

Hot Buffet Menu 11/10 - 11/14

Monday

- ▶ Arugula, Radicchio, Red Onion, Cucumber, Cherry Tomato, Lemon Dressing **V GF**
- ▶ Roasted Seasonal Vegetables, Farro, Cucumber, Citrus Vinaigrette **V+ DF**
- ▶ French Cut Chicken, Charred Scallion 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, Shallot Vinaigrette, Pecorino Romano, Craisins **V GF**
- ▶ Roasted Carrots, Beet Puree, Spiced Toasted Sunflower Seeds, Herbs **V+ DF GF**
- ▶ Short Rib Ravioli, San Marzano Tomatoes, Garlic Chips, EVOO, Basil
- ▶ Herb Crusted Cod, Fennel, Smoked Paprika Vinaigrette **GF**
- ▶ Lancaster Farm Romanesco, Truffle Balsamic, Herbs **V+ DF GF**
- ▶ Roasted Fingerling Potatoes, EVOO, Chive **V+ DF GF**

Wednesday

- ▶ Kale Caesar Salad, Croutons, Parmesan, Caesar Dressing **V GF**
- ▶ Row 7 Potato Salad, Celery, Red Onion, Herbs, Dill Mayonnaise, Lemon **V DF GF**
- ▶ Whiskey Glazed Skirt Steak, Cracked Black Pepper **DF GF***
- ▶ Grilled Gulf Shrimp, Corn Nibs, Roasted Red Peppers, Braised Collards **DF GF**
- ▶ Green Beans & Pearl Onion, Fried Shallot, Parsley **V+ DF GF**
- ▶ Southern 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, Sweet Chili Dressing **V+ DF**
- ▶ Grilled Chicken Tandoori, Masala Yogurt, Turmeric, Parsley **GF**
- ▶ Roasted Hidden Fjord Salmon, Curried Lentil Daal, Parsley, Zaatar **DF GF**
- ▶ Artichoke & 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 Lemon 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 11/10 - 11/14

Monday

- ▶ Arugula, Radicchio, Red Onion, Cucumber, Cherry Tomato, Lemon Dressing **V GF**
- ▶ Roasted Seasonal Vegetables, Farro, Cucumber, Citrus Vinaigrette **V+ DF**
- ▶ Thai Chicken Sandwich, Cabbage Slaw, Herbs, Togarashi Mayo, Ciabatta Roll **DF**
- ▶ French Bistro Ham, Swiss, Curly Leaf Lettuce, Heirloom Tomatoes, Honey Herb Dijon, Sourdough Roll
- ▶ Roasted Shrimp Wrap, Carrots, Roasted Corn, Spinach, Lemon, Avocado Puree **DF**
- ▶ Hearty Egg Salad, Potato, Chive, Hard Boiled Eggs, Arugula, Kewpie, Onion Brioche Roll **V**

Tuesday

- ▶ Little Gem, Shallot Vinaigrette, Pecorino Romano, Craisins **V GF**
- ▶ Roasted Carrots, Beet Puree, Spiced Toasted Sunflower Seeds, Herbs **V+ DF GF**
- ▶ Grilled Lemongrass Chicken, Mixed Greens, Carrots, Thai Basil, Baguette **DF**
- ▶ Carne Asada Torta, Grilled Steak, Black Bean, Pickled Jalapeños, Avocado, Colby Jack, Rustic Roll
- ▶ Salmon, Dill Remoulade, Watercress, Capers, Cucumbers, Pretzel Roll
- ▶ Miso Roasted Vegetables, Hummus, Cucumber, Arugula, French Oval Roll **V+ DF**

Wednesday

- ▶ Kale Caesar Salad, 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, Semolina Oval Roll **DF**
- ▶ Pastrami, Alpine Swiss, Thousand Island, Barrel Aged Sauerkraut, Rye Roll
- ▶ Chickpea & Tuna Salad, Celery, Red Onion, Fresh Dill, Dijon, Kewpie, Butter Lettuce, Pretzel Roll **DF**
- ▶ Grilled Vegetables, Provolone, Romesco, Romaine, Ciabatta Roll **V**

Thursday

- ▶ Mixed Greens, Red Onion, Cucumber, Shredded Carrot, Sesame Ginger Vinaigrette **V+ DF**
- ▶ Shaved Brussels, Shredded Red Cabbage, Shiso, Sweet Chili Dressing **V+ DF**
- ▶ Curry Chicken Salad Wrap, Red Grapes, Fried Onion, Little Gem, Rustic Roll **DF**
- ▶ Roast Beef, Hot Peppers, Provolone, Garlic Rosemary Mayo, Organic Greens, Sourdough Roll
- ▶ Blackened Fish 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 Lemon Dressing **V GF**
- ▶ Turkey Club, Avocado, Bacon, Tomato, Romaine, Hudson Health Bread **DF**
- ▶ Katsu Sando, Roasted Pork, Julienned Cabbage, Tonkatsu Sauce, Kewpie, Mustard, Freeform Roll **DF**
- ▶ Classic Lobster Roll, Kewpie, Dill, Tarragon, Lobster, Brioche Roll
- ▶ Greek Salad, Cucumbers, Tomatoes, Bulgarian Feta, Herbs, Vinegar, Pita Pocket **V**

Build A Bowl Menu 11/10 - 11/14

Protein:

- ▶ Orange Maple Marinated Chicken **DF GF**
- ▶ Thyme Roasted Gulf Shrimp **DF GF**

Greens Bowery Farms Baby Kale **V+ DF GF**

- ▶ Steamed Barley **V+ DF**

Accompaniment:

- ▶ Cherry Tomato **V+ DF GF**
- ▶ Cucumber **V+ DF GF**
- ▶ Kalamata Olives **V+ DF GF**
- ▶ Applewood Smoked Bacon **DF GF**
- ▶ Hardboiled Egg **V DF GF**
- ▶ Feta **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.

