

Ink48 Hotel

Dinner

PRINT DINNER BUFFET

Assortment of Breads *Served with Butter*
Romaine Caesar Salad *Parmesan and Garlic Croutons*
Frisee, Radicchio, and Endive Salad *Seasonal Fruit, Blue Cheese, and White Wine Vinaigrette*
Roasted Organic Chicken *Lemon, Rosemary, and Thyme Jus*
Sautéed Spicy Shrimp *Garlic, Pepper Flakes, Parsley, and Pimento*
Roasted Sweet Potatoes *Garlic, Sage, and Olive Oil*
Grilled Seasonal Vegetables *Shallots and Tarragon*
Chocolate Mousse Cups *Cookie Bites*
Profiteroles *Chef's Choice of Filling*
Organic Coffee, Decaffeinated Coffee, and Organic Mighty Leaf Tea Station

\$90 Per Person

PRESS DINNER BUFFET

Assortment of Breads *Served with Butter*
Romaine Caesar Salad *Shaved Parmesan and Garlic Croutons*
Radicchio, Endive, and Arugula Salad *Grapefruit and Citrus Vinaigrette*
Grilled Marinated Steak *Red Wine Sauce*
Sustainable Local Catch *Citrus Sauce*
Penne Pasta *Grilled Chicken, Tomato, and Basil Pesto*
Wilted Greens *Lemon and Sea Salt*
Roasted Fingerling Potatoes *Sage and Olive Oil*
French Macarons
Chocolate Cake *Chocolate Buttercream*
Organic Coffee, Decaffeinated Coffee, and Organic Mighty Leaf Tea Station

\$95 Per Person

PLATED THREE-COURSE DINNER

Assortment of Sullivan Street Bakery Breads *Served with Butter*

STARTER (CHOOSE ONE)

- Seasonal Mixed Greens** *Radish, Cucumber, Feta, Fennel, Cherries, Red Wine Vinaigrette*
- Frisee-Endive Salad** *Seasonal Fruit, Hazelnuts, Blue Cheese, White Wine Vinaigrette*
- Lacinato Kale Salad** *Fried Pumpkin Seeds, Peaches, Shaved Parmesan, Lemon, Olive Oil*
- Roasted Beet Salad** *Toasted Pistachio, Chervil, Mache, Goat Cheese, Citrus Vinaigrette*
- Heirloom Tomato Salad** *Watermelon, Basil, Feta, White Wine Vinaigrette*
- Crab Salad** *Avocado Salsa, Cucumbers, Purple Shishito, Lemon Aioli, Tomato Vinaigrette*
- Hamachi Crudo** *Horseradish, Olive Oil, Chives, Sea Salt*
- Burrata Cheese** *Cherry Tomatoes, Basil, Sea Salt, Virgin Olive Oil, Grilled Bread*

ENTREE (CHOOSE TWO)

- Grilled Rib Eye Steak** *Roasted Potatoes, Sea Salt, Rosemary, Grilled Spring Onion, Watercress Salad, Bordelaise Sauce*
- Seared Prime Sirloin Steak** *Rosti Potatoes, Roasted Carrots, Romano Beans, Pea Shoots, Red Wine Sauce*
- Farm Fresh Grilled Chicken Breast** *Smashed Potatoes, Seasonal Vegetables, Chimichurri Sauce*
- Roasted Finger Lake Farm Duck Breast** *Stir-fried Quinoa, Sauté Bok Choy, Cherries, Huckleberry Sauce*
- Pan Roasted Black Sea Bass** *Sauté Zucchini, Squash, Scallions, Marcona Almonds, Tomato – Basil Vinaigrette*
- Local Dock to Dish Catch** *Eggplant Caviar, Green Beans, Basil, Roasted Garlic, Heirloom Tomato Coulis*

DESSERT (CHOOSE ONE)

- Chocolate Cake** *Vanilla Ice Cream, Market Fruit*
 - Carrot Cake** *Cream Cheese Frosting, Macadamia Nut Brittle*
 - Market Cobbler** *Cinnamon Cream*
 - Vanilla Crème Brulee** *Stone Fruit*
 - Hazelnut Dacquoise Cake** *Roasted White Chocolate Custard, Seasonal Fruits*
- Organic Coffee, Decaffeinated Coffee, and Organic Mighty Leaf Tea**

\$140 Per Person