

Hot Buffet Menu 12/08 - 12/12

Monday

- ▶ Red Leaf & Iceberg Lettuce, Carrots, Scallion, Crispy Shallots, Miso Vinaigrette **V+ DF**
- ▶ Broccoli, Carrots, Peppers, Asian Noodles, Cilantro, Scallion, Japanese Dressing **V+ DF**
- ▶ Korean Braised Pork Belly, Cilantro, Gochujang, Sesame **DF**
- ▶ Maple Mustard Glazed Skirt Steak, Charred Bok Choy **DF GF**
- ▶ Miso Rubbed Heirloom Carrot, Sesame Vinaigrette **V+ DF**
- ▶ Steamed Sushi Rice, Yuzu Kosho, Rice Wine Vinegar **V+ DF GF**

Tuesday

- ▶ Romaine, Cucumbers, Tomatoes, Feta, Olives, Balsamic Vinaigrette **V GF**
- ▶ Roasted Sweet Potato, Red Leaf, Bell Peppers, Parsley, Pepitas, Cider Vinaigrette **V+ DF GF**
- ▶ Butter Chicken, Yogurt, Spices, Parsley **GF**
- ▶ South Indian Shrimp Curry, Peas, Coconut Milk, Basil **DF GF**
- ▶ Gobi Matar, Stir Fried Cauliflower & Peas, Indian Spices **V+ DF GF**
- ▶ Steamed Jasmin Rice & Naan **V+ DF GF**

Wednesday

- ▶ Arugula, Granny Smith Apple, Pecorino Romano, Crispy Prosciutto, White Balsamic Vinaigrette **GF**
- ▶ Farro, Crispy Shallots, Spinach, Herbs, Parmesan, Roasted Seasonal Squash **V**
- ▶ Roasted Chicken, Cranberry Gin Glaze **DF GF**
- ▶ Braised Brisket, Pink Peppercorn Cream, Crispy Kale **GF***
- ▶ Green Beans, Wild Mushroom, Local Cream, Herbs **V GF**
- ▶ Seasonal Pasta, Pesto, Chive **V**

Thursday

- ▶ Roasted Beets, Mixed Greens, Goat Cheese, Pepitas, Raspberry Dressing **V GF**
- ▶ Brussel Sprouts, Tuscan Kale, Sunflower, Red Onion, Craisins, Poppy Seed Vinaigrette **V+ DF GF**
- ▶ Citrus Marinated Chicken, Cilantro, Mezcal Pineapple Salsa **GF***
- ▶ Salmon Crudo, Citrus Soy Dressing, Shallot, Citrus Zest, Puffed Quinoa, Salmon Roe **DF***
- ▶ Roasted Asparagus, Coriander, Lime Hollandaise, Cotija **V GF**
- ▶ Roasted Fingerling Potatoes, Aleppo Pepper **V+ DF GF**

Friday

- ▶ Romaine & Arugula, Radish, Carrot, Cherry Tomato, Red Onion, Citrus Vinaigrette **V+ DF GF**
- ▶ Quinoa, Tomato, Cucumber, Vegan Feta, Croutons, Herbs, Lemon Dressing **V**
- ▶ Beer Battered Cod, Lemon, Parsley **DF**
- ▶ Grilled Heritage Chicken Breast, Dill Sauce, Capers **GF**
- ▶ Roasted Seasonal Vegetable **V+ DF GF**
- ▶ French Fries, Herbs, Sea Salt **V+ DF GF**

V = Vegetarian
V+ = Vegan
DF = Dairy Free
GF = Gluten Free
** Ambient*
temperature

Deli Lunch Menu 12/08 - 12/12

Monday

- ▶ Red Leaf & Iceberg Lettuce, Carrots, Scallion, Crispy Shallots, Miso Vinaigrette **V+ DF**
- ▶ Broccoli, Carrots, Peppers, Asian Noodles, Cilantro, Scallion, Japanese Dressing **V+ DF**
- ▶ Roasted Herb Chicken, Honey Lime Mayo, Pepper Jack Cheese, Little Gem, Semolina Oval Roll
- ▶ Honey Ham, Cranberry Brie Spread, Arugula, Everything Roll **DF**
- ▶ Shrimp Po'boy, Remoulade, Beefsteak Tomato, Butter Lettuce, Rustic Roll **DF**
- ▶ Greek Salad Pita, Vegan Feta, Olives, Cucumbers, Cherry Tomatoes, Pita Pocket **V**

Tuesday

- ▶ Romaine, Cucumbers, Tomatoes, Feta, Olives, Balsamic Vinaigrette **V GF**
- ▶ Roasted Sweet Potato, Red Leaf, Bell Peppers, Parsley, Pepitas, Cider Vinaigrette **V+ DF GF**
- ▶ Chipotle Chicken Breast, Avocado Spread, Swiss, Romaine, Rustic Roll
- ▶ Salami, Little Gem Lettuce, Heirloom Tomatoes, Confit Garlic Aioli, French Baguette **DF**
- ▶ Teriyaki Salmon Wrap, Cabbage, Carrots, Cilantro **DF**
- ▶ Grilled Artichoke Spread, Red Pepper Coulis, Organic Baby Kale, Vegan Mozzarella **V+ DF**

Wednesday

- ▶ Arugula, Granny Smith Apple, Pecorino Romano, Crispy Prosciutto, White Balsamic Vinaigrette **GF**
- ▶ Farro, Crispy Shallots, Spinach, Herbs, Parmesan, Roasted Seasonal Squash **V**
- ▶ Maple Roasted Turkey, Garlic Roasted Mayo, Mixed Greens, Tomatoes, Ciabatta Roll **DF**
- ▶ Grilled Skirt Steak, Vidalia Onions, Garlic Rosemary Aioli, Cheddar, Sesame Seed Roll
- ▶ Flaked Tuna Salad, Red Onion, Herbs, Mayo, Lemon, Wild Arugula, Multigrain Roll **DF**
- ▶ Buffalo Cauliflower, Celery, Carrots, Crumbled Blue Cheese, Little Gem, Pretzel Roll **V**

Thursday

- ▶ Roasted Beets, Mixed Greens, Goat Cheese, Pepitas, Raspberry Dressing **V GF**
- ▶ Brussel Sprouts, Tuscan Kale, Sunflower, Red Onion, Craisins, Poppy Seed Vinaigrette **V+ DF GF**
- ▶ Pesto Turkey, Sundried Tomato, Romano Cheese, Pepperoncini, Spinach, Sourdough Roll
- ▶ Applewood Smoked Bacon, Heirloom Tomatoes, Hot Honey, Romaine, Brioche Roll
- ▶ Crab Cake, Red Peppers, Citrus, Cabbage Slaw, Lemon Togarashi Aioli, Poppy Seed Roll **DF**
- ▶ Egg Salad, Potato, Cherry Tomato, Chives, Dijonnaise, Mixed Greens, Ciabatta Roll **V DF**

Friday

- ▶ Romaine & Arugula, Radish, Carrot, Cherry Tomato, Red Onion, Citrus Vinaigrette **V+ DF GF**
- ▶ Quinoa, Tomato, Cucumber, Vegan Feta, Croutons, Herbs, Lemon Dressing **V**
- ▶ Crispy Chicken Caesar Wrap, Chopped Romaine Lettuce, Pecorino Romano, House Made Croutons
- ▶ Corned Beef, Herb Mayo, Cheddar, Organic Mixed Greens, Challah Roll
- ▶ Blackened Shrimp Wrap, Black Bean Salsa, Avocado, Roasted Corn, Romaine, Ancho Citrus Dressing **DF**
- ▶ Tofu, Eggplant, Asparagus, Zucchini, Sundried Tomato, Peppers, Rustic Roll **V+ DF**

Build A Bowl Menu 12/08 - 12/12

Protein:

- ▶ Chipotle Salmon **DF GF**
- ▶ Cilantro Lime Chicken **DF GF**

Greens & Grains:

- ▶ Mesclun Green Mix **V+ DF GF**
- ▶ Cilantro Lime Rice **V+ DF GF**

Accompaniment:

- ▶ Cotija **V+ GF**
- ▶ Tortilla Chips **V+ DG GF**
- ▶ Grilled Onions And Peppers **V+ DF GF**
- ▶ Avocado **V+ DF GF**
- ▶ Roasted Corn **V+ DF GF**
- ▶ Sliced Radish **V+ DF GF**

Dressing:

- ▶ Agave Citrus Vinaigrette **V+ DF GF**

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

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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.

