

# NY Times

Sept 21st to 25th

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Soup</b> 12 oz 2.50 16 oz 3.20	Chicken Noodle, Old Fashioned Tomato, Black Bean*, Miso and Shiitake, Carrot Ginger	Spicy Chicken Tortilla, Corn Chowder, Vegetarian Chili*, Miso and Shiitake	Chicken and Vegetable, Mushroom Bisque, Split pea with smoked Ham, Miso and Shiitake	Cream of Chicken, Thai Coconut Curry, Summer Minestrone*, Miso and Shiitake	Chicken Florentine, Manhattan Clam Chowder, Chilled Yellow Tomato, Miso and Shiitake
<b>NY Steak House</b>  7.35	Simply seared meats and fish on a high grade stainless steel flat grill Salmon*, Flank Steak, Free Range Chicken Paillard  Finished with Seasonal Relishes & Chutney				
<b>Sushi and Sashimi</b> 9.95-12.95	<b>Assorted Sushi and Sashimi</b> Mac Daddy Roll    Sexy Back Roll    Dragon Fire Roll    Tempura Shrimp Roll    Meridian Roll &    &    &    &    & Spicy Scallop Roll    The Terminator Roll    Up The River Roll    The Editorial Roll    Spicy Crab Roll				
<b>Exhibition Station</b> 8.25	<b>Warm Wrap Station:</b> Crispy Buffalo Chicken, Grill Chicken, Philly Cheese Steak, Crispy Eggplant Milanese* Plain, Whole Wheat, Red Pepper and Spinach Wraps  Waffle Fries, Coleslaw, Pasta Salad, Crudités, Buffalo, Blue cheese, Ranch, Caesar Dressing,				
<b>Pizza/Flatbreads</b> 5.50-6.50	<b>Personal Pizza Station- Friday</b>  Choice of : Plain, Pepperoni, Buffalo Chicken, Pineapple & Ham, Vegetable, Spinach & Goat Cheese, Eggplant & Herbed Ricotta Choice of : Garlic Knots, Chicken & Cheese Stromboli, Ham & Cheese Calzone, Pepperoni Pin Rolls, Marinara Sauce				
<b>International</b>	<b>Nuevo Latino</b>	<b>Thailand</b>	<b>Global Vegetarian</b>	<b>Caribbean</b>	<b>American Comfort</b>
<b>Specialty Sandwich</b> 6.50	Sugarcane glazed Pork, Chicken with Parsley-jalapeno mojo...	Pad Thai, Red Curry Pork, Carrot slaw with Peanuts...	Mushroom Crepes, French Lentils, Grilled Tofu with Scallions...	Jerk Chicken, Pork Stew, Meat Patties...	Meatloaf, Turkey, Fried Chicken...
<b>Panini</b> 6.25	Roasted Turkey, Cranberry Chutney, Lettuce and tomato Herbed Mayo on Sourdough Bread	Grilled Steak, Caramelized Vidalia Onions, Horseradish Aioli, Onion Brioche	Shiitake and Ginger with Spiced Tofu and Bean Sprouts	Chicken Paillard, Tomato, Basil, Fresh Ricotta, Olive Tapanade on sour Dough	Tuna Club, Pancetta, Green Herb Mayo, Rosemary Parker House Roll
<b>Carvery</b> 5.40	Grilled Zucchini, Squash, Portabella, Herbed Goat Cheese, Arugula on Tomato Focaccia	Black Forest Ham, Fontina Cheese, Tomato on Sour Dough	Sliced Turkey with Wild Mushroom and Dried Cranberry Aioli	Roast Beef, Fontina, Sun Dried Tomato Tapanade	Soy Marinated Tofu, Napa Cabbage Slaw, Ginger Vinaigrette
<b>Chef's Table</b> 9.95-12.95	Roast Turkey with Gravy, Chili Con Carne, Fiesta Rice, Black Beans, Spicy Sautéed Corn and Peppers, Broccoli with Lemon Butter Sauce	Roast Turkey with Gravy, Grilled Flank Steak with Mushrooms and Onions, Garlic Herb Roasted Potatoes, Wild Rice with Sage and Pecans, Sautéed Spinach, Roasted Brussel Sprouts	Roast Turkey with Gravy, Chicken Parmesan, Gnocchi with Sage Butter and Parmesan, Mushroom Risotto, Broccoli Rabe with Garlic oil, Grilled Portobello's with Balsamic Glaze and Oregano	Roast Turkey with Gravy, Stuffed Rainbow Trout, Basmati Rice with peas and Carrots, Sweet Potato Puree, Green Beans with Crispy Shallots and Herbs, Grilled Zucchini	Roast Turkey with Gravy, Meatloaf, Fried Chicken, Mashed Potatoes, Macaroni and Cheese, Honey Glazed Carrots, Cole Slaw, Potato Salad and Macaroni Salad
		Vegetarian Chef's Table	Dining In Chef's Table		

\*Denotes meatless dish