

Hot Lunch Menu 08/18 - 08/22

Monday

- ▶ Kale, Cucumber, Red Onion, Carrot, Radish, Tamari Chili Vinaigrette **V+ DF**
- ▶ Chilled Sesame Noodle Salad, Roasted Cabbage, Bell Pepper, Scallion, Cilantro, Lime, Hoisin **V+ DF**
- ▶ Sweet Chili Lemongrass Chicken, Charred Shredded Cabbage, Cilantro **DF GF**
- ▶ Shio Koji Skirt Steak, Miso Black Garlic Sauce, Sesame Seeds, Herbs **DF**
- ▶ Charred Broccolini, Crispy Garlic, Toasted Sesame Oil **V+ DF GF**
- ▶ Steamed White Rice **V+ DF GF**

Tuesday

- ▶ Bibb Lettuce, Carrot, Red Onion, Toasted Sunflower Seeds, Cucumber, Grapefruit Dressing **V+ DF GF**
- ▶ Roasted Seasonal Vegetables, Arugula, Crispy Chickpeas, Honey Mustard Dressing **V+ DF GF**
- ▶ Roasted Chicken, Pearl Onions, Red Wine Reduction, Lemon, Herbs **DF GF**
- ▶ Herb Rubbed Pork Tenderloin, Pickled Strawberries, Apple Mostarda **DF GF**
- ▶ Caulini, Buttermilk Fried Onion, Gremolata **V GF**
- ▶ Polenta, Cream, Herbs, Garlic **V GF**

Wednesday

- ▶ Mixed Greens, Pepperoncini, Roasted Red Pepper, Olives, Pecorino, Herbs, Italian Vinaigrette **V GF**
- ▶ Tomato, Mozzarella, Basil, Balsamic, Sourdough Croutons, EVOO **V**
- ▶ Chicken Parmesan, San Marzano Tomato, Fresh Basil, Mozzarella, Cracked Black Pepper **GF**
- ▶ Roasted Cod, Romesco, Marinated Fennel, Scallion Oil, Herbs **DF GF**
- ▶ Eggplant, Scallion, Marinated Tomatoes, Toasted Pepitas, Lemon Zest, Honey Yogurt Drizzle **V GF**
- ▶ Seasonal Pasta, Roasted Vegetables, Saffron, Butter, White Wine, Herbs **V**

Thursday

- ▶ Romaine, Strawberries, Feta, Cherry Tomato, Herbs, Strawberry Vinaigrette **V GF**
- ▶ Broccoli, Corn, Roasted Red Onion, Baby Kale, Lemon Poppy Seed Vinaigrette **V+ DF GF**
- ▶ Grilled Chicken, Huli Huli BBQ Sauce, Grilled Pineapple **DF GF**
- ▶ Hardwood Smoked Pork Ribs, Kentucky Bourbon BBQ, Scallion **DF GF**
- ▶ Grilled Mix Vegetables, Seasonal Mushrooms, Balsamic Vinaigrette **V+ DF GF**
- ▶ Roasted Potato, Scallion, Sour Cream, Parsley, Paprika **V GF**

Friday

- ▶ Mesclun, Cucumber, Carrot, Onion, Cherry Tomato, Buttermilk Ranch **V GF**
- ▶ Pasta Salad, Shallot, Tomato, Cucumber, Citrus Herb Dressing **V+ DF**
- ▶ Balsamic Roasted Chicken, Olives, Oregano **DF GF**
- ▶ Salmon Cakes, Dill Sauce, Grilled Lemon
- ▶ Cauliflower Steaks, Chimichurri **V+ DF GF**
- ▶ Sweet Potato Fries **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 08/18 - 08/22

Monday

- ▶ Baby Kale, Cucumber, Red Onion, Carrot, Radish, Tamari Chili Vinaigrette **V+ DF**
- ▶ Chilled Sesame Noodle Salad, Roasted Cabbage, Bell Pepper, Scallion, Cilantro, Lime, Hoisin **V+ DF**
- ▶ Teriyaki Chicken, Honey Sriracha Mayo, Arugula, Sesame Hero **DF**
- ▶ Pastrami, Swiss, Barrel Aged Sauerkraut, Thousand Island, Rye Bread
- ▶ Lemon Tuna Salad, Celery, Kewpie Dressing, Fresh Herbs, Romaine, Multigrain Roll **DF**
- ▶ Chickpea Salad Wrap, Mayo, Carrots, Cucumber, Feta, Spinach **V**

Tuesday

- ▶ Bibb Lettuce, Carrot, Red Onion, Toasted Sunflower Seeds, Cucumber, Grapefruit Dressing **V+ DF GF**
- ▶ Roasted Seasonal Vegetables, Arugula, Crispy Chickpeas, Honey Mustard Dressing **V+ DF GF**
- ▶ Chicken Salad, Local Apple, Red Onion, Arugula, Croissant **DF**
- ▶ Honey Ham, Heirloom Tomatoes, Provolone, Mesclun, Brioche Roll
- ▶ Blackened Shrimp Wrap, Corn & Black Bean Salsa, Romaine, Jalapeño Aioli **DF**
- ▶ Roasted Cauliflower & Mushroom, Marinated Tomato Spread, Spinach, Olive Cheddar Roll **V**

Wednesday

- ▶ Mixed Greens, Pepperoncini, Roasted Red Pepper, Olives, Pecorino, Herbs, Italian Vinaigrette **V GF**
- ▶ Tomato, Mozzarella, Basil, Balsamic, Sourdough Croutons, EVOO **V**
- ▶ Maple Glazed Turkey, Sharp Cheddar, Mixed Greens, Tomatoes, Seeded Kaiser Roll
- ▶ Applewood Smoked Bacon, Bibb Lettuce, Tomato, Garlic Mayo, Hudson Health Bread **DF**
- ▶ Jumbo Lump Crab Salad Wrap, Citrus, Fresh Herbs, Celery, Little Gem Lettuce **DF**
- ▶ Heirloom Tomatoes, Fresh Mozzarella, Arugula, Spinach, Balsamic Glaze, Herb Focaccia **V**

Thursday

- ▶ Romaine, Strawberries, Feta, Cherry Tomato, Herbs, Strawberry Vinaigrette **V GF**
- ▶ Broccoli, Corn, Roasted Red Onion, Baby Kale, Lemon Poppy Seed Vinaigrette **V+ DF GF**
- ▶ Oven Roasted Turkey, Mesclun, Pepper Jack, Everything Roll
- ▶ Roast Beef, Roasted Peppers, Arugula, Chimichurri, French Baguette
- ▶ Sriracha Honey Salmon Wrap, Cucumbers, Carrot Cabbage Slaw **DF**
- ▶ Egg Salad, Chives, Dijonnaise, Butter Lettuce, Wheat Roll **V DF**

Friday

- ▶ Mesclun, Cucumber, Carrot, Onion, Cherry Tomato, Buttermilk Ranch **V GF**
- ▶ Pasta Salad, Shallot, Tomato, Cucumber, Citrus Herb Dressing **V+ DF**
- ▶ Buffalo Chicken Salad, Blue Cheese Aioli, Romaine Lettuce, Pretzel Roll
- ▶ Pepperoni, Mozzarella, Roasted Red Peppers, Balsamic Glaze, Arugula, Sourdough Roll
- ▶ Lobster, Chive, Caper Dill Aioli, Lemon Zest, Brioche Split Top Roll **DF**
- ▶ Roasted Root Vegetables, Sesame Hummus, Organic Mixed Greens, Flatbread **V+ DF**

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Build A Bowl Menu 08/18 - 08/22

Protein:

- ▶ Red Chimichurri Flank Steak **DF GF**
- ▶ Pesto Grilled Chicken **GF**

Greens & Grains:

- ▶ Arugula
- ▶ Herbed Farro

Accompaniments:

- ▶ Roasted Red Bell Pepper **V+ DF GF**
- ▶ Grilled Artichokes **V+ DF GF**
- ▶ Mozzarella **V GF**
- ▶ Marinated Tomatoes **V+ DF GF**
- ▶ Roasted Seasonal Mushrooms **v+ DF GF**
- ▶ Grilled Asparagus **V+ DF GF**

Dressing:

- ▶ Lemon Parmesan Dressing **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.

