

Hot Lunch Menu 07/21 - 07/25

Monday

- ▶ Shredded Cabbage, Romaine, Cucumber, Red Onion, Balsamic Vinaigrette **V+ DF GF**
- ▶ Chickpeas, Arugula, Cherry Tomatoes, Quinoa, Craisins, Citrus Dressing **V+ DF**
- ▶ Herb Rubbed Heritage Chicken, Swiss Chard, Grilled Orange **DF GF**
- ▶ Citrus Brined Pork Tenderloin, Blood Orange, Fennel **DF GF**
- ▶ Garlic Roasted Green Beans, Herbs, Fried Onions **V+ DF**
- ▶ Orzo Pilaf, Seasonal Vegetables, Herbs **V+ DF**

Tuesday

- ▶ Caprese Salad, Heirloom Tomatoes, Fresh Mozzarella, Basil, Aged Balsamic, Olive Oil **V GF**
- ▶ Caesar Salad, Baby Romaine, Parmesan, Caesar Dressing, House-Made Herb Croutons **V**
- ▶ Grass Fed Skirt Steak, Row 7 Potato, Marinated Tomato **DF GF**
- ▶ Za'atar Chicken, Turmeric, Parsley, Grilled Marinated Eggplant **DF GF**
- ▶ Honey Tahini Snow Peas **V DF GF**
- ▶ Falafel & Hummus, Served With Flat Bread **V+ DF**

Wednesday

- ▶ Organic Greens, Cucumber, Cherry Tomato, Watermelon Radish, Buttermilk Ranch Dressing **V GF**
- ▶ Crunchy Broccoli Salad, Shredded Carrot, Dried Cranberries, Pepitas, Rice Vinegar Vinaigrette **V GF**
- ▶ Honey Garlic Bruleed Atlantic Salmon, Wilted Spinach
- ▶ Grilled French Cut Chicken, Mango Coulis, Cilantro
- ▶ Roasted Caulini, Pesto, Parmesan **V GF**
- ▶ Pearled Couscous, Roasted Vegetables, Cucumber, Herbs **V+ DF**

Thursday

- ▶ Mesclun Greens, Tomato, Avocado, Toasted Pepitas, Lime Agave Dressing **V+ DF GF**
- ▶ Baby Corn & Black Bean Salad, Cotija Cheese, Coriander, Tajin, Jalapeno Vinaigrette **V GF**
- ▶ Harissa Agave Chicken, Grilled Spring Onion, Herbs **DF GF**
- ▶ Grilled Gulf Shrimp, Red Pepper Salsa, Charred Kale **GF**
- ▶ Roasted Broccolini, Pickled Raisin, Herbs **V+ DF GF**
- ▶ Steamed Jasmine Rice **V+ DF GF**

Friday

- ▶ Arugula, Radish, Roasted Carrot, Red Onions, Goat Cheese, Yogurt Mint Dressing **V GF**
- ▶ Tuscan Artichokes, Tomatoes, Chickpeas, Red Onion, Parsley, Lemon Caper Vinaigrette **V+ DF GF**
- ▶ Char Siu Chicken, Five Spice, Hoisin **DF**
- ▶ Shrimp Tempura, Eel Sauce, Sriracha Aioli, Scallion **DF**
- ▶ Japanese Eggplant, Orange Sesame Sauce **V+ DF**
- ▶ Lo Mein, Peas, Shredded Carrot, Scallion, Onion, Cabbage, Peppers **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 07/21 - 07/25

Monday

- ▶ Shredded Cabbage, Romaine, Cucumber, Red Onion, Balsamic Vinaigrette **V+ DF GF**
- ▶ Chickpeas, Arugula, Cherry Tomatoes, Quinoa, Craisins, Citrus Dressing **V+ DF**
- ▶ Whole Roasted Turkey, Cabbage Carrot Slaw, Chipotle Mayo, Whole Grain Roll **DF**
- ▶ Honey Glazed Ham, Cheddar, Tomato, Shredded Lettuce, Pepperoncini, Focaccia
- ▶ Miso Glazed Shrimp Wrap, Spinach, Scallions, Teriyaki Sesame Dressing
- ▶ Crushed Chickpea Salad Wrap, Tahini, Seasonal Vegetables, Cucumber **V+ DF**

Tuesday

- ▶ Caprese Salad, Heirloom Tomatoes, Fresh Mozzarella, Basil, Aged Balsamic, Olive Oil **V GF**
- ▶ Caesar Salad, Baby Romaine, Parmesan, Caesar Dressing, House-Made Herb Croutons **V**
- ▶ Orange Agave Chicken Breast, Pico De Gallo, Pepper Jack, Romaine, Jalapeno Cheddar Roll
- ▶ Roast Beef, Spring Mix, Thousand Island Dressing, French Baguette **DF**
- ▶ Lemon Pepper Salmon Wrap, Snow Peas, Carrots, Tatsoi, Red Cabbage **DF**
- ▶ Roasted Vegetables, Green Goddess Vegan Yogurt, Baby Kale, Vegan Mozzarella, Semolina Hero **V+ DF**

Wednesday

- ▶ Organic Greens, Cucumber, Cherry Tomato, Watermelon Radish, Buttermilk Ranch Dressing **V GF**
- ▶ Crunchy Broccoli Salad, Shredded Carrot, Dried Cranberries, Pepitas, Rice Vinegar Vinaigrette **V GF**
- ▶ Genoa Salami, Aleppo Aioli, Mixed Greens, Tomatoes, Ciabatta **DF**
- ▶ Corned Beef, Coleslaw, Russian Dressing, Rye Bread
- ▶ Coconut Shrimp Wrap, Thai Chile Sauce, Pineapple Mango Salsa, Romaine, Red Onion **DF**
- ▶ Cucumber Salad Sandwich, Cucumber Feta Dill Spread, Alfalfa Sprouts, Whole Wheat Bread **V**

Thursday

- ▶ Mesclun Greens, Tomato, Avocado, Toasted Pepitas, Lime Agave Dressing **V+ DF GF**
- ▶ Baby Corn & Black Bean Salad, Cotija Cheese, Coriander, Tajin, Jalapeno Vinaigrette **V GF**
- ▶ Jerk Chicken Wrap, Pineapple, Bell Peppers, Mixed Greens **DF**
- ▶ Pulled Pork, Mustard, Swiss, Pickle, Ham, Garlic Aioli, Cuban Roll
- ▶ Sicilian Tuna Sandwich, Olives, Capers, Tuna, Artichoke, Oregano, Parsley, Spinach, Whole Wheat Roll **DF**
- ▶ Grilled Squash, Red Onion, Peppers, Romesco, Arugula, Olive Cheddar **V**

Friday

- ▶ Arugula, Radish, Roasted Carrot, Red Onions, Goat Cheese, Yogurt Mint Dressing **V GF**
- ▶ Tuscan Artichokes, Tomatoes, Chickpeas, Red Onion, Parsley, Lemon Caper Vinaigrette **V+ DF GF**
- ▶ Southwest Chicken Wrap, Chipotle Ranch, Lettuce, Cheddar, Black Beans & Corn
- ▶ Soppressata, Red Wine Vinaigrette, Banana Peppers, Kale, Red Onion, Tomato, Onion Brioche **DF**
- ▶ Blackened Shrimp Wrap, Black Bean Salsa, Avocado, Roasted Corn, Romaine, Ancho Citrus Dressing
- ▶ Buffalo Tofu, Tomato, Lettuce, American Cheese, Pretzel Roll **V**

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Build A Bowl Menu 07/21 - 07/25

Protein:

- ▶ Tandoori Chicken **GF**
- ▶ Chickpea Curry **V+ DF GF**

Greens & Grains:

- ▶ Spinach **V+ DF GF**
- ▶ Cardamom Quinoa **V+ DF GF**

Accompaniments:

- ▶ Turmeric Roasted Cauliflower **V+ DF GF**
- ▶ Mango Pineapple Salsa **V+ DF GF**
- ▶ Pickled Onions **V+ DF GF**
- ▶ Masala Honey Slaw **V DF GF**
- ▶ Fresh Cilantro **V+ DF GF**
- ▶ Spiced Sweet Potatoes **V+ DF GF**

Dressing:

- ▶ Yogurt Mint 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.

