

Starters

\$5

Garden Salad

Fresh Local Field Greens with Tomatoes & Cucumbers

Seasonal Soup of the Day

Harvest Vegetable Soup

Main Course Salads

\$14

Gorgonzola

Mixed Greens topped with Sliced Grilled Chicken Breast, Candied Pecans, Imported Gorgonzola Cheese, Sliced Pears & Cherry Tomatoes tossed in Honey Balsamic Vinaigrette

Chicken Chopped Salad

Herb Grilled Chicken Breast tossed with Mixed Field Greens, Roasted Red Bell Peppers, Walnuts, Dried Cranberries & Bleu Cheese tossed in Raspberry Vinaigrette

Grilled Chicken Caesar

Crisp Romaine tossed with Grilled Chicken, Classic Caesar Dressing, Garlic Croutons & Shaved Parmigianino Reggiano

Duck Confit Pear Salad

Duck Confit with Baby Arugula, Dried Cranberries, Endives, Red Onion, with Roquefort and Anjou Pears with a Raspberry Vinaigrette

Grilled Chicken Greek Salad

Grilled Chicken Breast with Romaine, Red Peppers, Cucumber, Kalamolo Olives, Red Onion and Feta served with a Grilled Pita tossed in a Greek Dressing

Turkey and Wild Rice Salad

Roasted Turkey Breast with Dried Cranberries, Mandarin Oranges, With Wild Rice with celery and Romaine, served in a Sesame Mandarin Orange Dressing

Grilled Salmon Salad

Mandarin Oranges, Strawberries, Cherry Tomatoes, Red Onions, Red Peppers and Mixed Greens with Toasted Almonds in a Strawberry Balsamic Vinaigrette

Turkey Waldorf

Oven Roasted Turkey Breast tossed with Crisp Red & Green Apples, Walnuts, Raisins, Chopped Celery and Honey Yogurt Dressing served on a bed of Mesculin Greens

Spinach Cobb Salad

Baby Spinach topped with Avocados, Eggs, Bacon, Grilled Chicken, Diced Tomatoes, Cucumbers and Crumbled Bleu Cheese with Honey Balsamic Vinaigrette

Pesto Grilled Chicken Caprese Salad

Pesto Grilled Chicken with Mixed Field Greens, Vine Ripened Tomatoes, Fresh Buffalo Mozzarella and Basil Leaves with Balsamic Glaze and Extra Virgin Olive Oil

Shrimp Rock Cake Salad

Shrimp Rock Cakes, with Mixed Field Greens, Bell Peppers, Red Onions with a Sweet Corn Chipotle Dressing

Asian Grilled Beef Salad

Nappa Cabbage, Shredded Carrots, Snow Peas, Scallions and Crispy Noodles with Teriyaki Flat Iron Steak With Sesame Mandarin Orange Dressing

A service fee of 18% will be added to your final bill

Main Course Sandwiches

\$15

(All sandwiches served with a choice of Sweet Potatoes Fries; Lattice Cut Fries or Homemade Potato Chips)

Tuscan Grilled Chicken Sandwich

Marinated Chicken Breast with Roasted Red Peppers, Sautéed Spinach, Swiss cheese and Dijonaise sauce served on Herb Focaccia Bread

Turkey Club

Shaved Oven-Roasted Turkey Breast with Applewood Smoked Bacon, Lettuce & Tomatoes served on Sourdough Toast with Granny Smith Caramelized Apple Aioli

Pressed Filet Of Beef Sandwich

Pressed Filet of Beef with Fresh Black Truffle Butter And Brae Burn Apples

Black Forest Ham with Caramelized Onion Grilled Cheese

Black Forest Ham, Cambozola (German Bleu Cheese) with Sweet Caramelized Onion, and Grill Rye

New England Lobster Roll

Lobster Salad with Celery, Herb Mayonnaise On Two Grilled New England Potato Rolls accompanied by New York Coleslaw

Smoke Duck And Cherry Pressed Sandwich

Smoked Duck Breast with Bing Cherries, Arugula, Sweet Bleu Cheese, Gorgonzola Dolce, and Sherry Vinaigrette on a Crusty Baguette

Gribiche Egg Salad Sandwich

Gribiche Egg Salad with Grilled Asparagus, Scallions, Bacon on Country White Bread

Pomegranate And Blueberry Glazed Chicken Breast

Glazed Chicken Breast with Micro-greens and Sliced Strawberries served on Walnut Raisin Bread

Korean Grilled Chicken Sandwich

Korean Marinated Grilled Chicken served with Asian Coleslaw on a Sweet Challah Roll

Pressed Grilled Mediterranean Vegetable Sandwich

Grilled Eggplant, Zucchini, Yellow Squash Red and Yellow Peppers and Brie Cheese, served on Crusty Baguette with Fig Balsamic Glaze

Hofstra Club Burger

Angus Beef Burger Finished with Sautéed Onions, Mushrooms, Cheddar Cheese, and Lettuce & Tomato
\$10

Cajun Shrimp Po Boy

Cajun Shrimp with a Spicy Coleslaw and Chili Mayonnaise on a Toasted Club Roll

Lunch Combo

Specialty Sandwich of the Day and a Cup of Soup
\$13

Desserts

Assorted Desserts Available From Buffet
\$5.50

Beverages

\$2

Pepsi

Diet Pepsi

Sierra Mist

Ginger Ale

Twister Orange

Freshly Brewed Iced Tea

Espresso

Coffee

Decaffeinated Coffee

Numi Herbal Teas

Cappuccino

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