

Hot Lunch Menu 01/26 - 01/30

Monday

- ▶ Red Leaf Lettuce, Shredded Carrot, Cucumber, Cherry Tomato, Lemon Vinaigrette **V+ DF GF**
- ▶ Toasted Farro & Wild Mushroom, Radish, Arugula, Apple Cider Dressing **V+ DF**
- ▶ Herb Roasted Pork Tenderloin, Lemon Pepper, Wilted Spinach, Mustard Cream Sauce **GF ***
- ▶ Lemon Rubbed Chicken, EVOO, Crispy Shallot, Alderwood Smoked Salt, Raspberry Glaze **DF GF**
- ▶ Roasted Baby Carrots, Maple Glaze **V GF**
- ▶ Risotto, Herbs, Parmesan **V**

Tuesday

- ▶ Mixed Greens, Cucumber, Corn, Radish, Miso & Ginger Vinaigrette **V+ DF**
- ▶ Brown Rice, Fennel, Marinated Artichokes, Butternut Squash, Pomegranate, Citrus Dressing **V+ DF GF**
- ▶ Coconut Curry Chicken, Scallion, Lemongrass **DF**
- ▶ Sambal Shrimp, Green Onion, Bean Sprouts, Cilantro **DF**
- ▶ Seared Baby Bok Choy, Miso Galangal Glaze, Sesame Seeds **V+ DF**
- ▶ Asian Noodles, Peas, Carrot, Shaved Cabbage, Crispy Garlic **V+ DF**

Wednesday

- ▶ Arugula, Frisée, Cucumber, Bell Peppers, Dill Shallot Vinaigrette **V+ DF GF**
- ▶ Green Beans, Olives, Lemon Zest, Cherry Tomatoes, Parsley, Chicory, Basil Vinaigrette **V+ DF GF**
- ▶ Herb Crusted Skirt Steak, Pommes Paille, Bearnaise **GF ***
- ▶ Coq Au Vin, Chicken Thighs, Cremini, Tomato, Burgundy, Parsley **DF GF**
- ▶ Grilled Asparagus, Lemon Zest, Sea Salt **V+ DF GF**
- ▶ Herbed Row 7 Potatoes, Cracked Black Pepper **V+ DF GF**

Thursday

- ▶ Romaine, Cherry Tomato, Cotija, La Milpa Corn Tortilla, Chipotle Caesar **V GF**
- ▶ Heirloom Quinoa, Avocado, Red Onion, Cucumber, Arugula, Lime Agave Dressing **V+ DF**
- ▶ Roasted Cod, Mojo Marinade, Cilantro Crema **GF**
- ▶ Airline Chicken, Cocoa Mole, Sesame, Green Onion **GF**
- ▶ Charred Broccoli De Ciccio, Citrus Agave **V+ DF GF**
- ▶ Chipotle Sweet Potato Mash, Brown Sugar, Lime Zest **V GF**

Friday

- ▶ Mixed Greens, Beets, Shaved Carrot, Parsley, Zaatar Yogurt **V GF**
- ▶ Cucumber, Tomato, Pomegranate, Mint, Lemon, Bulgur, White Balsamic Dressing **V+ DF**
- ▶ Butter Chicken, Parsley, Garam Masala **GF**
- ▶ Tandoori Spiced Skirt Steak, Roasted Cherry Tomato, Red Onion Cucumber Slaw **DF GF ***
- ▶ Curried Caulini, Cardamom, Cilantro **V+ DF GF**
- ▶ Steamed Basmati Rice **V+ DF GF**

V = Vegetarian
 V+ = Vegan
 DF = Dairy Free
 GF = Gluten Free
 * = Ambient

Buffets Are Accompanied By A Mixed Green And A Composed Side Salad, Dinner Rolls, House Baked Cookies, Brownies And Seasonal Cut Fruit

Deli Lunch Menu 01/26 - 01/30

Monday

- ▶ Red Leaf Lettuce, Shredded Carrot, Cucumber, Cherry Tomato, Lemon Vinaigrette **V+ DF GF**
- ▶ Toasted Farro & Wild Mushroom, Radish, Arugula, Apple Cider Dressing **V+ DF**
- ▶ Capicola, Lettuce, Tomato, Garlic Aioli, Whole Wheat Roll **DF**
- ▶ Turkey Pesto, Mozzarella, Spinach, Lemon, Ciabatta Roll
- ▶ Tuna Salad Wrap, Onion, Cucumber, Tomato, Whole Grain Wrap **DF**
- ▶ Roasted Eggplant, Sesame Hummus, Cucumber, Tomato, Parsley, Pita **V+ DF**

Tuesday

- ▶ Mixed Greens, Cucumber, Corn, Radish, Miso & Ginger Vinaigrette **V+ DF**
- ▶ Brown Rice, Fennel, Marinated Artichokes, Butternut Squash, Pomegranate, Citrus Dressing **V+ DF GF**
- ▶ Pastrami, Cheddar, Horseradish Aioli, Little Gem, Sourdough Roll
- ▶ BBQ Chicken Wrap, Cabbage Slaw, Pepper Jack Cheese, Banana Peppers **GF**
- ▶ Coconut Shrimp Po Boys, Mango Salsa, Romaine, French Oval Roll **DF**
- ▶ Fresh Mozzarella, Heirloom Tomato, Basil, Aged Balsamic, Sea Salt, EVOO, Olive Roll **V**

Wednesday

- ▶ Arugula, Frisée, Cucumber, Bell Peppers, Dill Shallot Vinaigrette **V+ DF GF**
- ▶ Green Beans, Olives, Lemon Zest, Cherry Tomatoes, Parsley, Chicory, Basil Vinaigrette **V+ DF GF**
- ▶ Prosciutto, Provolone, Lettuce, Tomato, Red Onion, Italian Dressing, Brioche Roll
- ▶ Smoked Turkey, Grapes, Arugula, Red Onion, Cucumber, Hudson Health Bread **DF**
- ▶ Crab Cake Slider, Cabbage Slaw, Old Bay, Potato Roll **DF**
- ▶ Roasted Red Pepper, Artichoke Hearts, Feta Cheese, Spinach, Sesame Hummus, Olive Pocket Roll **V**

Thursday

- ▶ Romaine, Cherry Tomato, Cotija, La Milpa Corn Tortilla, Chipotle Caesar **V GF**
- ▶ Heirloom Quinoa, Avocado, Red Onion, Cucumber, Arugula, Lime Agave Dressing **V+ DF**
- ▶ Honey Ham, Alpine Swiss, Pickles, Mustard, Semolina Oval Roll
- ▶ Ancho Chicken Wrap, Roasted Corn, Black Bean Spread, Romaine, Cilantro, Tomato, Cotija
- ▶ Buffalo Shrimp, Blue Cheese Aioli, Cucumber, Shredded Romaine, Rustic Roll
- ▶ Portobello Mushroom, Muenster, Lettuce, Marinated Tomato, Onion Roll **V**

Friday

- ▶ Mixed Greens, Beets, Shaved Carrot, Parsley, Zaatar Yogurt **V GF**
- ▶ Cucumber, Tomato, Pomegranate, Mint, Lemon, Bulgur, White Balsamic Dressing **V+ DF**
- ▶ Corned Beef, Sauerkraut, Swiss, Russian Dressing, Rye Roll
- ▶ Greek Chicken Gyro, Tzatziki, Tomato, Cucumber, Greek Olives, Feta, Pita
- ▶ Smoked Salmon Avocado Toast, Radish, Dill, Capers, Black Pepper, Sourdough **DF**
- ▶ Chickpea Wrap, Pickled Vegetables, Red Onion, Romaine, Sesame **V+ DF**

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Build A Bowl Menu 01/26 - 01/30

Protein:

- ▶ Herb Grilled Chicken **DF GF**
- ▶ Balsamic Portobello Mushrooms **V+ DF GF**

Greens & Grains:

- ▶ Arugula **V+ DF GF**
- ▶ House Made Fusilli **V**

Accompaniment:

- ▶ Roasted Red Pepper **V+ DF GF**
- ▶ Grape Tomatoes **V+ DF GF**
- ▶ Ciliegine Mozzarella **V+ DF GF**
- ▶ Kalamata Olives **V+ DF GF**
- ▶ Cucumber **V+ DF GF**
- ▶ Red Onion **V+ DF GF**

Dressing:

- ▶ Basil Pesto **V GF**

Buffets are accompanied by a mixed green and a composed side salad, dinner rolls, house baked cookies, brownies and seasonal cut fruit

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Allergies & Intolerances

We encourage guests to ask to speak to the Chef or Manager regarding any questions about ingredients contained in the food being considered. Menu items will be marked with the icons pictured below.

Please note we will make every effort to accommodate special requests. However, due to our open kitchens that handle the major allergens, gluten and other ingredients for the preparation of other menu items, we cannot guarantee that items will be completely “free” of any ingredient.

