

Hot Lunch Menu 09/08 - 09/12

Monday

- ▶ Mixed Greens, Radish, Asian Pear, Goat Cheese, Yuzu Miso Vinaigrette **V GF**
- ▶ Shredded Jicama, Carrot, Pomegranate Seeds, Micro Cilantro, Jalapeno Agave Dressing **V+ DF GF**
- ▶ Grilled Skirt Steak, Citrus Butter, Parsley **GF ***
- ▶ French Cut Chicken, Lemon Pepper, Garlic, Chicken Jus Reduction **DF GF**
- ▶ Sautéed Seasonal Veg, Lemon Zest, Maldon Sea Salt **V+ DF GF**
- ▶ Roasted Potatoes, Shallot, Herbs **V 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**
- ▶ Heritage Chicken, Olive Tapenade, Herbs **DF GF**
- ▶ Balsamic Roasted Carrots, Warm Spices, Herbs **V+ DF GF**
- ▶ Cascatelli Pasta, Chili Flake, Parmesan, Cracked Black Pepper, Olive Oil **V**

Wednesday

- ▶ Frisée & Arugula, Strawberries, Basil, Goat Cheese, Strawberry Balsamic Dressing **V GF**
- ▶ Five Spice Corn, Black Beans, Red Onion, Tomato, Cilantro, Black Garlic Aioli, Fried Shallot **V DF GF**
- ▶ Braised Pork Belly, Rock Sugar, Shaoxing Wine, Soy Sauce Mix **DF**
- ▶ French Cut Chicken, Sweet Soy, Toasted Sesame, Curled Scallions **DF**
- ▶ Roasted Broccoli, Ginger Miso Vinaigrette **V+ DF**
- ▶ Ginger Lemongrass Fried Rice, Scallion, Sesame Oil, Mixed Vegetables **V+ DF**

Thursday

- ▶ Romaine, Corn, Cherry Tomatoes, Croutons, Shaved Parmesan, Citrus Caesar Dressing **V**
- ▶ Antipasto Salad, Chickpeas, Artichoke, Spinach, Mozzarella, Tomatoes, Pepperoncini, Olives **V**
- ▶ Tri-Tip Burnt Ends, Sweet BBQ Glaze, Scallion **DF GF**
- ▶ Grilled Chipotle Chicken, Roasted Peppers, Onions **GF**
- ▶ Roasted Corn, Chili Lime Butter **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, Carrots, Radicchio, Herbs, Bell Peppers, Radish, Rice Wine Dressing **V+ DF GF**
- ▶ Braised Shredded Pork Shoulder, Grilled Onions, Tomatoes, Cilantro **DF GF**
- ▶ Roasted Shrimp, 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 09/08 - 09/12

Monday

- ▶ Mixed Greens, Radish, Asian Pear, Goat Cheese, Yuzu Miso Vinaigrette **V GF**
- ▶ Shredded Jicama, Carrot, Pomegranate Seeds, Micro Cilantro, Jalapeno Agave Dressing **V+ DF GF**
- ▶ Buffalo Chicken Wrap, Romaine Lettuce, Shredded Carrot, Blue Cheese
- ▶ Salami, Fresh Mozzarella, Greens, Tomato, Italian Vinaigrette, Ciabatta
- ▶ Roasted Shrimp Sandwich, Cabbage Citrus Slaw, Chipotle Aioli, Brioche **DF**
- ▶ Broccoli Rabe, Grilled Eggplant, Roasted Red Peppers, Sharp 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, Herb Mayo, Caramelized Onion, Parker House Roll
- ▶ Applewood Smoked Bacon, Heirloom Tomatoes, Confit Garlic Aioli, Mesclun, Sliced Sourdough **DF**
- ▶ Dill Rubbed Salmon, Chive, Kewpie, Lemon, Celery, Everything Seasoning, Croissant
- ▶ Crushed Chickpea, Mustard, Lemon Zest, Turmeric, Capers, Gluten Free Wrap **V+ DF GF**

Wednesday

- ▶ Frisée & Arugula, Strawberries, Basil, Goat Cheese, Strawberry Balsamic 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
- ▶ Tuna Salad, Celery, Red Onion, Herbs, Organic Mixed Greens, Multi Grain Roll **DF**
- ▶ Heirloom Tomatoes, Fresh Mozzarella, Arugula, Maldon Sea Salt, Balsamic, Grilled Flatbread **V**

Thursday

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

Friday

- ▶ Spinach, Cucumbers, Shredded Carrot, Sunflower, Avocado Ranch **V GF**
- ▶ Napa Cabbage, Carrots, Radicchio, Herbs, Bell Peppers, Radish, Rice Wine Dressing **V+ DF GF**
- ▶ Roasted Chicken, Pepper Jack, Basil Pesto, Arugula, Heirloom Tomatoes, Multi Grain Roll
- ▶ Black Forest Ham, Dill Pickle, Mesclun, Mustard, American, 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 09/08 - 09/12

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.

