

## Hot Lunch Menu 07/07 - 07/11

### Monday

- ▶ Mixed Greens, Red Onion, Blueberries, Dried Cranberries, Pepitas, Poppyseed Dressing **V+ DF GF**
- ▶ Honey Roasted Carrots, Marinated Beets, Ricotta Salata, Rosemary Vinaigrette **V GF**
- ▶ Grilled French Cut Chicken, Marinated Mushrooms, Peas, Citrus Chicken Demi **DF GF**
- ▶ Skirt Steak, Soubise Sauce, Herbs, Chives **GF \***
- ▶ Sauteed Kale, Hot Honey, Garlic Chips, Lemon Vinaigrette **V DF GF**
- ▶ Red Rice Pilaf **V GF**

### Tuesday

- ▶ Wild Arugula, Red Grapes, Parmesan, Crispy Shallots, Lemon Dressing **V GF**
- ▶ Cucumber, Tomato, Chickpeas, Tzatziki Dressing **V GF**
- ▶ Roasted Herb Chicken, Fig Agrodolce **DF GF**
- ▶ Charred Monkfish, Roasted Leeks & Capers, Sherry Wine Reduction **DF GF**
- ▶ Roasted Broccolini, Fennel Pollen, Pesto **V GF**
- ▶ Roasted Herbed Fingerling Potatoes **V+ DF GF**

### Wednesday

- ▶ Butter Lettuce, Goat Cheese, Shallot, Beets, Red Wine Vinaigrette **V GF**
- ▶ Farro, Roasted Seasonal Vegetables, Herbs, Apple Cider Dressing **V+ DF**
- ▶ Seared Salmon, Blistered Cherry Tomato, Calabrian Chile Butter Sauce **GF**
- ▶ Zaatar Grilled Chicken, Pomegranate Molasses, Tabbouleh **DF**
- ▶ Roasted Seasonal Vegetables, Zucchini, Eggplant, Shallot, Cherry Tomatoes, Herbs **V+ DF GF**
- ▶ Bucatini Pasta, Olives, Lemon Zest, Basil, Toasted Breadcrumbs, EVOO **V+ DF**

### Thursday

- ▶ Romaine, Cherry Tomatoes, Red Onion, Dill Buttermilk Ranch **V GF**
- ▶ Roasted Corn, Radish, Cucumber, Scallion, Arugula, Rice Wine Vinaigrette **V GF**
- ▶ Coconut Miso Cod, Crispy Lemongrass, Cilantro **DF**
- ▶ Koji Marinated Coulotte Steak, Caramel Soy Sauce Glaze, Scallion, Sesame Seed **DF GF**
- ▶ Seared Brussel Sprouts, Sauteed Leeks, Chili Oil, Mirin, Herbs **V+ DF**
- ▶ Steamed Sushi Rice **V+ DF GF**

### Friday

- ▶ Shaved Red & Green Cabbage, Shredded Carrots, Bell Peppers, Chipotle Dressing **V+ DF GF**
- ▶ Radicchio, Grilled Artichoke, Cannellini Beans, Cherry Tomatoes, Parmesan, Thyme Herb Vinaigrette **V GF**
- ▶ Shrimp, Marinated Cabbage Slaw, Crispy Tortilla Strips, Sriracha Aioli **DF GF**
- ▶ Grilled Chicken, Mojo Sauce, Sauteed Tomato Herb Hominy **DF GF**
- ▶ Chili Lime Roasted Asparagus, Cotija **V GF**
- ▶ Herbed Cilantro Lime Quinoa **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 07/07 - 07/11

### Monday

- ▶ Mixed Greens, Red Onion, Blueberries, Dried Cranberries, Pepitas, Poppyseed Dressing **V+ DF GF**
- ▶ Honey Roasted Carrots, Marinated Beets, Ricotta Salata, Rosemary Vinaigrette **V GF**
- ▶ Oven Roasted Turkey, Red Pepper Mayo, Arugula, Provolone, Heirloom Tomato, Rustic Roll
- ▶ Honey Ham, Organic Greens, Parmesan, Ciabatta
- ▶ Tuna Salad, Kewpie, Dill, Celery, Red Onion, Multigrain Bread **DF**
- ▶ Heirloom Tomato, Basil, Mozzarella, Balsamic, Arugula **V**

### Tuesday

- ▶ Wild Arugula, Red Grapes, Parmesan, Crispy Shallots, Lemon Dressing **V GF**
- ▶ Cucumber, Tomato, Chickpeas, Tzatziki Dressing **V GF**
- ▶ Sundried Tomato Chicken, Olives, Pesto, Mozzarella, Sourdough
- ▶ BLT, Applewood Smoked Bacon, Tomato, Lettuce, Garlic Mayo, Sesame Roll **DF**
- ▶ Smoked Salmon, Chive & Caper Cream Cheese, Watercress, Pickled Onion, Everything Roll
- ▶ Zaatar Roasted Vegetables, Red Pepper Hummus, Naan, Herbs, Spinach **V+ DF**

### Wednesday

- ▶ Butter Lettuce, Goat Cheese, Shallot, Beets, Red Wine Vinaigrette **V GF**
- ▶ Farro, Roasted Seasonal Vegetables, Herbs, Apple Cider Dressing **V+ DF**
- ▶ Balsamic Chicken, Heirloom Tomato, Avocado, Little Gem Lettuce, Kaiser Roll **DF**
- ▶ Roast Beef, Tarragon Remoulade, Arugula, Pepperoncini, Havarti, Sourdough
- ▶ Chipotle Roasted Shrimp Wrap, Cilantro Crema, Romaine, Mango Pineapple Salsa
- ▶ Classic Egg Salad, Red Onion, Celery, Parsley, Arugula, Multigrain **V**

### Thursday

- ▶ Romaine, Cherry Tomatoes, Red Onion, Dill Buttermilk Ranch **V GF**
- ▶ Roasted Corn, Radish, Cucumber, Scallion, Arugula, Rice Wine Vinaigrette **V GF**
- ▶ Oven Roasted Turkey, Swiss, Arugula, Pickles, Croissant
- ▶ Pastrami, Swiss, Thousand Island, Sauerkraut, Rye
- ▶ Crab Salad Wrap, Spinach, Pickled Onion, Herbs, Citrus, Roasted Corn **DF**
- ▶ Mixed Vegetables, Artichoke, Zucchini, Romesco, Watercress, Ciabatta **V+ DF**

### Friday

- ▶ Shaved Red & Green Cabbage, Shredded Carrots, Bell Peppers, Chipotle Dressing **V+ DF GF**
- ▶ Radicchio, Grilled Artichoke, Cannellini Beans, Cherry Tomatoes, Parmesan, Thyme Herb Vinaigrette **V GF**
- ▶ Herb Chicken Breast, Pepper Jack, Arugula, Honey Mustard, Pretzel Roll
- ▶ Black Forest Ham, Brie Cheese Spread, Mixed Greens, Onion Roll
- ▶ Shrimp, Pickle Relish, Lettuce, Tomatoes, Baguette **DF**
- ▶ Greek Salad Pita, Feta, Olives, Cucumbers, Cherry Tomatoes, Pita Pocket **V**

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# Build A Bowl Menu 07/07 - 07/11

## Poke Bowl

### 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**
- ▶ Cilantro **V+ DF GF**

### ▶ Dressing:

- ▶ Sesame Soy Dressing **V+ DF GF**
- ▶ Sriracha 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.

