

Hot Lunch Menu 03/23 - 03/27

Monday

- ▶ Bowers Farms Greens, Cucumber, Tomato, Feta, Balsamic Dressing **V GF**
- ▶ Roasted Asparagus, Peppers, Onion, Quinoa, Roasted Garlic Vinaigrette **V+ DF GF**
- ▶ French Cut Chicken Breast, Rosemary Honey Mustard **DF**
- ▶ Skirt Steak, Rye Maple Glaze, Herbs **DF GF ***
- ▶ Roasted Broccoli **V+ DF GF**
- ▶ Fingerling Potato, Parmesan, Parsley **V GF**

Tuesday

- ▶ Baby Spinach, Cucumber, Tomato, Shredded Carrot, Croutons, Orange Vinaigrette **V+ DF**
- ▶ Roasted Mushroom, Barley, Bell Pepper, Scallion, Cabbage, Furikake, Yuzu Vinaigrette **V+ DF**
- ▶ Shio Koji Marinated Short Ribs, Soy, Ginger, Chilis, Lemongrass **DF**
- ▶ Atlantic Salmon, Gochujang Glaze, Kimchi Succotash **DF**
- ▶ Purple Asparagus, Toasted Sesame Vinaigrette **V+ DF GF**
- ▶ Short Grain Rice, Sushi Vinegar **V+ DF GF**

Wednesday

- ▶ Wild Arugula, Kale, Fennel, Pomegranate, Pive, Citrus Vinaigrette **V GF**
- ▶ Farro, Cucumber, Radicchio, Feta, Carrot, Radish, Blood Orange Vinaigrette **V**
- ▶ French Cut Chicken, Wild Mushroom **DF GF**
- ▶ Roasted Shrimp, Thyme, Garlic Confit, Spinach Cream Sauce **GF**
- ▶ Herb Roasted Cauliflower, Smoked Olive Oil, Citrus Zest **V+ DF GF**
- ▶ Orecchiette, Basil, Corn, Mint, Brown Butter, Scallion, Parmesan **V**

Thursday

- ▶ Caesar Salad, Baby Romaine, Herbed Croutons, Parmesan, Caesar Dressing **V**
- ▶ Quinoa, Cherry Tomato, Chickpeas, Pearl Mozzarella, Pepperoncini, Iceberg Lettuce **V GF**
- ▶ French Cut Chicken, Grilled Lemon, Roasted Tomatoes **GF**
- ▶ Atlantic Cod, White Burgundy, Pepitas, Herbed Bread Crumb, Basil, Lemon Zest, Raisins
- ▶ Grilled Seasonal Vegetables, Roasted Red Pepper, Crushed Sunflower Seeds **V+ DF GF**
- ▶ Ricotta Tortellini, Lemon & Brown Butter, Sage, Pecorino Romano **V**

Friday

- ▶ Organic Greens, Carrot, Cucumber, Tomato, Zaatar Avocado Dressing **V+ DF GF**
- ▶ Bulgur Salad, Little Gem, Green Onion, Parsley, Tomato, Lemon Vinaigrette **V+ DF**
- ▶ Australian Rack Of Lamb, Ras El Hanout, Seasonal Chutney, Mint **DF GF ***
- ▶ Chicken Korma, Saffron, Coriander, Yogurt, Coconut Milk, Parsley **GF**
- ▶ Vegetable Pakora, Cilantro Sauce **V+ DF**
- ▶ Vegetable Biryani, Basmati Rice, Peas, Seasonal Vegetable **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 03/23 - 03/27

Monday

- ▶ Bowery Farms Greens, Cucumber, Tomato, Feta, Balsamic Dressing **V GF**
- ▶ Roasted Asparagus, Peppers, Onion, Quinoa, Roasted Garlic Vinaigrette **V+ DF GF**
- ▶ Oven Roasted Turkey, Red Pepper Mayo, Arugula, Provolone, Heirloom Tomato, Rustic Roll
- ▶ Salami, Organic Greens, Manchego, Chipotle Mayo, Ciabatta
- ▶ Tuna Salad, Kewpie, Dill, Dijon, Radicchio, Celery, Red Onion, Multigrain Roll
- ▶ Heirloom Tomato, Basil, Mozzarella, Balsamic, Arugula, Sourdough Roll **V**

Tuesday

- ▶ Baby Spinach, Cucumber, Tomato, Shredded Carrot, Croutons, Orange Vinaigrette **V+ DF**
- ▶ Roasted Mushroom, Barley, Bell Pepper, Scallion, Cabbage, Furikake, Yuzu Vinaigrette **V+DF**
- ▶ Sundried Tomato Chicken, Olives, Pesto, Mozzarella, Semolina Roll
- ▶ BLT, Tomato, Butter Head Lettuce, Garlic Mayo, Sesame Roll **DF**
- ▶ Smoked Salmon, Chive & Caper Spread, Watercress, Pickled Onion, Everything Roll
- ▶ Zaatar Roasted Vegetables, Red Pepper Hummus, Naan, Spinach **V+ DF**

Wednesday

- ▶ Wild Arugula, Kale, Fennel, Pomegranate, Piave, Citrus Vinaigrette **V GF**
- ▶ Farro, Cucumber, Radicchio, Feta, Carrot, Radish, Blood Orange Vinaigrette **V**
- ▶ Balsamic Chicken, Heirloom Tomato, Avocado, Little Gem Lettuce, Kaiser Roll **DF**
- ▶ Roast Beef, Tarragon Remoulade, Arugula, Pepperoncini, Swiss Cheese, Parker House Roll
- ▶ Lemon Pepper Shrimp Wrap, Cilantro Crema, Romaine, Mango Pineapple Salsa
- ▶ Classic Egg Salad, Red Onion, Celery, Parsley, Arugula, Multigrain Roll **V DF**

Thursday

- ▶ Caesar Salad, Baby Romaine, Herbed Croutons, Parmesan, Caesar Dressing **V**
- ▶ Quinoa, Cherry Tomato, Chickpeas, Pearl Mozzarella, Pepperoncini, Iceberg Lettuce **V GF**
- ▶ Oven Roasted Turkey, Bacon, Swiss, Arugula, Pickles, Croissant
- ▶ Pastrami, Swiss, Thousand Island, Sauerkraut, Rye Roll
- ▶ Crab Salad Wrap, Spinach, Pickled Onion, Herbs, Citrus, Roasted Corn **DF**
- ▶ Grilled Vegetable Muffaletta, Artichoke, Zucchini, Romesco, Mixed Greens, French Batard Roll **V+ DF**

Friday

- ▶ Organic Greens, Carrot, Cucumber, Tomato, Zaatar Avocado Dressing **V+ DF GF**
- ▶ Bulgur Salad, Little Gem, Green Onion, Parsley, Tomato, Lemon Vinaigrette **V+ DF**
- ▶ Chipotle Chicken Breast, Honey Chipotle Mayo, Pepper Jack, Arugula, Pretzel Roll
- ▶ Black Forest Ham, Apple Butter, Brie, Satur Farm Mesclun, Poppy Roll
- ▶ Blackened Shrimp, Pickle Relish, Lettuce, Beefsteak Tomatoes, Baguette **DF**
- ▶ Greek Salad Pita, Feta, Olives, Cucumbers, Cherry Tomatoes, Pita Pocket **V**

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Build A Bowl Menu 03/23 - 03/27

Protein:

- ▶ Mojo Marinated Chicken **DF GF**
- ▶ Chimichurri Skirt Steak **DF GF**

Greens & Grains:

- ▶ Romaine & Mixed Greens **V+ DF GF**
- ▶ Coconut Rice **V+ DF GF**

Accompaniment:

- ▶ Pineapple Mango Salsa **V+ DF GF**
- ▶ Sliced Cucumber **V+ DF GF**
- ▶ Pickled Red Onion **V+ DF GF**
- ▶ Black Bean Salad **V+ DF GF**
- ▶ Diced Mango **V+ DF GF**
- ▶ Fried Sweet Plantains **V+ DF GF**
- ▶ Micro Cilantro **V+ DF GF**

Dressing:

- ▶ Lime & Cilantro Dressing **V+ DF 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.

