

Hot Buffet Menu 12/15 - 12/19

Monday

- ▶ Kale & Arugula, Carrot, Red Onion, Cucumber, Tomato, Shallot Vinaigrette **V+ DF GF**
- ▶ Roasted Broccoli & Couscous, Parsley, Cumin, Chickpea, Vegan Feta, Lemon Vinaigrette **V+ DF GF**
- ▶ Za'atar Grilled Chicken, Tomato, Spices, Parsley **DF GF**
- ▶ Roasted Garlic Shrimp, Wilted Spinach **DF GF**
- ▶ Sumac Roasted Vegetables **V+ DF GF**
- ▶ Cardamom Steamed Rice **V+ DF GF**

Tuesday

- ▶ Mixed Greens, Cucumber, Tat Soi, Ginger Miso Dressing **V+ DF**
- ▶ Roasted Carrot & Squash, Cilantro, Sesame Seeds, Mixed Greens, Yuzu Vinaigrette **V+ DF**
- ▶ La Belle Farms Chicken, Mustard Velouté, Pommes Paille, Herbs
- ▶ Roast Pork Loin, Red Chimichurri, Fried Basil **DF GF**
- ▶ Seasonal Squash, Rum Braised Craisins, Roasted Brussels, Apple Cider Reduction **V+ DF GF**
- ▶ Mushroom Risotto, Frizzled Leeks, Truffle Oil **V GF**

Wednesday

- ▶ Leaf Lettuce, Chicory, Cucumber, Cherry Tomato, Sunflower Seed, Italian Dressing **V+ DF GF**
- ▶ Bulgur, Grilled Vegetables, Arugula, Lemon Zest, Croutons, EVOO, Buttermilk Ranch **V**
- ▶ Seared Flank Steak, Eggplant Caponata, EVOO, Shaved Parmesan **GF ***
- ▶ Brown Butter Cod, Pearl Onions, Herbs, Citrus Zest **GF**
- ▶ Balsamic Glazed Vegetables, Portabella, Eggplant **V+ DF GF**
- ▶ Seasonal Pasta, Broccoli Rabe, Basil Pesto **V**

Thursday

- ▶ Little Gem, Cherry Tomato, Cucumber, Raspberry Vinaigrette **V+ DF GF**
- ▶ Beets, Pepitas, Roasted Butternut Squash, Mixed Greens, Chipotle Lime Dressing **V+ DF GF**
- ▶ Labelle Farm Chicken Mole, Cilantro, Sesame Seeds **GF**
- ▶ Latin Spiced Arctic Char, Blood Orange Mojo, Herbs **DF GF**
- ▶ Braised Carrots & Seasonal Squash, Orange Juice, Butter, Pepitas **V GF**
- ▶ Potato Torte, Bell Peppers **V+ DF GF**

Friday

- ▶ Romaine, Carrot, Tomato, Cucumber, Fennel, Maple Vinaigrette **V+ DF GF**
- ▶ Sweet Potato, Pomegranate, Arugula, Red Onion, Orange Dijon Vinaigrette **V+ DF GF**
- ▶ Grilled Skirt Steak, Scallion, Black Pepper **DF GF ***
- ▶ Braised Chicken Thighs, Carolina Raspberry BBQ Sauce, Herbs **DF GF**
- ▶ Roasted Corn, Paprika, Parsley, Chive, Chipotle Aioli **V DF GF**
- ▶ Southern Home Fries, Yukon Gold Potatoes, Onion, Bell Pepper, Herbs **V+ DF GF**

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

Deli Lunch Menu 12/15 - 12/19

Monday

- ▶ Kale & Arugula, Carrot, Red Onion, Cucumber, Tomato, Shallot Vinaigrette **V+ DF GF**
- ▶ Roasted Broccoli & Couscous, Parsley, Cumin, Chickpea, Vegan Feta, Lemon Vinaigrette **V+ DF GF**
- ▶ BBQ Jerk Chicken Slider, Mango Pineapple Salsa, Romaine, Sesame Brioche Roll **DF**
- ▶ Genoa Salami, Red Peppers, Fresh Mozzarella, Arugula, Red Wine Vinaigrette, Semolina Roll
- ▶ Sriracha Honey Shrimp Wrap, Cucumbers, Carrot Radish Slaw, Pickled Ginger, Spinach **DF**
- ▶ Roasted Eggplant, Olive Tapenade, Basil, Tomato, Piquillo, Artichokes, Mozzarella, Balsamic, Rustic Roll **V**

Tuesday

- ▶ Mixed Greens, Cucumber, Tat Soi, Ginger Miso Dressing **V+ DF**
- ▶ Roasted Carrot & Squash, Cilantro, Sesame Seeds, Mixed Greens, Yuzu Vinaigrette **V+ DF**
- ▶ Pesto Turkey, Blistered Tomatoes, Garlic Aioli, Swiss, Organic Greens, Ciabatta Roll
- ▶ BBQ Pulled Pork, Creamy Carrot Slaw, Red Cabbage, Scallion, Brioche Roll **DF**
- ▶ Salmon, Citrus Aioli, Roasted Corn, Avocado, Arugula, Multigrain Roll **DF**
- ▶ Balsamic Roasted Vegetable Wrap, Garlic Hummus, Baby Spinach, Vegan Feta **V+ DF**

Wednesday

- ▶ Leaf Lettuce, Chicory, Cucumber, Cherry Tomato, Sunflower Seed, Italian Dressing **V+ DF GF**
- ▶ Bulgur, Grilled Vegetables, Arugula, Lemon Zest, Croutons, EVOO, Buttermilk Ranch **V**
- ▶ Chicken Parm, Fresh Mozzarella, San Marzano Tomato, Arugula, EVOO, Olive Pocket Roll
- ▶ Skirt Steak Bahn Mi, Pickled Vegetable, Cucumber, Rice Vinegar Aioli, French Batard Roll **DF**
- ▶ Flaked Tuna, Celery, Red Onion, Herbs, Kewpie Mayonnaise, Organic Mesclun, Pumpernickel Roll **DF**
- ▶ Avocado Toast, Sliced Boiled Egg, Chili Flake, Micro Greens, Pumpernickel Roll **DF**

Thursday

- ▶ Little Gem, Cherry Tomato, Cucumber, Raspberry Vinaigrette **V+ DF GF**
- ▶ Beets, Pepitas, Roasted Butternut Squash, Mixed Greens, Chipotle Lime Dressing **V+ DF GF**
- ▶ Mikes Hot Honey Chicken Salad, Roasted Peppers, Iceberg Lettuce, Swiss, Onion Roll
- ▶ Black Forest Ham, Rosemary Honey Mustard Aioli, Radicchio, Tomato, Pretzel Roll **DF**
- ▶ Crab Salad Wrap, Orange, Celery, Pickled Red Onion, Old Bay, Kewpie, Tarragon **DF**
- ▶ Marinated Tofu, Teriyaki Glaze, Carrot Slaw, Cilantro, Baguette **V+ DF**

Friday

- ▶ Romaine, Carrot, Tomato, Cucumber, Fennel, Maple Vinaigrette **V+ DF GF**
- ▶ Sweet Potato, Pomegranate, Arugula, Red Onion, Orange Dijon Vinaigrette **V+ DF GF**
- ▶ Roasted Turkey, Sundried Tomato Spread, Olives, Pesto, Mozzarella, Sourdough Roll
- ▶ Pastrami, Swiss, Mixed Greens, Banana Peppers, Sesame Roll
- ▶ Smoked Salmon, Chive Cream Cheese, Micro Herbs, Pickled Onions, Multigrain Roll
- ▶ Chickpea Salad, Vegan Mayo, Carrots, Cucumber, Vegan Mozzarella, Herbs, Spinach, Wheat Wrap **V+ DF**

Build A Bowl Menu 12/15 - 12/19

Protein

- ▶ Herb Grilled Chicken **DF GF**
- ▶ Balsamic Portobello Mushrooms **V+ DF GF**

Greens & Grains:

- ▶ Arugula **V+ DF GF**
- ▶ Tortellini **V**

Accompaniment:

- ▶ Roasted Red Pepper **V+ DF GF**
- ▶ Grape Tomatoes **V+ DF GF**
- ▶ Ciliegine Mozzarella **V GF**
- ▶ Kalamata Olives **V+ DF GF**
- ▶ Garlic Herb Croutons **V DF**
- ▶ Red Onion **V+ DF GF**

Dressing:

- ▶ Basil Pesto Vinaigrette **V 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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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.

