

Hot Lunch Menu 02/09 - 02/13

Monday

- ▶ Satur Farms Mesclun, Cucumber, Tomato, Feta, Italian Dressing **V GF**
- ▶ Grilled Vegetable Panzanella, Red Onion, Sourdough Croutons, Arugula, Lemon Dressing **V+ DF**
- ▶ French Cut Chicken, Honey & Thyme Glaze, Cracked Black Pepper **DF GF**
- ▶ Seared Skirt Steak, Rosemary, Garlic Confit, Sea Salt **DF GF ***
- ▶ Roasted Asparagus, Lemon Zest, Shaved Parmesan **V GF**
- ▶ Polenta, Herbs, EVOO **GF**

Tuesday

- ▶ Leafy Greens, Cucumber, Scallion, Shredded Carrot, Yuzu Ginger Dressing **V+ DF**
- ▶ Asian Pear, Frisee, Toasted Pepitas, Quinoa, Vegan Feta, Red Onion, Citrus Dressing **V+ DF GF**
- ▶ Roasted Five Spice Pork Belly, Scallion Chimichurri, Gochujang Sauce **DF**
- ▶ Seared Tuna, Sweet Chili Sauce, Fried Leeks **DF GF ***
- ▶ Miso Roasted Broccolini, Black Garlic Oil, Lime Zest & Juice **V+ DF**
- ▶ Penne Kimchi Alla Vodka, Pecorino, Herbs **V**

Wednesday

- ▶ Butter Lettuce, Red Leaf Lettuce, Cucumber, Tomato, Strawberry Vinaigrette **V+ DF GF**
- ▶ Roasted Beet Salad, Raspberry Reduction, Arugula, Ciligiene Mozzarella, Shaved Radish **V GF**
- ▶ French Cut Chicken, Peppercorn Chicken Demi **DF GF**
- ▶ Seared Skirt Steak, Crispy Mushrooms, Parmesan Peppercorn Aioli **GF ***
- ▶ Brussel Sprouts, White Balsamic Glaze, Marinated Tomatoes **V+ DF GF**
- ▶ Fettucine, Basil Pesto, Crispy Garlic **V**

Thursday

- ▶ Romaine, Pomegranate, Shredded Carrot, Cucumber, Herbs, Balsamic Vinaigrette **V+ DF GF**
- ▶ Roasted Butternut Squash, Jicama, Kale, Pepitas, Dried Cranberry, Maple Vinaigrette **V+ DF GF**
- ▶ Oven Roasted Salmon, Fennel, Citrus, Smoked Olive Oil **DF GF**
- ▶ French Cut Chicken, Apple Cider Gastrique, Herbs **DF GF**
- ▶ Delicata Squash, Caramelized Onion, Brown Sugar, Orange Zest, EVOO **V+ DF GF**
- ▶ Risotto, Cream, Thyme, Lemon Zest **V GF**

Friday

- ▶ Mixed Greens, Red Onion, Tomato, Cilantro, Red Pepper Vinaigrette **V+ DF GF**
- ▶ Charred Romaine, Corn, Avocado, Cotija, Ancho Caesar Dressing **V GF**
- ▶ Grilled Chicken, Tomato & Garlic, Pineapple Mango Salsa **DF GF**
- ▶ Carnitas, Smoky Poblano Sauce, Cilantro **DF GF**
- ▶ Roasted Sweet Potato, Agave, Cumin, Toasted Pepitas **V+ DF GF**
- ▶ Cilantro & Lime Rice **V+ DF GF**

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

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

Deli Lunch Menu 02/09 - 02/13

Monday

- ▶ Satur Farms Mesclun, Cucumber, Tomato, Feta, Citrus Vinaigrette **V GF**
- ▶ Grilled Vegetable Panzanella, Red Onion, Sourdough Croutons, Arugula, Lemon Dressing **V+ DF**
- ▶ Cajun Chicken Caesar Wrap, Shredded Romaine Lettuce, Toasted Croutons, Shaved Parmesan
- ▶ Mojo Skirt Steak, Roasted Red Peppers, Pepper Jack, Arugula, Ciabatta Roll
- ▶ Tuna Salad, Red Onion, Kewpie, Lemon Zest, Brioche Roll
- ▶ Tofu Banh Mi, Teriyaki Glaze, Carrot Slaw, Cilantro, Togarashi Aioli, Baguette **V DF**

Tuesday

- ▶ Leafy Greens, Cucumber, Scallion, Shredded Carrot, Yuzu Ginger Dressing **V+ DF**
- ▶ Asian Pear, Frisee, Toasted Pepitas, Quinoa, Vegan Feta, Red Onion, Citrus Dressing **V+ DF GF**
- ▶ Madras Curry Chicken, Herbs, Red Grapes, Orange Zest, Arugula, Rustic Naan
- ▶ Ham, Gouda, Honey Mustard, Organic Greens, Garlic Rosemary Roll
- ▶ Blackened Shrimp, Cajun Remoulade, Shredded Iceberg, Tomato, Multigrain Roll **DF**
- ▶ Potato Egg Salad, Vidalia Onion, Dijonnaise, Arugula, Whole Grain Roll **V DF**

Wednesday

- ▶ Butter Lettuce, Red Leaf Lettuce, Cucumber, Tomato, Strawberry Vinaigrette **V+ DF GF**
- ▶ Roasted Beet Salad, Raspberry Reduction, Arugula, Ciligiene Mozzarella, Shaved Radish **V GF**
- ▶ Turkey, Garlic Aioli, Mixed Greens, Tomatoes, Roasted Red Peppers, Aged Cheddar, Rustic Roll
- ▶ Roast Beef, Horseradish Aioli, Aged Alpine Swiss Cheese, Semolina Oval Roll
- ▶ Sweet Chili Salmon Wrap, Carrots, Cucumber, Mixed Greens, Sesame Seeds **DF**
- ▶ Buffalo Cauliflower, Celery, Cucumber, Romaine, Blue Cheese, Pretzel Roll **V**

Thursday

- ▶ Romaine, Pomegranate, Shredded Carrot, Cucumber, Herbs, Balsamic Vinaigrette **V+ DF GF**
- ▶ Roasted Butternut Squash, Jicama, Kale, Pepitas, Dried Cranberry, Maple Vinaigrette **V+ DF GF**
- ▶ Mike's Hot Honey Chicken Salad, Crispy Pancetta, Muenster, French Batard Roll
- ▶ Black Forest Ham, Radicchio, Arugula, Tomato, Health Pull-Apart Roll **DF**
- ▶ Crab Salad, Pickled Red Onion, Old Bay, Kewpie, Tarragon, Croissant
- ▶ Roasted Vegetable Wrap, Garlic Hummus, Crushed Sunflower Seeds, Spinach, Feta **V**

Friday

- ▶ Mixed Greens, Red Onion, Tomato, Cilantro, Red Pepper Vinaigrette **V+ DF GF**
- ▶ Charred Romaine, Corn, Avocado, Cotija, Ancho Caesar Dressing **V GF**
- ▶ Turkey, Sundried Tomatoes, Olives, Arugula Pesto, Mozzarella, Sourdough Roll
- ▶ Toscano Salami, Serrano Ham, Sliced Muenster, Mixed Greens, Banana Peppers, Onion Roll
- ▶ Open-Faced Smoked Salmon Bagel, Chive Cream Cheese, Micro Herbs, Pickled Onions, Capers
- ▶ Chickpea Salad Wrap, Vegan Mayo, Carrots, Cucumber, Vegan Feta, Herbs, Spinach **V+ DF**

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Build A Bowl Menu 02/09 - 02/13

Protein:

- ▶ Chicken Teriyaki **DF**
- ▶ Pork Katsu **DF**

Greens & Grains:

- ▶ Red Leaf Lettuce **V+ DF GF**
- ▶ Steamed White Rice **V+ DF GF**

Accompaniment:

- ▶ Shio Koji Cucumber **V+ DF**
- ▶ Pickled Red Onion **V+ DF GF**
- ▶ Wakame **V+ DF GF**
- ▶ Avocado **V+ DF GF**
- ▶ Radish **V+ DF GF**
- ▶ Wonton Strips **V+ DF**
- ▶ Scallion **V+ DF GF**

Dressing:

- ▶ Yuzu & Cucumber Dressing **V+ DF**

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.

