

Hot Lunch Menu 03/30 - 04/03

Monday

- ▶ Romaine, Chicory, Goat Cheese, Dried Cherry, Balsamic Dressing **V GF**
- ▶ Haricot Vert, Chickpeas, Asparagus, Red Peppers, Arugula, Shallot Vinaigrette **V+ DF GF**
- ▶ Herb Rubbed Chicken, Spinach, Burnt Rosemary **DF GF**
- ▶ Citrus Brined Pork Tenderloin, Grapefruit, Fennel **DF GF ***
- ▶ Garlic Roasted Broccoli, Herbs, Fried Onion **V+ DF GF**
- ▶ Orzo, Seasonal Vegetables, Buffalo Mozzarella, Herbs **V**

Tuesday

- ▶ Baby Kale, Shaved Carrots, Pickled Red Onions, Cucumber, Saffron Lemon Dressing **V+ DF GF**
- ▶ Bulgur, Tomato, Cucumber, Avocado, Vegan Feta, Herbs, Lemon Vinaigrette **V+ DF**
- ▶ Herb Marinated Monkfish, Crispy Chickpeas, Lemon Zest, Smoked Olive Oil **DF GF ***
- ▶ Mediterranean Spiced Chicken, Turmeric, Ras El Hanout, Yogurt, Tomato & Cucumber Mix **GF**
- ▶ Grilled Artichokes, Marinated Eggplant, Peppers, Seasonal Squash **V+ DF GF**
- ▶ Brown Rice Pilaf **V GF**

Wednesday

- ▶ Satur Farms Arugula, Radicchio, Strawberry, Goat Cheese, Citrus Vinaigrette **V GF**
- ▶ Creamy Potato Salad, Smoked Bacon, Chive, Dijon, Mayo, Green Peas, Potatoes, Hardboiled Egg **DF**
- ▶ Black Pepper & Mustard Rubbed Skirt Steak, Tomato Butter **GF ***
- ▶ French Cut Chicken, Green Onion, Lemon Thyme **GF**
- ▶ Brussel Sprouts, Garlic Confit, Calabrian Chile Oil **V+ DF GF**
- ▶ Pearled Couscous, Marinated Cherry Tomato, Mixed Vegetables, Herbs **V+ DF**

Thursday

- ▶ Red Leaf Lettuce, Arugula, Cherry Tomatoes, Manchego, Cilantro Lime Vinaigrette **V GF**
- ▶ Roasted Asparagus, Charred Carrots, Farro, Radish, Mixed Greens, Apple Dressing **V+ DF**
- ▶ Adobo Marinated Chicken, Charred Peppers, Grilled Onions **DF GF**
- ▶ Buttermilk Cornmeal Cod, Blistered Cherry Tomato, Cilantro, Grilled Lime **GF**
- ▶ French Beans, Capers, Coriander, Olive Oil **V+ DF GF**
- ▶ Spanish Rice, Paprika, Cumin **V+ DF GF**

Friday

- ▶ Mizuna, Radish, Scallion, Asian Pear, Carrots, Honey Yuzu Vinaigrette **V DF GF**
- ▶ Quinoa, Spinach, Roasted Red Peppers, Baby Corn, Shredded Carrot, Sweet Thai Dressing **V+ DF**
- ▶ Lemongrass Brined Chicken, Grilled Cabbage, Miso Glaze **DF**
- ▶ Tempura Shrimp, Fried Japanese Eggplant, Unagi Sauce, Sesame Seeds **DF**
- ▶ Mixed Vegetable Stir Fry, Herbs **V+ DF GF**
- ▶ Sautéed Asian Noodles, Sesame Oil, Chili Oil **V+ DF**

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 03/30 - 04/03

Monday

- ▶ Romaine, Chicory, Goat Cheese, Dried Cherry, Balsamic Dressing **V GF**
- ▶ Haricot Vert, Chickpeas, Asparagus, Red Peppers, Arugula, Shallot Vinaigrette **V+ DF GF**
- ▶ Roasted Turkey, Slaw, Whole Grain Roll **DF**
- ▶ Honey Glazed Ham, Gouda, Arugula, Whole Wheat Roll
- ▶ Miso Glazed Shrimp Wrap, Mizuna, Carrot, Scallions, Teriyaki Sauce **DF**
- ▶ Crushed Chickpea Salad Wrap, Cocomelon, Carrots, Cucumber, Herbs, Spinach **V+ DF**

Tuesday

- ▶ Baby Kale, Shaved Carrots, Pickled Red Onions, Cucumber, Saffron Lemon Dressing **V+ DF GF**
- ▶ Bulgur, Tomato, Cucumber, Avocado, Vegan Feta, Herbs, Lemon Vinaigrette **V+ DF**
- ▶ Chipotle Chicken Breast, Avocado Spread, Pepper Jack, Romaine, Rustic Roll
- ▶ Pastrami, Little Gem Lettuce, Heirloom Tomatoes, Confit Garlic Aioli, French Baguette **DF**
- ▶ Sweet Chili Salmon Wrap, Cucumber, Mixed Greens, Carrots **DF**
- ▶ Roasted Seasonal Vegetables, Red Pepper Coulis, Organic Baby Kale, Mozzarella, Pretzel Roll **V+ DF**

Wednesday

- ▶ Satur Farms Arugula, Radicchio, Strawberry, Goat Cheese, Citrus Vinaigrette **V GF**
- ▶ Creamy Potato Salad, Smoked Bacon, Chive, Dijon, Mayo, Green Peas, Potatoes, Hardboiled Egg **DF**
- ▶ Maple Roasted Turkey, Mixed Greens, Tomatoes, Ciabatta Roll **DF**
- ▶ Grilled Skirt Steak, Vidalia Onions, Rosemary Aioli, Cheddar, Semolina Roll
- ▶ Flaked Tuna Salad, Celery, Red Onion, Mayo, Arugula, Multigrain Roll **DF**
- ▶ Buffalo Cauliflower Wrap, Celery, Carrots, Crumbled Blue Cheese, Little Gem **V**

Thursday

- ▶ Red Leaf Lettuce, Arugula, Cherry Tomatoes, Manchego, Cilantro Lime Vinaigrette **V GF**
- ▶ Roasted Asparagus, Charred Carrots, Farro, Radish, Mixed Greens, Apple Dressing **V+ DF**
- ▶ Pesto Grilled Chicken, Sundried Tomato, Shaved Romano Cheese, Pepperoncini, Arugula, Sourdough Roll
- ▶ Applewood Smoked Bacon, Heirloom Tomatoes, Hot Honey, Mayo, Romaine, Sliced Multigrain **DF**
- ▶ Crab Cake, Cabbage Slaw, Lemon Aioli, Brioche Roll
- ▶ Egg Salad, Potato, Cherry Tomato, Chives, Dijonnaise, Arugula, Ciabatta Roll **V DF**

Friday

- ▶ Mizuna, Radish, Scallion, Asian Pear, Carrots, Honey Yuzu Vinaigrette **V DF GF**
- ▶ Quinoa, Spinach, Roasted Red Peppers, Baby Corn, Shredded Carrot, Sweet Thai Dressing **V+ DF**
- ▶ Crispy Chicken Caesar Wrap, Romaine Lettuce, Parmesan, Croutons
- ▶ Genoa Salami, Bistro Ham, Herb Mayo, American Cheese, Mixed Greens, Ciabatta Rosemary Roll
- ▶ Blackened Shrimp Wrap, Black Bean Salsa, Avocado, Romaine **DF**
- ▶ Spicy Roasted Broccoli Di Ciccio, Pickled Red Onion, Calabrian Aioli, Poppy Roll **V+ DF**

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Build A Bowl Menu 03/30 - 04/03

Protein:

- ▶ A1 Line Caught Tuna **DF**
- ▶ Teriyaki Chicken **DF**

Greens & Grains:

- ▶ Bowery Farms Mixed Greens **V+ DF GF**
- ▶ Sushi Rice **V+ DF GF**

Accompaniments:

- ▶ Avocado **V+ DF GF**
- ▶ Cucumber **V+ DF GF**
- ▶ Seaweed **V+ DF GF**
- ▶ Mango **V+ DF GF**
- ▶ Carrot **V+ DF GF**
- ▶ Pickled Ginger **V+ DF GF**
- ▶ Micro Cilantro **V+ DF GF**

Dressing:

- ▶ Sesame Soy Dressing **V+ DF**
- ▶ Sriracha Kewpie Aioli **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.

