

Hot Lunch Menu 06/23 - 06/27

Monday

- ▶ Mixed Greens, Radish, Tomato, Cucumber, Ancho Crema Dressing **V GF**
- ▶ Jicama, Watermelon, Red Onion, Sliced Jalapeno, Cilantro, Cumin Lime Vinaigrette **V+ DF GF**
- ▶ Atlantic Salmon, Pineapple Teriyaki Glaze, Pink Peppercorn **DF**
- ▶ Lemon Ginger Chicken, Pineapple Mango Salsa, Cilantro **DF GF**
- ▶ Caramelized Sweet Plantains, Maldon Sea Salt, Lime Zest **V+ DF GF**
- ▶ Coconut Saffron Rice **V+ DF GF**

Tuesday

- ▶ Romaine, Shaved Fennel, Charred Red Peppers, Artichokes, Red Wine Vinaigrette **V+ DF GF**
- ▶ Farro, Pickled Cherries, Green Kale, Roasted Shallot, Pepitas, Herbs, White Balsamic Dressing **V+ DF**
- ▶ Grilled Chicken, Lemon, Gin & Herb Sauce **GF**
- ▶ Coulotte Beef, Smoked Olive Oil, Citrus Zest **GF ***
- ▶ Roasted Carrots, Honey Garlic Butter **V GF**
- ▶ Couscous, Lemon, Grilled Peppers & Shallots, Herbs **V**

Wednesday

- ▶ Frisee, Radicchio, Shaved Parmesan, Basil, Toasted Sunflower Seeds, Lemon Vinaigrette **V GF**
- ▶ Roasted Corn, Peaches, Red Onion, Mint, Cherry Tomatoes, Agave Citrus Dressing **V+ DF GF**
- ▶ Adobo Rubbed French Cut Chicken, Salsa Macha, Olives **DF GF**
- ▶ Citrus Mahi Mahi, Roasted Poblano Sauce **GF**
- ▶ Charred Cauliflower Steaks, Chimichurri **V+ DF GF**
- ▶ Yuca Fries, Avocado Crema **V GF**

Thursday

- ▶ Butter Lettuce, Olives, Sundried Tomatoes, Artichoke, Cucumbers, Buttermilk Ranch **V GF**
- ▶ Mixed Greens, Roasted Asparagus, Tomatoes, Burrata, Croutons, Balsamic Glaze **V**
- ▶ Lemon Pepper Chicken, Heirloom Tomatoes, Fennel, Lemon **DF GF**
- ▶ Grilled Hot Italian Sausage, Roasted Peppers, Onions, Garlic, Basil **DF GF**
- ▶ Charred Broccolini, Caesar Dressing, Toasted Breadcrumbs, Pecorino, Olive Oil **V**
- ▶ Pasta, Mushroom Ragu, Oregano, Micro Basil **V+ DF**

Friday

- ▶ Organic Mesclun, Cucumbers, Crispy Garlic, Carrots, Ginger Miso Dressing **V+ DF**
- ▶ Soba Noodles, Shaved Cabbage, Cilantro, Peppers, Scallion, Sesame Dressing **V+ DF**
- ▶ Grilled French Cut Chicken, Hoisin Five Spice Glaze, Scallions **DF**
- ▶ Sweet And Sour Shrimp, Peppers, Onions, Cilantro **DF**
- ▶ Blistered Sugar Snap Peas, Sesame, Yuzu **V+ DF**
- ▶ Scallion Pancake, Ginger Soy Sauce **V+ DF**

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 06/23 - 06/27

Monday

- ▶ Mixed Greens, Radish, Tomato, Cucumber, Ancho Crema Dressing **V GF**
- ▶ Jicama, Watermelon, Red Onion, Sliced Jalapeno, Cilantro, Cumin Lime Vinaigrette **V+ DF GF**
- ▶ Herb Chicken, Red Grapes, Celery, Red Onion, Herbs, Lemon **DF**
- ▶ Bacon, Tomatoes, Butterhead Lettuce, Garlic Mayo, Sesame Seed Freeform **DF**
- ▶ Garlic Roasted Shrimp, Grilled Peppers, Herbs, Sliced Brioche
- ▶ Egg Salad Wrap, Mayo, Celery, Red Onion, Herbs **DF**

Tuesday

- ▶ Romaine, Shaved Fennel, Charred Red Peppers, Artichokes, Red Wine Vinaigrette **V+ DF GF**
- ▶ Bulgur, Pickled Cherries, Green Kale, Roasted Shallot, Pepitas, Herbs, White Balsamic Dressing **V+ DF**
- ▶ Sundried Tomato Chicken, Pepperoncini, Arugula, Mozzarella, Sourdough
- ▶ Pastrami, Aged Swiss, Sauerkraut, Thousand Island, Rye
- ▶ Smoked Salmon Caesar Wrap, Romaine, Heirloom Tomatoes, Parmesan
- ▶ Avocado Toast, Hard-Boiled Egg, Red Pepper Flake, Micro Herbs, Ciabatta **DF**

Wednesday

- ▶ Frisee, Radicchio, Shaved Parmesan, Basil, Toasted Sunflower Seeds, Lemon Vinaigrette **V GF**
- ▶ Roasted Corn, Peaches, Red Onion, Mint, Cherry Tomatoes, Agave Citrus Dressing **V+ DF GF**
- ▶ Roasted Turkey, Shredded Romaine Lettuce, Swiss, Pickles, Mustard, Cuban Roll
- ▶ Roast Beef, Horseradish, Cheddar, Arugula, Caramelized Onions, Everything Roll
- ▶ Teriyaki Salmon Wrap, Carrots, Scallion, Watercress, Hoisin Glaze **DF**
- ▶ Greek Salad Pita, Feta, Olives, Cucumbers, Cherry Tomatoes, Pita Pocket **V**

Thursday

- ▶ Butter Lettuce, Olives, Sundried Tomatoes, Artichoke, Cucumbers, Buttermilk Ranch **V GF**
- ▶ Mixed Greens, Roasted Asparagus, Tomatoes, Burrata, Croutons, Balsamic Glaze **V**
- ▶ Jerk Chicken Wrap, Pineapple Mango Salsa, Little Gem, Carrot Slaw **DF**
- ▶ Honey Ham, Provolone, Rosemary Mustard Aioli, Spinach, Rustic Freeform
- ▶ Lobster Salad Wrap, Orange Aioli, Celery, Red Onion, Old Bay, Herbs
- ▶ Herb Roasted Vegetables, Sundried Tomato Spread, Organic Spinach, Grilled Flat Bread **V**

Friday

- ▶ Organic Mesclun, Cucumbers, Crispy Garlic, Carrots, Ginger Miso Dressing **V+ DF**
- ▶ Soba Noodles, Shaved Cabbage, Cilantro, Peppers, Scallion, Sesame Dressing **V+ DF**
- ▶ Buffalo Chicken Salad, Romaine Lettuce, Cheddar Spread, Pretzel Roll
- ▶ Steak Banh Mi, Sriracha Mayo, Herbs, Carrot, Cucumber, French Baguette **DF**
- ▶ Shrimp Po'boy, Remoulade, Tomato, Butter Lettuce, Parker House Roll **DF**
- ▶ Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto, Arugula, Balsamic, Ciabatta **V**

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Build A Bowl Menu 06/23 - 06/27

Protein:

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

▶ Greens & Grains:

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

Accompaniment:

- ▶ 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.

