

SAMPLE MENUS



All of our menus are created and prepared on-site by our experienced culinary team. It is our regular practice to include at least one vegetarian option at each meal period.

Additional dietary requests will be accommodated upon request.

Hearthstone Dining Room

Hours of Service

Breakfast: 7am -8:30am

Lunch: Noon-1:30pm

Dinner: 6pm- 7:30pm

To avoid additional fees, we ask that you schedule your dining room arrival time for each meal between the hours of service listed above.

Edith Macy Center

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Lunch

Sample lunch menu offered during the Winter months

Soup of the day

Garden salad bar, specialty salads & house made potato chips

Fresh baked artisan rolls

Grilled marinated flank steak (G,D), Parmesan crusted chicken, blackened polenta (V,G,D)

Confetti rice (G,D) and Fresh steamed carrots (G,D)

Dessert and ice cream of the day

Sample lunch menu offered during the Summer months

Garden salad bar, specialty salads & house made potato chips

Fresh baked artisan rolls

Assorted deli meats and cheeses with a variety of spreads and fresh baked artisan rolls

Chicken piccata (G,D), Spice rubbed basa fillet (G,D) , Vegetarian Lasagna (V)

Steamed broccoli and Wild rice pilaf (V,G,D)

Dessert and ice cream of the day

Sample themed lunch menu, that can be accommodated at any time, upon request

Chicken tortilla soup, Green salad

Fresh salsa & guacamole

Chicken & beef fajitas (G,D), Cheese quesadillas (V,G)

Rice & beans (V,G,D), Mexican corn (V,G,D)

Dessert & ice cream of the day

Dinner

The following menus present a sampling of dinner offerings

Soup of the day and Garden salad bar including warm bread and cheese display

Grilled petite tenders with a roasted garlic demi glace (G,D),

Herb roasted French cut chicken (G,D), Wild mushroom risotto (V,G)

Fresh steamed vegetable medley and roasted red bliss potatoes (V,G,D)

Dessert of the day

Soup of the day, Garden salad bar and warm bread and cheese display

Peppercorn & rosemary roasted sirloin(G,D), Seared Mediterranean branzino fillet (G,D)

Vegetable strudel (V)

Couscous (V,D) and Roasted vegetables (V,G,D)

Dessert of the day

Refreshment Breaks

Morning and afternoon refreshment breaks are included in our conference plans.

Freshly brewed regular and decaffeinated Starbucks coffee, a selection of Tazo teas and an assortment of cold beverages are available throughout the conference day. Mid- morning and mid-afternoon, dictated by your schedule, we serve a small variety of freshly prepared snack items for your attendees to enjoy.

In the morning these items may include:

Sliced fresh fruit, Melon & prosciutto, Deviled eggs, Ham & cheese biscuits,

Cheddar and chive biscuits, Cinnamon coffee cake, Chocolate croissants, Bear claws,

Fruit breads or Yogurt parfaits

In the afternoon these items may include:

Fresh baked cookies, Assorted candies and nuts, Fresh salsa with tortilla chips,

Spinach dip with flat bread, Hummus with pita chips, Mini pizzas, Buffalo spring rolls or Dim sum

Whole fruit is always available

V= Vegetarian; G=Gluten Free; D=Dairy Free