

Hot Buffet Menu 11/25 - 11/29

Monday

- ▶ Arugula, Shaved Radish, Cucumber, Cherry Tomatoes, Lemon Herb Vinaigrette **V+ DF GF**
- ▶ Shaved Brussels, Grilled Artichoke Hearts, Shaved Parmesan, Olive Tapenade, Lemon Herb Dressing **V GF**
- ▶ Blood Orange Glazed Chicken, Fingerling Potatoes, Garleek Butter **GF**
- ▶ Black Peppered Beef Tenderloin, Pink Peppercorn Cream Sauce, Crispy Cabbage **GF**
- ▶ Seared Trumpet Mushroom, Tarragon Vinaigrette **V+ DF GF**
- ▶ Buttered Rice Pilaf, Winter Vegetables **V GF**

Tuesday

- ▶ Red Cabbage, Romaine, Snap Peas, Radish, Cucumber, Honey Mustard Vinaigrette **V DF GF**
- ▶ Broccoli Slaw, Tricolor Carrots, Candied Sunflower Seeds, Arugula, Honey Lemon Dijon Dressing **V DF GF**
- ▶ Parmesan Herb Crusted NY Strip, Basil Oil, Candied Shallots, Rosemary Aioli **GF***
- ▶ Belle & Evans Airline Chicken Breast, Putanesca Sauce, Herbs, EVOO **DF GF**
- ▶ Seared Seasonal Squash, Pancetta Lardons, Fig Balsamic Drizzle **DF GF**
- ▶ Herbed Roasted Red Potatoes, Confit Garlic, Tarragon Aioli **V DF GF**

Wednesday

- ▶ Romaine, Baby Kale, Persian Cucumber, Shredded Carrots, Red Wine Vinaigrette **V+ DF GF**
- ▶ Baby Kale, Roasted Cauliflower, Chickpeas, Golden Raisins, Toasted Pine Nuts, Tahini Lemon Dressing **V+ DF GF**
- ▶ Grass Fed Beef Short Ribs, Coriander & Black Pepper Rub **DF GF**
- ▶ Agave Roasted Hidden Fjord Salmon, Fennel, Salsa Verde **DF GF**
- ▶ Row 7 Potatoes, Cumin, Crushed Pepitas **V+ DF GF**
- ▶ Yellow Rice **V DF GF**

Thursday

- ▶ Holiday

Friday

- ▶ Holiday

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

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DF = Avoiding dairy

GF = Avoiding gluten

** Ambient temperature*

Deli Lunch Menu 11/25 - 11/29

Monday

- ▶ Arugula, Shaved Radish, Cucumber, Cherry Tomatoes, Lemon Herb Vinaigrette **V+ DF GF**
- ▶ Shaved Brussels, Grilled Artichoke Hearts, Shaved Parmesan, Olive Tapenade, Lemon Herb Dressing **V GF**
- ▶ Cajun Chicken Caesar Wrap, Shredded Romaine Lettuce, Toasted Croutons, Shaved Parmesan
- ▶ Genoa Salami, Roasted Red Peppers, Sweet Onion Soubise, Meunster, Arugula, Baguette
- ▶ Tuna Salad, Celery, Red Onion, Kewpie, Lemon Zest, Avocado, Brioche
- ▶ Roasted Eggplant, Teriyaki Glaze, Carrot Slaw, Cilantro, Togarashi Aioli, Ciabatta **V+ DF**

Tuesday

- ▶ Red Cabbage, Romaine, Snap Peas, Radish, Cucumber, Honey Mustard Vinaigrette **V DF GF**
- ▶ Broccoli Slaw, Tricolor Carrots, Candied Sunflower Seeds, Arugula, Honey Lemon Dijon Dressing **V DF GF**
- ▶ Applewood Smoked Turkey, Herbs, Pickled Radish, Red Grapes, Orange Zest, Arugula, Rustic Naan **DF**
- ▶ French Bistro Ham, Provolone, Rosemary Honey Mustard, Organic Greens, Garlic Focaccia
- ▶ Blackened Shrimp, Cajun Remoulade, Shredded Iceberg, Sliced Beefsteak Tomatoes, Sesame Challah **DF**
- ▶ Potato Egg Salad, Vidalia Onion, Celery, Dijonnaise, Satur Farms Arugula, Whole Grain Roll **V DF**

Wednesday

- ▶ Romaine, Baby Kale, Persian Cucumber, Shredded Carrots, Red Wine Vinaigrette **V+ DF GF**
- ▶ Baby Kale, Roasted Cauliflower, Chickpeas, Golden Raisins, Toasted Pine Nuts, Tahini Lemon Dressing **V+ DF GF**
- ▶ Roasted Turkey, Garlic Aioli, Mixed Greens, Tomatoes, Roasted Red Peppers, White Cheddar, Wheat Roll
- ▶ Proscuitto, Bacon Jam, Aged Alpine Swiss Cheese, Seasonal Greens, French Baguette
- ▶ Shrimp Salad Wrap, Shaved Carrots, Cucumber, Celery, Herbs, Orange, Roasted Corn, Avocado Dressing **DF**
- ▶ Buffalo Cauliflower, Celery, Crumbled Blue Cheese, Little Gem, Pretzel Roll **V**

Thursday

- ▶ Holiday

Friday

- ▶ Holiday

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- Buffets Are Accompanied By A Mixed Green And A Composed Side Salad, House Baked Cookies, Brownies And Seasonal Cut Fruit

Build A Bowl Menu 11/25 - 11/29

Mediterranean Bowl

Protein:

- ▶ Roasted Mediterranean Chicken Thighs **DF GF**
- ▶ Falafel **V DF**

Greens & Grains:

- ▶ Romaine & Mixed Greens **V+ DF GF**
- ▶ Yellow Jasmine Rice **V+ DF GF**

Accompaniment:

- ▶ 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**

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.

