Hot Buffet Menu 11/09 - 11/13

Monday

- Arugula, Radicchio, Red Onion, Cucumber, Cherry Tomato, Lemon Dressing **V GF**
- Roasted Seasonal Vegetables, Farro, Cucumber, Mixed Greens, Citrus Vinaigrette **V+ DF**
- French Cut Chicken, Chermoula, Lime Crema **GF**
- Grilled Skirt Steak, Chipotle Butter **GF ***
- Heirloom Carrot, Warm Spices, Honey, Toasted Pepitas **V DF GF**
- Steamed Spanish Rice **V+ DF GF**

Tuesday

- Little Gem, Pecorino Romano, Croutons, Caesar Dressing **V**
- Roasted Carrots, Watermelon Radish, Spinach, Beets, Sunflower Seeds, Balsamic Dressing **V+ DF GF**
- Lobster Ravioli, Saffron Tomato Cream Sauce, Crispy Garlic, Basil
- Herb Roasted Chicken, Fennel, Smoked Paprika Vinaigrette **GF**
- Lancaster Farm Romanesco, Romesco, Charred Lemon **V+ DF GF**
- Roasted Fingerling Potatoes **V+ DF GF**

Wednesday

- Kale, Croutons, Parmesan, Caesar Dressing **V GF**
- Row 7 Potato Salad, Celery, Red Onion, Herbs, Dill Mayonnaise, Lemon **V DF GF**
- Seared Skirt Steak, Herb Butter, Cracked Black Pepper **GF***
- Grilled Gulf Shrimp, Corn Nibs, Roasted Red Peppers **DF GF**
- Green Beans & Pearl Onion, Fried Shallot, Parsley **V+ DF GF**
- Corn Bread, Whipped Honey Butter **V**

Thursday

- Mixed Greens, Red Onion, Cucumber, Shredded Carrot, Sesame Ginger Vinaigrette **V+ DF**
- Shaved Brussels, Shredded Red Cabbage, Shiso, Radish, Edamame, Sweet Chili Dressing **V+ DF**
- Grilled Chicken Tandoori, Masala Yogurt, Turmeric, Parsley **GF**
- Hidden Fjord Salmon, Curried Lentil Daal **DF GF**
- Seasonal Mixed Vegetables, Oregano, Garlic Confit **V+ DF GF**
- Toasted Basmati Rice, Cardamom **V+ DF GF**

Friday

- Chopped Romaine Lettuce, Avocado, Cherry Tomato, Cucumber, Avocado Ranch **V GF**
- Roasted Sweet Potato Salad, Toasted Pepitas, Raisins, Arugula, Goat Cheese, Honey Dressing **V GF**
- Heritage Chicken Cassoulet, Cannellini Bean, Chicken Sausage, Herbs **GF**
- Seared Skirt Steak, Spinach & Mushroom Cream Sauce **GF**
- Fig Balsamic Cauliflower, Lemon Zest, Herbs **V+ DF GF**
- Orecchiette, Caramelized Onion, Red Pepper Flake, Assorted Cheeses **V**

V = Vegetarian
V+ = Vegan
DF = Avoiding dairy
GF = Avoiding gluten
** Ambient temperature*

Deli Lunch Menu 11/09 - 11/13

Monday

- Arugula, Radicchio, Red Onion, Cucumber, Cherry Tomato, Lemon Dressing **V GF**
- Roasted Seasonal Vegetables, Farro, Cucumber, Mixed Greens, Citrus Vinaigrette **V+ DF**
- Thai Chicken Sandwich, Cabbage Slaw, Sweet Chili Sauce, French Baguette **DF**
- Ham, Swiss, Leaf Lettuce, Heirloom Tomatoes, Sourdough Round
- Smoked Salmon Wrap, Carrots, Roasted Corn, Spinach, Avocado Puree **DF**
- Egg Salad, Potato, Chive, Hard Boiled Eggs, Arugula, Brioche Onion Oval **V**

Tuesday

- Little Gem, Pecorino Romano, Croutons, Caesar Dressing **V**
- Roasted Carrots, Watermelon Radish, Spinach, Beets, Sunflower Seeds, Balsamic Dressing **V+ DF GF**
- Grilled Chicken Club, Lettuce, Tomato, Onion, Applewood Smoked Bacon, Semolina Roll
- Skirt Steak, Arugula, Horseradish Aioli, Crispy Shallots, Provolone, Sundried Tomato Wrap
- Salmon, Dill Remoulade, Watercress, Capers, Cucumbers, Challah Poppy Slider
- Miso Roasted Vegetables, Hummus, Cucumber, Arugula, Spinach Wrap **V+ DF**

Wednesday

- Kale, Croutons, Parmesan, Caesar Dressing **V GF**
- Row 7 Potato Salad, Celery, Red Onion, Herbs, Dill Mayonnaise, Lemon **V DF GF**
- Turkey Teriyaki Wrap, Chinese Five Spice, Herbs, Carrot, Cucumber **DF**
- Pastrami, Alpine Swiss, Thousand Island, Barrel Aged Sauerkraut, Garlic Loaf
- Chickpea & Tuna Salad, Celery, Red Onion, Fresh Dill, Dijon, Kewpie, Butter Lettuce, Olive Roll **DF**
- Grilled Vegetables, Provolone, Romesco, Romaine, Ciabatta Rosemary Square **V**

Thursday

- Mixed Greens, Red Onion, Cucumber, Shredded Carrot, Sesame Ginger Vinaigrette **V+ DF**
- Shaved Brussels, Shredded Red Cabbage, Shiso, Radish, Edamame, Sweet Chili Dressing **V+ DF**
- Curry Chicken Salad Wrap, Red Grapes, Fried Onion, Little Gem **DF**
- Bresaola, Hot Peppers, Provolone, Organic Greens, Levain Batard
- Shrimp Wrap, Pineapple & Mango Salsa, Charred Scallion, Cucumbers **DF**
- Heirloom Tomatoes, Fresh Mozzarella, Arugula, Maldon Sea Salt, Balsamic Glaze, Grilled Flatbread **V**

Friday

- Chopped Romaine Lettuce, Avocado, Cherry Tomato, Cucumber, Avocado Ranch **V GF**
- Roasted Sweet Potato Salad, Toasted Pepitas, Raisins, Arugula, Goat Cheese, Honey Dressing **V GF**
- Turkey Club, Avocado, Bacon, Tomato, Romaine, Hudson Health Bread **DF**
- Katsu Sando, Roasted Pork, Julienned Cabbage, Tonkatsu Sauce, Kewpie, Mustard, Japanese Milk Bread
- Classic Lobster Roll, Kewpie, Dill, Tarragon, Lobster, Brioche Split Bun
- Greek Salad, Cucumbers, Tomatoes, Bulgarian Feta, Herbs, Vinegar, Pita Pocket **V**

Build A Bowl Menu 11/09 - 11/13

Protein:
- Maple Glazed Chicken **DF GF**
- Roasted Gulf Shrimp **DF GF**

Greens & Grains:
- Steamed Barley **V+ DF**
- Bowery Farms Baby Kale **V+ DF GF**

Accompaniments:
- Cherry Tomato **V+ DF GF**
- Cucumber **V+ DF GF**
- Kalamata Olives **V+ DF GF**
- Applewood Smoked Bacon **DF GF**
- Hardboiled Egg **V DF GF**
- Cheddar **V GF**
- Roasted Seasonal Vegetables **V+ DF GF**

Dressing:
- Green Goddess Dressing **V 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

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.







