

PRIX-FIXE MENU

First Course

Soup du Jour

Baby Spinach Salad

Roasted Beets, Crumbled Feta, Walnuts, Honey-Balsamic Vinaigrette

Applewood Smoked Chicken

Granny Smith Apples, Turkey Bacon, Pecans, Baby Greens Champagne Vinaigrette

Field of Greens

Heirloom Tomatoes, Citrus Vinaigrette

Main Course

Grilled Australian Rack of Lamb

Carrot Puree, Toasted Farro Pilaf, Mint Salsa Verde

Truffled Pecorino and Wild Mushroom Stuffed Chicken Breast

Roasted Purple Potatoes, Garlic Haricot Vert, Herbed Au Jus

Sesame-Crusted Fish du Jour

Forbidden Rice, Baby Bok Choy, Citrus Miso Glaze

Roasted Vegetable Couscous

Charred Parsnips, Sweet Potato, Caramelized Red Onion, Sultanas, Almonds

Dessert

Chocolate Temptation Cake

Carrot Cake

Cheese Plate w/ Fresh Dried Fruit and Crackers

Fresh Seasonal Fruit Plate & Berries

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS

DELEGATES DINING ROOM

Serving a Seasonal, Internationally Inspired Prix-Fixe Lunch Menu Monday through Friday 11:30AM-2.30PM

\$33.99 per guest with a United Nations ID Badge

\$44.99 per visiting guest without a United Nations ID Badge

Gratuity of 18% is added for parties of 4 or less / Gratuity of 20% is added for parties of 5 or more
Automatic Gratuity of 20% is added for all parties during Food Festivals and during the General Assembly

For group inquiries of 10 or more please call 212-963-8897
For your Special Events and Catering needs please call 917-963-7099

Accepting VISA, MasterCard, Discover and American Express