

Hot Lunch Menu 09/15 - 09/19

Monday

- ▶ Chopped Salad, Iceberg, Radicchio, Red Onion, Cherry Tomato, Mozzarella, Pepperoncini, Shallot Vinaigrette **V GF**
- ▶ Roasted Seasonal Mushrooms, Mixed Greens, Farro, Herbs, Honey Mustard Dressing **V DF**
- ▶ Mojo Marinated Chicken, Grilled Orange, Sea Salt **DF GF**
- ▶ Hidden Fjord Salmon, Cinnamon Chili Powder Rub, Coriander, Cilantro Gremolata **DF GF**
- ▶ Roasted Delicata Squash, Lemon Oil, Orange Zest **V+ DF GF**
- ▶ Steamed Yellow Rice, Aromatics **V+ DF GF**

Tuesday

- ▶ Arugula, Shaved Fennel, Black Pepper, Fresh Parmigiano, Lemon Dijon Vinaigrette **V GF**
- ▶ Feta, Tomatoes, Red Onion, Spiral Carrots, Cucumber, Herbs, Baby Kale **V GF**
- ▶ Peach Cider Glazed Chicken, Crispy Potatoes, Pickled Shallot **DF GF**
- ▶ Maple Sugar Rubbed Skirt Steak, Lemon Chive Butter, Wild Arugula, Citrus **GF ***
- ▶ Creamed Spinach, Shaved Parmesan, Herbs **V+ DF GF**
- ▶ Gnocchi, Basil Pesto **V**

Wednesday

- ▶ Shredded Cabbage, Shredded Carrots, Cucumber, Radish, Sesame Seed, Carrot Ginger Dressing **V+ DF GF**
- ▶ Julienned Jicama, Bell Peppers, Cilantro, Scallion, Orange Dressing **V+ DF GF**
- ▶ Jerk Heritage Chicken, Charred Poblano **DF GF**
- ▶ Curried Wild Caught Shrimp, Green Beans, Peppers, Coconut Milk **DF GF**
- ▶ Sweet Fried Plantains **V+ DF GF**
- ▶ Rasta Pasta, Sweet Onion, Peas, Local Cream, Parmesan **V**

Thursday

- ▶ Chopped Romaine, Grilled Corn, Croutons, Parmesan, Chipotle Caesar Dressing **V**
- ▶ Grilled Peaches, Heirloom Tomatoes, Arugula, Burrata, Balsamic Dressing **V GF**
- ▶ Heritage Chicken Souvlaki, Parsley, Tzatziki **GF**
- ▶ Lemon Sumac Skirt Steak, Pomegranate Seeds, Lime Zest, EVOO **DF GF ***
- ▶ Roasted Eggplant, Za'atar Spice, Blistered Tomatoes **V+ DF GF**
- ▶ Steamed Israeli Couscous, Lemon, Olive Oil **V+ DF**

Friday

- ▶ Spinach, Cucumbers, Carrot, Sunflower, Peppers, Avocado Ranch **V GF**
- ▶ Napa Cabbage, Bell Peppers, Shredded Carrots, Scallion, Hoisin Dressing **V+ DF**
- ▶ Sesame Soy Chicken, Crispy Wonton Strips, Cilantro **DF**
- ▶ Miso Rubbed Salmon, Caramelized Red Pearl Onions, Gochujang Glaze **DF**
- ▶ Seasonal Vegetables, Rice Wine Vinegar, Mirin, Sesame **V+ DF**
- ▶ Vegetable Fried Yakisoba, Peas, Carrot, Scallion, Cilantro **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 09/15 - 09/19

Monday

- ▶ Chopped Salad, Iceberg, Radicchio, Red Onion, Cherry Tomato, Mozzarella, Pepperoncini, Shallot Vinaigrette **V GF**
- ▶ Roasted Seasonal Mushrooms, Mixed Greens, Farro, Herbs, Honey Mustard Dressing **V DF**
- ▶ Teriyaki Chicken, Honey Sriracha Mayo, Arugula, Sesame Roll **DF**
- ▶ Pastrami, Swiss, Barrel Aged Sauerkraut, Thousand Island, Rye Bread
- ▶ Lemon Tuna Salad, Celery, Kewpie Dressing, Baby Romaine, Multigrain Roll **DF**
- ▶ Chickpea Salad, Mayo, Carrots, Cucumber, Feta, Herbs, Spinach, Wheat Wrap **V**

Tuesday

- ▶ Arugula, Shaved Fennel, Black Pepper, Fresh Parmigiano, Lemon Dijon Vinaigrette **V GF**
- ▶ Feta, Tomatoes, Red Onion, Spiral Carrots, Cucumber, Herbs, Baby Kale **V GF**
- ▶ Chicken Salad, Local Apple, Red Onion, Wild Arugula, Croissant
- ▶ Honey Ham, Tomatoes, Provolone, Mesclun, Brioche Roll
- ▶ Blackened Shrimp Wrap, Corn, Black Bean Salsa, Tomatoes, Romaine, Jalapeño Ranch
- ▶ Grilled Seasonal Vegetables, Spinach, Sourdough Roll **V+ DF**

Wednesday

- ▶ Shredded Cabbage, Shredded Carrots, Cucumber, Radish, Sesame Seed, Carrot Ginger Dressing **V+ DF GF**
- ▶ Julienned Jicama, Bell Peppers, Cilantro, Scallion, Orange Dressing **V+ DF GF**
- ▶ Maple Glazed Turkey, Sharp Cheddar, Mixed Greens, Honey Mustard, Seeded Kaiser Roll
- ▶ Applewood Smoked Bacon, Bibb Lettuce, Tomatoes, Hudson Health Bread **DF**
- ▶ Jumbo Lump Crab Salad Wrap, Citrus, Fresh Herbs, Little Gem Lettuce **DF**
- ▶ Heirloom Tomatoes, Fresh Mozzarella, Arugula, Balsamic Glaze, Herb Focaccia **V**

Thursday

- ▶ Chopped Romaine, Grilled Corn, Croutons, Parmesan, Chipotle Caesar Dressing **V**
- ▶ Grilled Peaches, Heirloom Tomatoes, Arugula, Burrata, Balsamic Dressing **V GF**
- ▶ Oven Roasted Turkey, Sundried Tomato Spread, Mesclun, Pepper Jack, Everything Roll
- ▶ Marinated Skirt Steak, Roasted Peppers, Mixed Greens, Chimichurri, Semolina Hero **DF**
- ▶ Sriracha Honey Salmon Wrap, Cucumbers, Carrot Radish Slaw, Baguette **DF**
- ▶ Egg Salad, Chives, Dijonnaise, Butter Lettuce, Wheat Roll **V DF**

Friday

- ▶ Spinach, Cucumbers, Carrot, Sunflower, Peppers, Avocado Ranch **V GF**
- ▶ Soba Noodles, Cabbage, Carrots, Scallion, Hoisin Dressing **V DF**
- ▶ Buffalo Chicken Salad, Blue Cheese Aioli, Romaine Lettuce, Pretzel Roll
- ▶ Prosciutto, Shaved Parmesan, Romaine, Red Onion, Sourdough Roll
- ▶ Smoked Salmon, Dill Brie Spread, Hudson Bakery Roll
- ▶ Roasted Root Vegetables, Sesame Hummus, Organic Mixed Greens, Flatbread **V+ DF**

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Build A Bowl Menu 09/15 - 09/19

Protein:

- ▶ Maple Glazed Chicken **DF GF**
- ▶ Roasted Seasonal Squash **V+ DF GF**

Greens & Grains:

- ▶ Baby Kale **V+ DF GF**
- ▶ Lemon Herb Barley **V+ DF**

Accompaniments:

- ▶ Dried Cranberries **V+ DF GF**
- ▶ Grapes **V+ DF GF**
- ▶ Cherry Tomatoes **V+ DF GF**
- ▶ Cucumber **V+ DF GF**
- ▶ Blue Cheese **V GF**
- ▶ Spiced Pepitas **V+ DF GF**
- ▶ Herbed Croutons **V+ DF**

Dressing:

- ▶ Apple Cider Dressing **V+ DF 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.

