SALAD BAR

Salad Bar Buffet | $23
includes sliced fresh fruit, artisan rolls, and fountain carafes of fruit & herb infused water
additional protein | $7 additional salad | $5

Please choose two proteins
sea
cedar plank salmon | grilled sweet chili prawns | Brooklyn lager battered cod | imported olive oil packed tuna
land
char-grilled flat iron steak with chimichurri | smoked pimentón rubbed hanger steak | rosemary roasted leg of lamb | pan seared tofu with hoisin barbeque glaze | balsamic glazed ceci bean meatballs
air
lemon herb grilled chicken breast | pulled Hawaiian BBQ chicken | southern-style hot chicken bites | Hudson Co. duck confit

Please choose three salads
Below salads are composed; ingredients may be requested on the side

Mixed baby field greens
shaved carrot | cucumber | toasted pepitas | red wine vinaigrette

Heirloom romaine blend
heirloom tomatoes | ricotta salata | sun-dried cranberries | buttermilk dressing

Petite arugula
shaved fennel | sliced strawberry | aged balsamic

Tuscan kale cesar salad
radish | teardrop tomato | brioche crouton | smoky pimentón dressing

Roasted baby beet alla caprese
celiegine mozzarella | focaccia croutons | basil | green apple | white balsamic vinaigrette

Fattoush salad
seasonal greens | tomato | cucumber | olives | radish | pita bread | pomegranate molasses

Green papaya pok pok salad
with savoy cabbage, long beans, shallots, red chili, tamarind, and lime

Baby spinach salad
roasted pear | candied pecan | chevre | sherry shallot vinaigrette

Winter watercress salad
radicchio | green tomato | brown butter | quail egg

Traditional nicoise salad
green beans | chopped egg | cherry tomato | breakfast radish | red bliss potato | olives | bibb lettuce | white wine Dijon dressing

Super-grain salad
Red quinoa | Teff, and Chia grains | grilled fennel | roasted garlic | shaved carrot | citronette

Mediterranean fregola
toasted fregola pasta | roasted zucchini | Piquillo peppers | crumbled feta | lemon herb dressing