

THE
QUEENSBORO
JACKSON HEIGHTS



Lunch Party Menu

\$40 per person, beverage, tax and gratuity additional.

FIRST COURSE

GARLIC CLAM BREAD

MIXED GREEN SALAD tomato, cucumber, sherry vinaigrette

SECOND COURSE (choice of 3 served family style)

- **SMOKED FISH PLATTER** assorted condiments and 7-minute eggs
- **FRITTATA** seasonal vegetables
- **ASSORTED TEA SANDWICHES**
- **BURGER SLIDER PLATTER** cheese, special sauce, fries
- **COBB SALAD** chicken, bacon, blue cheese, avocado, tomato, boiled egg
- **RIGATONI** tomato, basil, eggplant, capers, mozzarella
- **PENNE** shrimp, chorizo, tomato, green garlic
- **JERK CHICKEN** butternut squash puree, Szechuan bok choy
- **GRILLED SHRIMP** peppers, onions, and creamy polenta
- **PORK CARNITAS** with charred broccoli rabe and brown rice
- **STEAK FRITES** sliced steak, French fries, chimichurri (\$8 supplement)

DESSERT (choose one, \$5 per person)

- Tiramisu or Tres Leches Cake or Berry-Lemon Trifle or Cookie Platter

ADD ONS: 30 minutes of passed hors d'oeuvres, \$12 per person

RAW BAR (by dozen): Oysters 36; Shrimp Cocktail 30; Littleneck Clams 26

BEVERAGE PACKAGES (optional)

\$10 per person: Non-alcoholic beverages: coffee, tea, juice and sodas.

\$25 per person: Mimosas and non-alcoholic beverages.

\$32 per person: Draft beer, house wine, sangria, mimosa, bellini & non-alcoholic beverages.

\$48 per person: Full open bar, excludes super premium.

Packages include covered drinks for two hours. Visibly intoxicated guests will be denied service.

Pitchers of beer, sangria, and mimosas, along with all our other bar offerings available at a la carte prices.