

Hot Lunch Menu 09/07 - 09/11

Monday

- ▶ Mixed Greens, Radish, Cucumber, Red Onion, Roasted Corn, Cilantro Lime Dressing **V GF**
- ▶ Shredded Jicama, Carrot, Red Cabbage, Micro Cilantro, Jalapeno Agave Dressing **V+ DF GF**
- ▶ Grilled Skirt Steak, Citrus Butter, Parsley **GF ***
- ▶ Peruvian Roasted Chicken, Aji Verde **GF**
- ▶ Grilled Chipotle BBQ Vegetables, Grilled Lime **V+ DF GF**
- ▶ Steamed White Rice **V+ DF GF**

Tuesday

- ▶ Arugula, Shaved Fennel, Tri-Color Peppers, Artichoke, Red Wine Vinaigrette **V+ DF GF**
- ▶ Farro, Raisins, Kale, Pumpkin Seeds, Butternut Squash, White Balsamic Dressing **V+ DF**
- ▶ Hidden Fjord Salmon, Whole Grain Honey Mustard Sauce, Chives **DF GF**
- ▶ French Cut Chicken, Olive Tapenade, Herbs **DF GF**
- ▶ Balsamic Roasted Carrots, Warm Spices **V+ DF GF**
- ▶ Cascatelli Pasta, Chili Flake, Cacio E Pepe Sauce, Cracked Black Pepper **V**

Wednesday

- ▶ Frisée & Arugula, Strawberries, Basil, Goat Cheese, Strawberry Dressing **V GF**
- ▶ Five Spice Corn, Black Beans, Red Onion, Tomato, Cilantro, Black Garlic Aioli, Fried Shallot **V DF GF**
- ▶ Pork Tenderloin, Char Siu Glaze, Sesame Seeds **DF ***
- ▶ French Cut Chicken, Sweet Chili Sauce, Curled Scallions **DF**
- ▶ Roasted Broccoli, Ginger Miso Vinaigrette **V+ DF**
- ▶ Ginger Lemongrass Fried Rice, Scallion, Sesame Oil, Mixed Vegetables **V+ DF**

Thursday

- ▶ Romaine, Cherry Tomatoes, Croutons, Shaved Parmesan, Citrus Caesar Dressing **V**
- ▶ Antipasto Salad, Chickpeas, Artichoke, Spinach, Mozzarella, Tomatoes, Pepperoncini, Olives, Italian Dressing **V**
- ▶ Tri-Tip Burnt Ends, Sweet BBQ Glaze, Scallion **DF GF**
- ▶ Grilled Chipotle Chicken, Roasted Peppers, Onions **GF**
- ▶ Charred Brussel Sprouts, Chili Lime Butter, Agave Drizzle, Black Sea Salt **V GF**
- ▶ Yucca Fries, Cilantro-Lime Aioli, Cotija Cheese, Pickled Red Onions **V GF**

Friday

- ▶ Spinach, Cucumbers, Shredded Carrot, Sunflower, Avocado Ranch **V GF**
- ▶ Napa Cabbage, Radicchio, Bell Peppers, Radish, Rice Wine Dressing **V+ DF GF**
- ▶ Braised Shredded Pork Shoulder, Grilled Onions, Tomatoes, Cilantro **DF GF**
- ▶ Roasted Cod, Coconut, Lime, Palm Sugar, Chilies, Ginger Sofrito, Scallions **DF GF**
- ▶ Caramelized Sweet Plantains, Chile Cinnamon **V+ DF GF**
- ▶ Steamed Yellow Rice **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 09/07 - 09/11

Monday

- ▶ Mixed Greens, Radish, Cucumber, Red Onion, Roasted Corn, Cilantro Lime Dressing **V GF**
- ▶ Shredded Jicama, Carrot, Red Cabbage, Micro Cilantro, Jalapeno Agave Dressing **V+ DF GF**
- ▶ Buffalo Chicken Wrap, Romaine Lettuce, Blue Cheese, Roasted Red Peppers
- ▶ Salami, Fresh Mozzarella, Mixed Greens, Tomato, Italian Vinaigrette, Ciabatta Roll
- ▶ Roasted Shrimp Sandwich, Cabbage Citrus Slaw, Chipotle Aioli, Brioche Roll
- ▶ Broccoli Rabe, Grilled Eggplant, Roasted Red Peppers, Provolone, Wheat Roll **V**

Tuesday

- ▶ Arugula, Shaved Fennel, Tri-Color Peppers, Artichoke, Red Wine Vinaigrette **V+ DF GF**
- ▶ Farro, Raisins, Kale, Pumpkin Seeds, Butternut Squash, White Balsamic Dressing **V+ DF**
- ▶ Smoked Turkey Breast, Arugula, Aged Cheddar, Caramelized Onion, Parker House Roll
- ▶ Applewood Smoked Bacon, Heirloom Tomatoes, Mesclun, Sourdough Roll **DF**
- ▶ Dill Rubbed Salmon, Chive, Kewpie, Lemon, Everything Seasoning, Croissant
- ▶ Crushed Chickpea, Mustard, Lemon Zest, Turmeric, Capers, Gluten Free Wrap **V+ DF GF**

Wednesday

- ▶ Frisée & Arugula, Strawberries, Basil, Goat Cheese, Strawberry Dressing **V GF**
- ▶ Five Spice Corn, Black Beans, Red Onion, Tomato, Cilantro, Black Garlic Aioli, Fried Shallot **V DF GF**
- ▶ Ginger Chicken Bahn Mi, Cilantro, Pickled Vegetable, French Baguette **DF**
- ▶ Country Ham, Brie, Mustard, Arugula, Ciabatta Roll
- ▶ Tuna Salad, Red Onion, Herbs, Mixed Greens, Multi-Grain Roll **DF**
- ▶ Heirloom Tomatoes, Fresh Mozzarella, Arugula, Maldon Sea Salt, Balsamic, Grilled Flatbread **V**

Thursday

- ▶ Romaine, Cherry Tomatoes, Croutons, Shaved Parmesan, Citrus Caesar Dressing **V**
- ▶ Antipasto Salad, Chickpeas, Artichoke, Spinach, Mozzarella, Tomatoes, Pepperoncini, Olives, Italian Dressing **V**
- ▶ Maple Glazed Turkey, Muenster, Apple Butter, Arugula, Sesame Roll
- ▶ Pastrami, Cheddar, Sauerkraut, Thousand Island Dressing, Rye Roll
- ▶ Smoked Salmon Wrap, Chili Lime Dressing, Black Bean Corn Salsa, Romaine **DF**
- ▶ Roasted Seasonal Vegetables, Herb Goat Cheese Spread, Baby Spinach, Tomato, Naan Bread **V**

Friday

- ▶ Spinach, Cucumbers, Shredded Carrot, Sunflower, Avocado Ranch **V GF**
- ▶ Napa Cabbage, Radicchio, Bell Peppers, Radish, Rice Wine Dressing **V+ DF GF**
- ▶ Roasted Chicken, Pepper Jack, Basil Pesto, Arugula, Heirloom Tomatoes, Semolina Oval Roll
- ▶ Black Forest Ham, Dill Pickle, Mesclun, Mustard, Swiss, Ciabatta Roll
- ▶ Cajun Crab Wrap, Orange Tarragon Aioli, Celery, Little Gem, Pretzel Roll **DF**
- ▶ Potato & Egg Salad, Chive, Celery, Onion, Arugula, Whole Grain Roll **V DF**

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Build A Bowl Menu 09/07 - 09/11

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**
- ▶ Cucumber **V+ DF GF**
- ▶ Kalamata Olives **V+ DF GF**
- ▶ Feta Cheese **V GF**
- ▶ Sliced Toasted Pita **V DF**

Dressing:

- ▶ Tzatziki 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.

