

Hot Lunch Menu 07/27 - 07/31

Monday

- ▶ Baby Spinach, Red Onion, Chickpeas, Goat Cheese, Blueberry Vinaigrette **V GF**
- ▶ Charred Corn, Broccoli Slaw, Bell Peppers, Scallion, Creamy Avocado Dressing **V+ DF GF**
- ▶ Chile Rubbed Chicken, Sautéed Bell Peppers & Onions, Herbs **DF GF**
- ▶ Skirt Steak, Tamarind BBQ Glaze, Wilted Greens, Pico De Gallo **DF GF ***
- ▶ Roasted Seasonal Vegetables, Oregano, Cumin **V+ DF GF**
- ▶ Marble Potatoes, Rosemary, Smoked Paprika, Olive Oil **V+ DF GF**

Tuesday

- ▶ Arugula, Roasted Sweet Potato, Pomegranate Seeds, Craisins, Balsamic Dressing **V GF**
- ▶ Shaved Brussels, Kale, Shaved Fennel, Sourdough Croutons, Shaved Parmesan, Caesar Dressing **V**
- ▶ Parmesan Panko Chicken, Marinara, Basil, EVOO
- ▶ Herb Marinated Monkfish, Charred Onion Caponata **DF GF ***
- ▶ Roasted Asparagus, Confit Garlic, Herb Oil **V+ DF GF**
- ▶ Creamed Polenta, Cracked Black Pepper, Parmesan **V GF**

Wednesday

- ▶ Mixed Greens, Cherry Tomatoes, Radishes, Pumpkin Seeds, Red Wine Dressing **V+ DF GF**
- ▶ Farro Salad, Grilled Vegetables, Marinated Tomatoes, Shaved Fennel, Basil, Lemon Vinaigrette **V+ DF**
- ▶ Memphis Style BBQ Chicken, Fried Onion, Smoked Sea Salt **DF GF**
- ▶ Blackened Atlantic Salmon, Alabama White Sauce **GF**
- ▶ Grilled Haricot Vert, Roasted Carrot, Bourbon Maple Syrup **V GF**
- ▶ Roasted Sweet Potato, Citrus Zest, Chives **V+ DF GF**

Thursday

- ▶ Mixed Greens, Radish, Tomato, Sunflower Seeds, Sesame Soy Dressing **V+ DF**
- ▶ Cucumber, Edamame, Shredded Carrots, Bell Pepper, Spinach, Chili Ponzu Vinaigrette **V+ DF**
- ▶ Garlic Honey Chicken, Scallion Curls, Pickled Cucumber **DF**
- ▶ Crispy Pork Belly, Garlic Chips, Brown Sugar Ssamjang Glaze **DF**
- ▶ Vegetable Stir Fry, Bean Sprout, Sesame Seed, Sweet Soy **V+ DF**
- ▶ Steamed Jasmine Rice **V+ DF GF**

Friday

- ▶ Baby Kale, Apples, Spiced Pepitas, Cheddar Crisps, Balsamic Dressing **V GF**
- ▶ Haricot Vert, Cannellini, Artichoke, Roasted Garlic Dijon Dressing **V GF**
- ▶ French Cut Chicken, Whole Grain Mustard, Peppadew Relish **DF GF**
- ▶ Herbed Marinated Shrimp, Lemon Garlic Butter, Blistered Cherry Tomato **GF**
- ▶ Roasted Brussels, Citrus Dressing **V+ DF GF**
- ▶ Baked Ziti, Smoked Mozzarella **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 07/27 - 07/31

Monday

- ▶ Baby Spinach, Red Onion, Chickpeas, Goat Cheese, Blueberry Vinaigrette **V GF**
- ▶ Charred Corn, Broccoli Slaw, Bell Peppers, Scallion, Creamy Avocado Dressing **V+ DF GF**
- ▶ Roasted Chicken, Mozzarella, Arugula, Tomato, Sesame Roll
- ▶ Honey Ham, Brie, Fig Jam, Mixed Greens, Multigrain Roll
- ▶ Tuna & Chickpea Salad, Olive, Red Onion, Mesclun, Whole Wheat Roll **DF**
- ▶ Balsamic Portobello, Heirloom Tomato, Pesto, Ciabatta Roll **V**

Tuesday

- ▶ Arugula, Roasted Sweet Potato, Pomegranate Seeds, Craisins, Balsamic Dressing **V GF**
- ▶ Shaved Brussels, Kale, Shaved Fennel, Sourdough Croutons, Shaved Parmesan, Caesar Dressing **V**
- ▶ Chicken Salad, Local Apple, Mixed Greens, Croissant
- ▶ Salami, Provolone, Romaine, Red Onion, Semolina Oval Roll
- ▶ Crab Salad, Dijonnaise, Chive, Celery, Red Onion, Brioche Roll
- ▶ Chickpea Wrap, Lemon Vinaigrette, Watercress, Carrots, Spicy Mayo **V DF**

Wednesday

- ▶ Mixed Greens, Cherry Tomatoes, Radishes, Pumpkin Seeds, Red Wine Dressing **V+ DF GF**
- ▶ Farro Salad, Grilled Vegetables, Marinated Tomatoes, Shaved Fennel, Basil, Lemon Vinaigrette **V+ DF**
- ▶ Turkey BLT, Roasted Garlic Aioli, Romaine, Applewood Smoked Bacon, Sourdough Roll **DF**
- ▶ Pastrami, Roasted Peppers, Horseradish Aioli, Arugula, Everything Roll
- ▶ Cajun Shrimp Wrap, Romaine, Corn Salsa, Black Bean **DF**
- ▶ Greek Salad Pita Pocket, Dill, Cucumber, Tomato, Olive Tapenade, Feta **V**

Thursday

- ▶ Mixed Greens, Radish, Tomato, Sunflower Seeds, Sesame Soy Dressing **V+ DF**
- ▶ Cucumber, Edamame, Shredded Carrots, Bell Pepper, Spinach, Chili Ponzu Vinaigrette **V+ DF**
- ▶ Roasted Turkey, Asian Slaw, Thai Chile Sauce, Cilantro, Baguette **DF**
- ▶ Skirt Steak, Refried Beans, Cotija, Pickled Jalapeno, Romaine, Tomato, French Batard Roll
- ▶ Salmon Pita, Cucumber Yogurt, Dill, Red Onion, Feta
- ▶ Seasonal Vegetables, Mozzarella, Balsamic Glaze, Rustic Roll **V**

Friday

- ▶ Baby Kale, Apples, Spiced Pepitas, Cheddar Crisps, Balsamic Dressing **V GF**
- ▶ Haricot Vert, Cannellini, Artichoke, Roasted Garlic Dijon Dressing **V GF**
- ▶ Buffalo Chicken Salad, Spinach, Pepperjack, Pretzel Roll
- ▶ Ham, Whole Grain Mustard, Aged Swiss, Pickles, Pumpnickel Roll
- ▶ Smoked Salmon, Everything Bagel Cheese Spread, Pickled Onions, Capers, Rye Roll
- ▶ Zaatar Roasted Flatbread, White Miso Sesame Hummus, Marinated Vegetables **V+ DF**

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Build A Bowl Menu 07/27 - 07/31

Protein:

- ▶ Gochugaru Spiced Chicken **DF**
- ▶ Sweet Chile Tofu **V+ DF**

Greens & Grains:

- ▶ Bowery Farms Mixed Greens **V+ DF GF**
- ▶ Sushi Rice **V+ DF GF**

Accompaniments:

- ▶ Kimchi **V+ DF GF**
- ▶ Roasted Mushrooms **V+ DF**
- ▶ Pickled Cucumber **V+ DF GF**
- ▶ Hoisin Broccoli **V+ DF**
- ▶ Shredded Carrots & Zucchini **V+ DF GF**
- ▶ Sesame Scallion Salad **V+ DF**

Dressing:

- ▶ Honey Gochujang Dressing **V DF**

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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.

