

Hot Lunch Menu 03/09 - 03/13

Monday

- ▶ Bowery Farms Mixed Greens, Mandarin, Cucumber, Miso Ginger Vinaigrette **V+ DF**
- ▶ Sesame Roasted Cauliflower, Cabbage, Shiitake, Herbs, Bell Peppers, Hoisin Dressing **V+ DF**
- ▶ Heritage Chicken Teriyaki, Eggplant, Crispy Garlic **DF**
- ▶ Shio Koji Skirt Steak, Tatsoi, Scallion **DF GF**
- ▶ Vegetable Stir Fry, Onion, Carrot, Brussels Sprout **V+ DF**
- ▶ Steamed White Rice **V+ DF GF**

Tuesday

- ▶ Quinoa, Scallions, Carrots, Cucumbers, Bell Peppers, Cilantro, Lime Dressing **V+ DF**
- ▶ Mixed Baby Greens, Red Onion, Cucumber, Sweet Potato, Honey Mustard Dressing **V DF GF**
- ▶ Hanger Steak, Coffee Rub, Maple Chipotle Glaze **DF GF ***
- ▶ Grilled Chicken, Strawberry BBQ Sauce, Herbs **DF GF**
- ▶ Braised Collard Greens, Garlic, Shallots, Apple Cider Vinegar, Crushed Chili Flakes **V+ DF GF**
- ▶ Mac & Cheese, Roasted Garlic, Herbed Breadcrumbs **V**

Wednesday

- ▶ Chopped Romaine, Croutons, Cherry Tomato, Parmesan, Caesar Dressing **V**
- ▶ Napa Cabbage, Red Cabbage, Shaved Carrot, Shredded Brussel Sprouts, Lemon Poppy Dressing **V DF GF**
- ▶ Smoked BBQ Beef Brisket, Grilled Red Onion, Candied Bacon Crumble **DF GF**
- ▶ Grilled Gulf Shrimp, Alabama Comeback Sauce, Paprika, Pickle Relish, Parsley **DF GF**
- ▶ Roasted Broccolini, Smoked Salt, White Balsamic Reduction **V+ DF GF**
- ▶ Roasted Fingerling Potatoes, Shallot, Garlic Aioli, Herbs **V DF GF**

Thursday

- ▶ Wild Arugula, Strawberry, Goat Cheese, Cucumber, Pomegranates, Raspberry Vinaigrette **V GF**
- ▶ Barley, Chive, Cranberries, Sunflower Seeds, Shallot, Baby Kale, Balsamic Dressing **V+ DF**
- ▶ French Cut Chicken, Fennel Pollen, Pink Peppercorn Brine, Grilled Lemon **DF GF**
- ▶ Roasted Salmon, Dill Cream Sauce, Cherry Tomato **GF**
- ▶ Charred Cauliflower, Calabrian Chile, Herbs **V+ DF GF**
- ▶ Sweet Potato Mash, Brown Sugar, Orange Zest **V GF**

Friday

- ▶ Bowery Farms Mixed Lettuces, Tortilla Strip, Red Onion, Radish, Mango Vinaigrette **V GF**
- ▶ Avocado, Heirloom Tomato, Cilantro, Roasted Corn, Black Beans, Butternut Squash, Avocado Ranch, Cotija **V GF**
- ▶ Braised Carnitas, Onion, Peppers, Cilantro **DF GF**
- ▶ Chile Lime Glazed Chicken **DF GF**
- ▶ Grilled Heirloom Carrots, Coriander, Chimichurri **V+ DF GF**
- ▶ Spanish 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 03/09 - 03/13

Monday

- ▶ Bowery Farms Mixed Greens, Mandarin, Cucumber, Miso Ginger Vinaigrette **V+ DF**
- ▶ Sesame Roasted Cauliflower, Cabbage, Shiitake, Herbs, Bell Peppers, Hoisin Dressing **V+ DF**
- ▶ Marinated Chicken, Poblano Sauce, Romaine, Sliced Tomato, Pepper Jack, Rustic Roll
- ▶ Black Forest Ham, Alpine Swiss, Fig Spread, Wild Arugula, French Baguette
- ▶ Calabrian Chili Crab Wrap, Garlic Lemon Aioli, Kale, Cilantro, Roasted Corn **DF**
- ▶ Cucumber, Tomato, Sprouts, Mixed Greens, Pickled Red Onions, Tahini Spread, Sourdough Roll **V+ DF**

Tuesday

- ▶ Quinoa, Scallions, Carrots, Cucumbers, Bell Peppers, Cilantro, Lime Dressing **V+ DF**
- ▶ Mixed Baby Greens, Red Onion, Cucumber, Sweet Potato, Honey Mustard Dressing **V DF GF**
- ▶ Shredded Buffalo Chicken, Romaine Lettuce, Blue Cheese Dressing, Pretzel Roll
- ▶ Churrasco Steak, Chimichurri, Aged Gruyere, Chipotle Aioli, Ciabatta Roll
- ▶ Lemon Pepper Shrimp Wrap, Coriander Crema, Shredded Romaine, Pineapple Mango Salsa
- ▶ Wild Mushrooms, Basil Aioli, Romano, Arugula, Challah Roll **V**

Wednesday

- ▶ Chopped Romaine, Croutons, Cherry Tomato, Parmesan, Caesar Dressing **V**
- ▶ Napa Cabbage, Red Cabbage, Shaved Carrot, Shredded Brussel Sprouts, Lemon Poppy Dressing **V DF GF**
- ▶ Curried Chicken, Fig Jam, Spinach, Pickled Red Onion, Naan Bread **DF**
- ▶ Maplewood Smoked Ham, Cheddar, Heirloom Tomatoes, Little Gem, Brioche Roll
- ▶ Flaked Tuna Salad, Celery, Red Onion, Arugula, Hudson Health Bread **DF**
- ▶ Roasted Carrots, Grilled Eggplant, Balsamic, Olive Oil, Organic Greens, Olive Roll **V+ DF**

Thursday

- ▶ Wild Arugula, Strawberry, Goat Cheese, Cucumber, Pomegranates, Raspberry Vinaigrette **V GF**
- ▶ Barley, Chive, Cranberries, Sunflower Seeds, Shallot, Baby Kale, Balsamic Dressing **V+ DF**
- ▶ Chicken Salad, Granny Smith Apple, Red Onion, Spinach, Multigrain Roll **DF**
- ▶ Prosciutto, Apple Butter, Double Crème Brie, Wild Arugula, Garlic Rosemary Roll
- ▶ Teriyaki Glazed Shrimp Wrap, Shredded Carrot, Tatsoi, Ginger Aioli **DF**
- ▶ Fresh Mozzarella, Heirloom Tomato, Roasted Peppers, Pesto, Grilled Flatbread **V**

Friday

- ▶ Bowery Farms Mixed Lettuces, Tortilla Strip, Red Onion, Radish, Mango Vinaigrette **V GF**
- ▶ Avocado, Heirloom Tomato, Cilantro, Roasted Corn, Black Beans, Butternut Squash, Avocado Ranch, Cotija **V GF**
- ▶ Grilled Chicken Caesar Wrap, Romaine Lettuce, Parmigiano Reggiano, Croutons
- ▶ Skirt Steak, Roasted Red Peppers, Grilled Onion, Mozzarella, Semolina Oval Roll
- ▶ Smoked Salmon, Cucumbers, Dill Cream Cheese, Pickled Onions, Everything Roll
- ▶ Roasted Vegetables, Red Pepper Hummus, Cucumber, Tomato, Radicchio, Onion Roll **V+ DF**

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Build A Bowl Menu 03/09 - 03/13

Protein:

- ▶ Roasted Mediterranean Chicken **DF GF**
- ▶ Falafel **V+ DF**

Greens & Grains:

- ▶ Mixed Greens **V+ DF GF**
- ▶ Yellow Jasmine Rice **V+ DF GF**

Accompaniments:

- ▶ Hummus **V+ DF GF**
- ▶ Pickled Red Onion **V+ DF GF**
- ▶ Cherry Tomatoes **V+ DF GF**
- ▶ Cucumber **V+ DF GF**
- ▶ Kalamata Olives **V+ DF GF**
- ▶ Feta Cheese **V GF**
- ▶ Sliced Toasted Pita **V DF**

Dressing:

- ▶ Tzatziki Sauce **V GF**

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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.

