

Hot Buffet Menu 11/18 - 11/22

Monday

- ▶ Satur Farms Greens, Baby Kale, Kohlrabi, Cabbage, Carrots, Sesame Ginger Vinaigrette **V+ DF**
- ▶ Farro, Brussel Sprouts, Honeypatch Squash, Edamame, Mizuna, Charred Scallion Teriyaki Dressing **V+ DF GF**
- ▶ Grass Fed Beef Meatballs, San Marzano Marinara, Oregano, Torn Basil
- ▶ Baked Lemon Chicken, Fennel, Cherry Tomato **DF GF**
- ▶ Roasted Tuscan Cauliflower, Shallot & Herb Vinaigrette **V+ DF GF**
- ▶ Buttered Orecchiette **V**

Tuesday

- ▶ Tomato & Cucumber Salad, Dijon White Balsamic Vinaigrette, Sesame Seeds, Red Onion **V+ DF GF**
- ▶ Roasted Brussel Sprout Salad, Dried Craisins, Bacon Lardons, Poppy Seed Vinaigrette, Toasted Pepitas **DF GF**
- ▶ Dry Aged New York Strip, Gorgonzola Cream Sauce, Herbs **GF***
- ▶ Herb & Gin Brined Turkey Breast, Mostarda Di Fruta, Crispy Sage **DF GF**
- ▶ Grilled Broccolini, Ciligine Mozzarella, Fried Leeks, Basil Oil, Citrus **V GF**
- ▶ Carolina Gold Rice Pilaf, Caramelized Onions, Pomegranates, Herbs **V+ DF GF**

Wednesday

- ▶ Spinach, Sliced Pear, Parmesan, Cucumber, Candied Sunflower Seeds, Apple Cider Vinaigrette **V GF**
- ▶ Massaged Kale, Roasted Corn, Cotija, Red Onion, Avocado Chipotle Dressing **V GF**
- ▶ Maple Glazed Porchetta, Citrus & Herbs **DF GF**
- ▶ Miso Honey Salmon, Apple Cider Miso Glaze, Parsley, Spring Onion **DF**
- ▶ Yellow Wax Beans, Garlic Confit, Chanterelle **V+ DF GF**
- ▶ Whipped Sweet Potato, Honey Butter **V GF**

Thursday

- ▶ Frilly Mustards, Cabbage, Cucumbers, Pepitas, Delicata Squash, Rosemary Balsamic Vinaigrette **V+ DF GF**
- ▶ Quinoa, Rutabaga, Cauliflower, Broccoli, Arugula, Grilled Leek Miso Dressing **V+ DF**
- ▶ Lemongrass Roasted Heritage Chicken, Coconut Maple Reduction, Herbs **DF GF**
- ▶ Szechuan Style Shrimp, Mild Chilies, Coriander, Black Pepper, Soy **DF**
- ▶ Roasted Root Vegetables, Garlic Hoisin **V+ DF**
- ▶ Steamed White Rice **V+ DF GF**

Friday

- ▶ Red Leaf Lettuces, Radicchio, Heirloom Tomato, Fennel, Shaved Pecorino Romano, Italian Vinaigrette **V GF**
- ▶ Pasta Radiatoré, Genoa Salame, Mozzarella, Cucumber, Arugula, Pepperoncini, EVOO, Red Wine Dressing **V GF**
- ▶ Pulled BBQ Beef Brisket, Honey Mustard Rub **df GF**
- ▶ Blackened Gulf Shrimp, Alabama White Sauce, Herbs, Lemon **DF GF**
- ▶ Corn Kernels, Scallion Butter, Chive **V GF**
- ▶ Row 7 Potato Puree, Herbed Breadcrumbs **V**

V = Vegetarian

V+ = Vegan

DF = Avoiding dairy

GF = Avoiding gluten

** Ambient temperature*

Deli Lunch Menu 11/18 - 11/22

Monday

- ▶ Satur Farms Greens, Baby Kale, Kohlrabi, Cabbage, Carrots, Sesame Ginger Vinaigrette **V+ DF**
- ▶ Farro, Brussel Sprouts, Honeypatch Squash, Edamame, Mizuna, Charred Scallion Teriyaki Dressing **V+ DF GF**
- ▶ Smoky Barbeque Chicken, Fresh Mozzarella, Fried Onion, Romaine, Sesame Brioche
- ▶ Black Forest Ham, Divina Fig Spread, Alpine Swiss, Satur Farms Wild Arugula, Ciabatta
- ▶ Tuna Salad, Celery, Red Onion, Kewpie, Lemon Zest, Avocado, Gotham Green Spinach, Multigrain **df**
- ▶ Marinated Beets, Greens, Carrot, Cauliflower Pureé, Boiled Egg, Garlic Focaccia **V DF**

Tuesday

- ▶ Tomato & Cucumber Salad, Dijon White Balsamic Vinaigrette, Sesame Seeds, Red Onion **V+ DF GF**
- ▶ Roasted Brussel Sprout Salad, Dried Craisins, Bacon Lardons, Poppy Seed Vinaigrette, Toasted Pepitas **DF GF**
- ▶ Ancho Chipotle Chicken Wrap, Black Bean Salsa, Roasted Corn, Citrus Dressing, Iceberg **df**
- ▶ Berkshire Ham, Parsnip Pureé, Honey Goat Gouda, Organic Girl Arugula, Rustic Roll
- ▶ Crab Cake, Lemon Caper Remoulade, Gotham Greens Butterhead, Citrus Zest, Brioche **df**
- ▶ Triple Palta Cheese, Beefsteak Tomatoes, Avocado, Egg, Lime Mayo, Sourdough **V**

Wednesday

- ▶ Spinach, Sliced Pear, Parmesan, Cucumber, Candied Sunflower Seeds, Apple Cider Vinaigrette **V GF**
- ▶ Massaged Kale, Roasted Corn, Cotija, Red Onion, Avocado Chipotle Dressing **V GF**
- ▶ General Tso Chicken, Roasted Carrots, Bean Sprouts, Sesame, Pea Puree, Escarole, Ciabatta **df**
- ▶ Speck, Capicola, Smoked Mozzarella, Satur Farms Arugula, Rustic Roll
- ▶ Citrus Shrimp Sandwich, Carrot, Radish, Red Cabbage, Cilantro, Sriracha Aioli, Toasted Baguette **df**
- ▶ Broccoli Rabe, Grilled Eggplant, Roasted Red Peppers, Ricotta, 7 Grain Wheat Roll **V**

Thursday

- ▶ Frilly Mustards, Cabbage, Cucumbers, Pepitas, Delicata Squash, Rosemary Balsamic Vinaigrette **V+ DF GF**
- ▶ Quinoa, Rutabaga, Cauliflower, Broccoli, Arugula, Grilled Leek Miso Dressing **V+ DF**
- ▶ Grilled Chicken Breast, Muenster Cheese, Arugula, Roasted Tomato Spread, Sesame Roll
- ▶ Pastrami, Sauerkraut, Tangy Remoulade, Swiss, Pickles, Sliced Rye
- ▶ Lemon Pepper Shrimp Wrap, Cilantro Crema, Romaine, Mango Pineapple Salsa
- ▶ Roasted Vegetables, Sundried Tomato Pesto, Mozzarella, Mesclun, Olive Cheddar Bread **v**

Friday

- ▶ Red Leaf Lettuces, Radicchio, Heirloom Tomato, Fennel, Shaved Pecorino Romano, Italian Vinaigrette **V GF**
- ▶ Pasta Radiatoré, Genoa Salame, Mozzarella, Cucumber, Arugula, Pepperoncini, EVOO, Red Wine Dressing **V GF**
- ▶ Maple Glazed Turkey, Aged Cheddar, Roasted Tomato, Confit Garlic Spread, French Batard Hero
- ▶ "PLT", Pancetta, Beefsteak Tomato, Basil Aioli, Butter Lettuce, Sliced Sourdough **DF**
- ▶ Blackened Shrimp Wrap, Cajun Spread, Corn Bean Salsa, Herbs, Red Leaf Lettuce, Citrus Crema
- ▶ Greek Salad, Cucumbers, Tomatoes, Bulgarian Feta, Herbs, Vinegar, Pita Pocket **V**

- *V = Vegetarian*
- *V+ = Vegan*
- *Buffets are accompanied by a mixed green and a composed side salad,*

house baked cookies, brownies and seasonal cut fruit

Build A Bowl Menu 11/18 - 11/22

Southern Barbeque Bowl Bar

Protein:

- ▶ Carolina BBQ Glazed Heritage Turkey **DF GF**
- ▶ Braised & Pulled Beef Brisket **DF GF**

Greens + Grains:

- ▶ Bowery Farms Kale & Red Lettuces **V+ DF GF**
- ▶ Quinoa **V DF**

Accompaniment:

- ▶ Roasted Corn **V+ DF GF**
- ▶ Cherry Tomato **V+ DF GF**
- ▶ Black Beans **V+ DF GF**
- ▶ Shaved Cabbage **V+ DF GF**
- ▶ Avocado **V+ DF GF**
- ▶ Roasted Carrots **V+ DF GF**
- ▶ Shredded Cheddar **V GF**
- ▶ Scallion **V+ DF GF**

Dressing:

- ▶ Creamy Avocado Ranch **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.

