

Hot Lunch Menu 04/27 - 05/01

Monday

- ▶ Bowery Farms Greens, Radish, Scallion, Shredded Carrot, Red Wine Dressing **V+ DF GF**
- ▶ Brown Rice, Cucumber, Cherry Tomato, Kale, Oregano Lemon Vinaigrette **V+ DF GF**
- ▶ Bourbon Peach Chicken, Shaved Fennel, Citrus Zest **DF GF**
- ▶ Balsamic Glazed Flank Steak, Fried Shallots, Basil, EVOO **DF GF ***
- ▶ Roasted Cauliflower & Shishito Peppers, Picada Pesto **V**
- ▶ Creamy Red Pepper Pasta, Burrata, Herbs **V**

Tuesday

- ▶ Arugula, Shredded Carrots, Edamame, Cucumber, Scallion, Miso Dressing **V+ DF**
- ▶ Quinoa, Radish, Shallot, Tuscan Kale, Citrus Vinaigrette **V+ DF GF**
- ▶ Chili & Lemongrass Cod, Bean Sprouts, Garlic Chips, Ginger **DF GF**
- ▶ Korean Braised Pulled Pork, Sesame, Scallion, Cilantro **DF**
- ▶ Honey & Soy Broccoli **V DF**
- ▶ Steamed Sushi Rice **V+ DF GF**

Wednesday

- ▶ Spinach, Peppers, Tomatoes, Cucumber, Avocado Tahini Dressing **V+ DF GF**
- ▶ Curried Cauliflower, Broccoli, Pomegranate Seeds, Crispy Chickpeas, Honey Lime Vinaigrette **V DF GF**
- ▶ Tandoori Chicken, Crispy Potato, Grilled Limes, Cilantro **DF GF**
- ▶ Coconut Green Curry Salmon, Cardamom, Fried Shallot **DF GF**
- ▶ Roasted Zucchini & Eggplant, Cumin Yogurt Dressing **V GF**
- ▶ Basmati Rice & Naan **V+ DF**

Thursday

- ▶ Arugula, Seasonal Squash, Pepitas, Cherry Tomatoes, Champagne Vinaigrette **V+ DF GF**
- ▶ Orzo, Tomatoes, Cucumber, Chickpeas, Red Onion, Feta, Herbs, Roasted Garlic Dressing **V**
- ▶ Grilled Mediterranean Chicken, Spring Onion, Parsley **DF GF**
- ▶ Australian Lamb Loin, Sundried Tomato Sauce, Crispy Tuscan Kale **GF ***
- ▶ Grilled Asparagus, Saffron Oil, Oregano, Blistered Cherry Tomato **V+ DF GF**
- ▶ Israeli Couscous, Herbs & Confit Garlic **V+ DF**

Friday

- ▶ Satur Farms Mesclun, Tomato, Cucumber, Radish, Red Onion, Balsamic Dressing **V+ DF GF**
- ▶ Pearled Farro, Marinated Vegetables, Roasted Corn, Cherry Tomato, Shallot Vinaigrette **V+ DF**
- ▶ Grilled Chicken, Hawaiian BBQ Sauce, Scallion **DF**
- ▶ Agave Tequila Shrimp, Charred Pineapple, Scallion **DF GF**
- ▶ Macaroni Salad, Crispy Prosciutto (On Side), Chives **V**

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 04/27 - 05/01

Monday

- ▶ Bowery Farms Greens, Radish, Scallion, Shredded Carrot, Red Wine Dressing **V+ DF GF**
- ▶ Brown Rice, Cucumber, Cherry Tomato, Kale, Oregano Lemon Vinaigrette **V+ DF GF**
- ▶ Chicken Salad, Peppers, Spinach, Garlic Focaccia **DF**
- ▶ Black Forest Ham, Aged Cheddar, Honey Mustard Aioli, Heirloom Tomato, Arugula, Brioche Roll
- ▶ Grilled Shrimp, Citrus Slaw, Cilantro, Honey Sriracha Aioli, Ciabatta Roll **DF**
- ▶ Potato & Egg Salad, Mixed Greens, Whole Grain Roll **V DF**

Tuesday

- ▶ Arugula, Shredded Carrots, Edamame, Cucumber, Scallion, Miso Dressing **V+ DF**
- ▶ Quinoa, Radish, Shallot, Tuscan Kale, Citrus Vinaigrette **V+ DF GF**
- ▶ Maple Turkey, Swiss Cheese, Heirloom Tomato, Romaine, Sesame Baguette
- ▶ Roast Beef, Pepper Jack, Black Bean Spread, Lime Mayo, Iceberg Lettuce, Rustic Roll
- ▶ Flaked Salmon Wrap, Romaine, Roasted Corn, Cucumber, Dill Lemon Crema
- ▶ Za'atar Roasted Vegetables, Citrus Dressing, Lemon Hummus, Pepitas, Mesclun, Flatbread **V+ DF**

Wednesday

- ▶ Spinach, Peppers, Tomatoes, Cucumber, Avocado Tahini Dressing **V+ DF GF**
- ▶ Curried Cauliflower, Broccoli, Pomegranate Seeds, Crispy Chickpeas, Honey Lime Vinaigrette **V DF GF**
- ▶ Grilled Chicken, Romesco, Pickled Onions, Shaved Parmesan, Sundried Tomato Wrap
- ▶ Prosciutto, Double Crème Brie, Wild Arugula, White Balsamic Glaze, Parker House Roll
- ▶ Smoked Salmon, Kewpie Mayo, Chives, Butterhead Lettuce, Everything Roll **DF**
- ▶ Heirloom Tomato, Basil Pesto, Fresh Mozzarella, Wild Arugula, Tomato Cheese Focaccia **V**

Thursday

- ▶ Arugula, Seasonal Squash, Pepitas, Cherry Tomatoes, Champagne Vinaigrette **V+ DF GF**
- ▶ Orzo, Tomatoes, Cucumber, Chickpeas, Red Onion, Feta, Herbs, Roasted Garlic Dressing **V**
- ▶ Teriyaki Chicken Wrap, Shredded Carrots, Cucumber, Cilantro, Napa Cabbage, Sriracha Aioli **DF**
- ▶ Salami, Honey Mustard, Aged Gouda, Saturn Farms Arugula, Sourdough Roll
- ▶ Flaked Tuna Salad, Celery, Red Onion, Dill, Mayo, Herbs, Radicchio, Multigrain Roll **DF**
- ▶ Roasted Cauliflower & Mushroom, Tomato Spread, Provolone, Spinach, Honey Wheat Wrap **V**

Friday

- ▶ Satur Farms Mesclun, Tomato, Cucumber, Radish, Red Onion, Balsamic Dressing **V+ DF GF**
- ▶ Pearled Farro, Marinated Vegetables, Roasted Corn, Cherry Tomato, Shallot Vinaigrette **V+ DF**
- ▶ Roasted Buffalo Turkey, Blue Cheese, Shredded Lettuce, Pretzel Roll
- ▶ Marinated Flank Steak, Roasted Peppers, Arugula, Chimichurri, French Baguette **DF**
- ▶ Blackened Shrimp Wrap, Corn & Black Bean Salsa, Tomatoes, Romaine, Ancho Chipotle Dressing **DF**
- ▶ Portobello Mushrooms, Roasted Peppers, Herb Cheese Spread, Balsamic, French Batard Roll **V**

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Build A Bowl Menu 04/27 - 05/01

Protein:

- ▶ Grilled Salmon **DF GF**
- ▶ Roasted Agave & Tahini Cauliflower **V+ DF GF**

Greens & Grains:

- ▶ Little Gem Lettuce **V+ DF GF**
- ▶ Farro **V DF**

Accompaniments:

- ▶ Pico de Gallo **V+ DF GF**
- ▶ Cucumber **V+ DF GF**
- ▶ Cherry tomato **V+ DF GF**
- ▶ Avocado **V+ DF GF**
- ▶ Shaved radish **V+ DF GF**
- ▶ Grilled corn **V+ DF GF**
- ▶ Black Beans **V+ DF GF**
- ▶ Shredded Cheddar **V+ DF GF**

Dressing:

- ▶ Cumin & Lime 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.

