

# NYBG

## MEMBERS AZALEA GARDEN LUNCHEON

May 1 & 8, 2026

### LUNCH MENU

*(served buffet-style)*

#### ENTRÉE

**Roasted Murray's Chicken Breast** | *M*

*lancaster farm fresh celery root potato cake, charred apricot, broccoli de ciccio, roasted apricot chicken jus*

**Pan-Seared Sustainable Salmon** | *F, S*

*yellow wax beans, dutch runner beans, pee wee potato, green garlic fish fumet*

#### ACCOMPANIMENTS

Herbed Fingerling Potatoes | *VG*

Seasonal Grilled Vegetables | *VG*

Assorted Breads | *VG*

Caesar Salad | *M, E, F, W*

*romaine, parmesan, sourdough breadcrumbs, black pepper, caesar dressing*

#### DESSERT

Cookies & brownies | *V, M, E, W, S*

Seasonal fresh fruit | *VG*

#### BEVERAGES

Freshly brewed iced tea

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

*Special dietary requests can be accommodated with at least 10 days' notice. Please email [membership@nybg.org](mailto:membership@nybg.org).*

*V = Vegetarian; VG = Vegan*

*When noted, the dish contains the corresponding allergen:*

*M = milk*

*P = peanut*

*F = fish*

*E = egg*

*Tn = tree nut*

*Sf = shellfish*

*W = wheat*

*Se = sesame*

*S = soy*