basil Balsamic Fondue, Parmesan Crostini, Crispy Herb  
Parmesan

***Main Plate Salads***

*Select Two*

**Oriental Salad**

Asian Greens, Snow Peas, Garden Vegetables  
Light Ginger Dressing  
Choice of Grilled Chicken, Salmon or Shrimp

**Polo Caesar Salad**

Crispy Romaine & Grevisano, Shaved Parmesan Cheese, Garlic Croutons, Caesar Dressing  
Choice of Grilled Chicken, Salmon & Shrimp

**Breakpoint Salad**

Mixed Field Greens, Candied Pecans, Gorgonzola Cheese  
Cranberry-Orange Vinaigrette  
Choice of Grilled Chicken, Salmon or Shrimp

**Thai Chicken Noodles**

Roasted Chicken Breast, Chicken Confit, Sweet Potato Noodles, Asian Vegetables, Thai  
Lemongrass Dressing

**Floridian Chicken**

Citrus & Honey Mustard Marinated Free Range Chicken Breast, Shaved Fennel, Pickled Red  
Onions, Goat Cheese, Roasted Variety of Beets, Lemon Vinaigrette

**Grilled Chicken & Spinach Salad**

Petite Baby Spinach, Herb Grilled Chicken Breast, Sun-Dried Cranberries, Candied Pecans, Goat  
Cheese, Maple Balsamic Vinaigrette

**Strawberry Chicken**

Plancha Chicken Breast, Bibb Lettuce, Romaine, Strawberries, Celery Salad, Hearts of Palm,  
Orange, Yellow Baby Tomatoes, Poppy Seed Dressing

**Singapore Grilled Shrimp Bowl**

### **Thai Mango Chicken & Shrimp Salad**

Grilled Chicken, Sweet Chili Shrimp, Sweet Potato Noodles, Mango, Cucumber, Peppers, Bean Sprout, Edamame, Cashew, Lime dressing

### **Thai Mango Chicken & Roasted Salmon Salad**

Grilled Chicken, Sweet Chili Salmon, Sweet Potato Noodles, Mango, Cucumber, Peppers, Bean Sprout, Edamame, Cashew, Lime dressing

### **Laurels Cobb Salad**

House Mixed Greens and Lettuces, Grilled Chicken, Marinated Shrimp, Avocado, Olive Oi, Tomatoes, Cucumbers  
Raspberries, Gorgonzola Cheese, Pancetta Crisp

### **The Best Damn Steak Salad**

Sliced Beets, Diced Apples, French Bean Salad, Crispy Goat Cheese and Sliced Steak  
Apple Raspberry Vinaigrette

### **Crispy Goat Cheese and Beet Salad**

Herb Encrusted Creamy Goat Cheese with Roasted Red Beets  
Tri Color Salad, Focaccia Crisp  
Herb Red Wine Vinaigrette  
Choice of Grilled Chicken, Salmon or Shrimp

### **Salmon Scaloppini Salad**

Mesclun Greens, Grilled Atlantic Salmon  
Avocado, Mango, Edamame Beans, Citrus Mustard Vinaigrette

### **Greek Surf & Turf**

Dill Poached Salmon Mignon, Curry Scented Chicken, Tzatziki, Fresh Hummus, Olive Oil Feta,  
Greek Vegetables, Oregano Dressing

### **Asian Salmon**

Asian Carrot Slaw, Roasted Broccoli, Marinated Soba Noodles, Tangerine Supremes, Carrot  
Ginger Dressing

### **Chilled Poached Salmon Salad**

Mesculin Greens, Poach Atlantic Salmon  
Diced Tomatoes, Olives, Red Onions

### **Tuna Nicoise Salad**

Fresh Grilled Yellow Fin Tuna, French Beans, Vine Ripened Tomatoes  
Black Olives, Red Bliss Potatoes, Sliced Hard Boiled Egg, Light Lemon Dressing

**Plancha Chicken Nicoise Salad**

French Beans, Vine Ripened Tomatoes, Olives, Red Bliss Potatoes  
Sliced Hard Boiled Egg, Light Lemon Dressing

**Ying & Yang**

Spa Chicken Salad & Shrimp Salad  
Tomato Crowns & Grilled Avocado, Asparagus Salad

**Craft Kitchen Next Level Main Plate Salads**

**\*\*MP Applies to these Items\*\***

All Lobster salads are Fresh Maine Lobsters Cooked in House and the meat picked out from a 1-pound lobster. Half Lobster Plates from a 2 lb. Lobster

**Lobster Two Ways**

Lobster Roll Salad, Picked Lobster Meat, Celery, Olive Oil Mayonnaise, Thyme, Brioche Crotons,  
Salad of Tomato & Orange, French Beans, Lobster Tail, Lemon Aioli

**Lobster Cobb**

Picked Meat from Maine Lobster, Chopped Romaine, Avocado, Tomato, Cucumber, 8 Minute  
Egg, Crispy Goat Cheese Crouton, Vanilla Champagne Dressing

**Lobster Nicoise Style Salad**

Chopped Lettuce, Main Picked Lobster Meat, French Green Beans, Shallots, 8 Minute Egg, Purple  
Potatoes, Tomatoes, Olive Oil Feta, Olives, Caper Vinaigrette

**Asian Lobster & Crab**

Half Lobster, Jumbo Lump Crab, Sweet Potato Noodle, Asian Vegetable Salad, Sweet Chili Aioli,  
Roasted Shitake, Lemon

**Lobster & Shrimp Duet**

Half Lobster, Black Tiger Large Shrimp Salad in Grilled Avocado, Hearts of Palm  
Carrot Salad, Cocktail Sauce, Remoulade Sauce, Lemon

**Trio of Seafood Salad**

Maine Lobster Salad, Shrimp Salad, Jumbo Lump Crab Salad  
Charred Tomatoes

### **Lobster, Shrimp & Spa Salad**

Maine Lobster Meat, Black Tiger Shrimp, Roasted Mini Peppers  
Beluga Lentil, Haricot Vert, Pickled Red Onions, Olive Oil Goat Cheese

### **Lobster, Shrimp & Grilled Avocado**

Grilled Lobster, Baby Shrimp Salad, Salad of Hearts of Palm & Carrots

## **Dessert Selections**

*Choice of One Individual Dessert or One Family Style Dessert Plate*

### **Granny Smith Apple Crisp**

Fresh Baked Apple Crisp, Oatmeal Crumb Topping Vanilla Bean Ice Cream

### **Apple Tart Tatin**

Caramelized Apple Tart in Puff Pastry, Caramel Sauce, Vanilla Ice Cream

### **Tiramisu**

Mascarpone Filling, Espresso Soaked Sponge Cake, Chocolate, Whipped Cream, Tulle Cookie  
with Fruits

### **Chocolate Blackout Cake**

Swiss Covertures Chocolate Sponge & Mousse Cake, Raspberry Coulis, Fresh Berries

### **Molten Chocolate Lava Cake**

Hot Chocolate Cake with Liquid Chocolate Center, Tahitian Vanilla Ice Cream, Strawberries

### **Real NY Cheesecake**

Seasonal Berries, Cocoa Sauce

### **Tropical Fresh Fruit Plate**

*Served as a Plate for the Table*

Sliced Seasonal Melons, Hawaiian Golden Pineapple  
Tropical Fruits, Strawberries, Blueberries, Raspberries, Sorbets

## **Viennese Plate**

*Served as a Plate for the Table*

Display of Assorted Fresh Pastries, Cakes, Fruit Tarts, Petite French & Italian Pastries, Chocolate Covered Fruits, Torched House-Made Marshmallows

Includes Assorted Bread Basket and Butter Rosettes  
Water, Iced Tea and Soft Drinks  
Regular and Decaffeinated Coffee, a Selection of Teas