

## Hot Lunch Menu 07/14 - 07/18

### Monday

- ▶ Shredded Cabbage, Chicory, Goat Cheese, Dried Cherry, Rosemary Balsamic Vinaigrette **V GF**
- ▶ Haricot Vert, Chickpeas, Asparagus, Red Peppers, Shallot Vinaigrette **V+ DF GF**
- ▶ Crispy Haitian Pork Shoulder, Spicy Coleslaw, Herbs **DF GF**
- ▶ Herb Roasted Pollack, Citrus Marinade, Cilantro, Scallion, Garlic Aioli **DF GF**
- ▶ Jamaican Jerk Cauliflower Steaks, Caribbean Chermoula **V+ DF GF**
- ▶ Tostones **V+ DF GF**

### Tuesday

- ▶ Baby Kale, Chickpea, Shaved Carrots, Pickled Red Onions, Cucumber, Saffron Lemon Dressing **V+ DF GF**
- ▶ Israeli Couscous, Tomato, Cucumber, Peppers, Feta, Herbs, Mediterranean Vinaigrette **V**
- ▶ Heritage Chicken Breast, Roasted Mushroom, Caramelized Pearl Onion, Peach Compote **DF GF**
- ▶ Seared Flank Steak, Pepper Cream Sauce, Wilted Greens **GF**
- ▶ Roasted Seasonal Vegetables, Patty Pan Squash **V+ DF GF**
- ▶ Shoestring Fries **V+ DF GF**

### Wednesday

- ▶ Mixed Greens, Figs, Strawberry, Fennel, Citrus Vinaigrette **V+ DF GF**
- ▶ Creamy Potato Salad, Smoked Bacon, Chive, Dijon, Mayo, Green Peas, Potatoes, Hardboiled Egg **DF GF**
- ▶ French Cut Chicken, Warm Spices, Curried Tomato Coulis **DF GF**
- ▶ Roasted Artic Char, Grilled Marinated Vegetables, Citrus Glaze **DF GF**
- ▶ French Beans, Grilled Lime, Coriander, Spanish Olive Oil, Sea Salt **V+ DF GF**
- ▶ Jollof Rice, Jasmine Rice, Spices, Tomatoes, Herbs **V+ DF GF**

### Thursday

- ▶ Radicchio, Spinach, Cherry Tomatoes, Red Onion, Croutons, Cilantro Lime Vinaigrette **V**
- ▶ Summer Watermelon, Mint, Feta Cheese, Arugula, Olive Oil, Lemon Zest **V GF**
- ▶ Smoked BBQ Chicken, Maple Bourbon BBQ Sauce, Herbs **DF GF**
- ▶ Grilled Cod, Brown Butter Sauce, Lemon **GF**
- ▶ Charred Corn, Cilantro, Cotija Cheese, Chipotle Aioli **V GF**
- ▶ Three Cheese Pasta, Cheese Sauce, Scallion, Panko Breadcrumb, Lemon Zest **V**

### Friday

- ▶ Mizuna, Radish, Scallion, Asian Pear, Carrots, Honey Yuzu Vinaigrette **V DF GF**
- ▶ Quinoa, Spinach, Roasted Red Peppers, Edamame, Sweet Thai Dressing **V+ DF GF**
- ▶ French Cut Chicken, Snap Pea, Romanesco, Green Curry Sauce, Thai Basil, Fried Garlic **GF**
- ▶ Crispy Braised Pork Belly, Ginger, Soy Sauce, Star Anise, Scallion, Sesame Seeds **DF**
- ▶ Roasted Eggplant, Scallion, Sesame Glaze **V+ DF**
- ▶ Fried Rice, Shallot, Ginger, Lemongrass, Cherry Tomato, Cucumber **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 07/14 - 07/18

### Monday

- ▶ Shredded Cabbage, Chicory, Goat Cheese, Dried Cherry, Rosemary Balsamic Vinaigrette **V**
- ▶ Haricot Vert, Chickpeas, Asparagus, Red Peppers, Shallot Vinaigrette **V+ DF GF**
- ▶ Herb Chicken, Honey Lime Mayo, Pepper Jack Cheese, Little Gem, Semolina Roll
- ▶ Honey Ham, Cranberry Brie Spread, Arugula, Everything Roll **DF**
- ▶ Grilled Shrimp, Remoulade, Tomato, Butter Lettuce, Cuban Hero **DF**
- ▶ Greek Salad Pita, Feta, Olives, Cucumbers, Cherry Tomatoes, Pita Pocket **V**

### Tuesday

- ▶ Baby Kale, Chickpea, Shaved Carrots, Pickled Red Onions, Cucumber, Saffron Lemon Dressing **V+ DF GF**
- ▶ Israeli Couscous, Tomato, Cucumber, Peppers, Feta, Herbs, Mediterranean Vinaigrette **V**
- ▶ Chipotle Chicken Breast, Avocado Spread, Colby Jack, Romaine, Rustic Roll
- ▶ Black Forest Ham, Little Gem Lettuce, Tomato, Garlic Aioli, French Baguette
- ▶ Teriyaki Salmon Wrap , Carrots & Cabbage Slaw, Peppers, Cilantro **DF**
- ▶ Roasted Vegetable, Red Pepper Coulis, Baby Kale, Vegan Mozzarella, Everything Roll **V+ DF**

### Wednesday

- ▶ Mixed Greens, Figs, Strawberry, Fennel, Citrus Vinaigrette **V+ DF GF**
- ▶ Creamy Potato Salad, Smoked Bacon, Chive, Dijon, Mayo, Green Peas, Potatoes, Hardboiled Egg **DF GF**
- ▶ Maple Roasted Turkey, Shredded Romaine, Honey Mustard, Tomatoes, Ciabatta **DF**
- ▶ Roast Beef, Vidalia Onions, Garlic Rosemary Aioli, Cheddar, Sesame Seed Baguette
- ▶ Flaked Tuna Salad, Celery, Red Onion, Herbs, Mayo, Lemon, Wild Arugula, Multigrain Roll **DF**
- ▶ Buffalo Cauliflower, Celery, Carrots, Crumbled Blue Cheese, Little Gem, Pretzel Roll **V**

### Thursday

- ▶ Radicchio, Spinach, Cherry Tomatoes, Red Onion, Croutons, Cilantro Lime Vinaigrette **V**
- ▶ Summer Watermelon, Mint, Feta Cheese, Arugula, Olive Oil, Lemon Zest **V GF**
- ▶ Pesto Turkey, Sundried Tomato, Shaved Parmesan Cheese, Pepperoncini, Arugula, Sourdough
- ▶ Maple Glazed Bacon, Heirloom Tomatoes, Hot Honey Mayo, Romaine, Sliced Multigrain **DF**
- ▶ Crab Cake, Red Peppers, Citrus Cabbage Slaw, Lemon Aioli, Brioche Roll
- ▶ Egg Salad, Potato, Cherry Tomato, Chives, Dijonnaise, Satur Farms Wild, Arugula, Jalapeno Cheddar Roll **V**

### Friday

- ▶ Mizuna, Radish, Scallion, Asian Pear, Carrots, Honey Yuzu Vinaigrette **V DF GF**
- ▶ Quinoa, Spinach, Roasted Red Peppers, Edamame, Sweet Thai Dressing **V+ DF GF**
- ▶ Crispy Chicken Caesar Wrap, Chopped Romaine Lettuce, Pecorino Romano, House Made Croutons
- ▶ Genoa Salami, Provolone, Mixed Greens, Olive Tapenade, Tomato Focaccia
- ▶ Blackened Shrimp Wrap, Black Bean Salsa, Roasted Corn, Romaine, Ancho Citrus Dressing **DF**
- ▶ Roasted Eggplant Spread, Asparagus, Zucchini, Peppers, Rustic Roll **V+ DF**

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# Build A Bowl Menu 07/14 - 07/18

**Protein:**

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

**Greens & Grains:**

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

**Accompaniments:**

- ▶ Hummus **V+ DF GF**
- ▶ Pickled Red onion **V+ DF GF**
- ▶ Cherry Tomatoes **V+ DF GF**
- ▶ Pickled Cabbage **V+ DF GF**
- ▶ Cucumber **V+ DF GF**
- ▶ Kalamata Olives **V+ DF GF**
- ▶ Feta Cheese **V GF**
- ▶ Sliced Toasted Pita **V+ DF GF**

**Dressing:**

- ▶ Tzatziki Sauce **V GF**

*Buffets Are Accompanied By A Mixed Green And A Composed Side Salad, Dinner Rolls, House Baked Cookies, Brownies And Seasonal Cut Fruit*

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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.

