

NYBG

MEMBERS AZALEA GARDEN LUNCHEON

May 10, 2024

LUNCH MENU

(served buffet-style)

ENTRÉE

Smoked Pimento Roasted Chicken | *GF, DF*

Chef's selection of seasonal vegetables

Pan-Roasted Sustainable Atlantic Salmon | *GF, DF*

Tomatoes, capers, olives, extra virgin olive oil

ACCOMPANIMENTS

Togarashi marinated roasted marble potatoes | *V, GF, DF*

Hummus, marinated olives, toasted pita | *V, DF*

Seasonal grilled vegetables | *V, GF, DF*

Assorted breads

DESSERT

Cookies & brownies

BEVERAGES

Freshly brewed iced tea

Coffee, decaffeinated coffee & hot tea | *Creamers, sweeteners*

GF, gluten free; VG, Vegetarian; DF, Dairy Free; V, Vegan