

Hot Buffet Menu 12/29 - 01/02

Monday

- ▶ Romaine, Cucumber, Edamame, Carrot, Scallion, Coconut Sesame Dressing **V+ DF GF**
- ▶ Hearts Of Palm, Avocado, Red Onion, Cilantro, Tomato, Lime Vinaigrette **V+ DF GF**
- ▶ Gochujang Grilled Chicken, Scallion, Sesame Seeds **DF**
- ▶ Spicy Singaporean Shrimp, Cilantro **DF**
- ▶ Sauteed Vegetables, Snow Peas, Peppers, Carrot, Broccoli **V+ DF**
- ▶ Fried Rice, Crispy Garlic, Scallions **V DF**

Tuesday

- ▶ Red Leaf & Kale, Tomato, Cucumber, Carrot, Sunflower Seed, Cider Vinaigrette **V+ DF GF**
- ▶ Caprese Salad, Heirloom Tomato, Fresh Mozzarella, Basil, Balsamic **V GF**
- ▶ Roasted Cod, Orange Zest, Saffron Tomato Broth **DF GF**
- ▶ Honey & Balsamic Skirt Steak, Shallot, Oregano **DF GF ***
- ▶ Parmesan Roasted Broccoli Florets **V GF**
- ▶ Steamed Wild Rice Pilaf, Carrots, Seasonal Vegetables, Shallot, Herbs **V GF**

Wednesday

- ▶ Bowery Farms Greens, Cherry Tomatoes, Croutons, Herbs, Lemon Vinaigrette **V+ DF**
- ▶ Kale, Romaine, Black Beans, Corn, Tomato, Feta, Basil, Lime Agave Dressing **V GF**
- ▶ Bourbon Glazed Pork Tenderloin, Garlic Kale **DF GF ***
- ▶ Roasted Chicken, Tomato Cream Sauce, Smoked Paprika, Chickpeas, Herbs **GF**
- ▶ Brown Butter Roasted Carrot & Parsnip, Rosemary **V GF**
- ▶ Potato Puree, Cracked Black Pepper **V GF**

Thursday

- ▶ **Holiday**

Friday

- ▶ **Holiday**

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

Deli Lunch Menu 12/29 - 01/02

Monday

- ▶ Romaine, Cucumber, Edamame, Carrot, Scallion, Coconut Sesame Dressing **V+ DF GF**
- ▶ Hearts Of Palm, Avocado, Red Onion, Cilantro, Tomato, Lime Vinaigrette **V+ DF GF**
- ▶ Roast Turkey, Avocado, Romaine, Tomato, Whole Wheat Roll **DF**
- ▶ Black Forest Ham, Brie Spread, Honey Mustard, Red Onion, Romaine, Sourdough Roll
- ▶ Coconut Curry Shrimp Bahn Mi, Carrot, Cilantro, Cabbage, French Round Roll **DF**
- ▶ Mashed Chickpea Salad, Romaine, Tomato, Celery, Green Onion, Vegan Feta, Pita **V+ DF**

Tuesday

- ▶ Red Leaf & Kale, Tomato, Cucumber, Carrot, Sunflower Seed, Cider Vinaigrette **V+ DF GF**
- ▶ Caprese Salad, Heirloom Tomato, Fresh Mozzarella, Basil, Balsamic **V GF**
- ▶ Turkey Club, Applewood Smoked Bacon, Red Leaf, Tomato, Multigrain Roll **DF**
- ▶ Roast Beef & Grilled Portobello, Fresh Mozzarella, Little Gem Lettuce, French Bread
- ▶ Spicy Crab Cake, Chipotle Remoulade, Arugula, Brioche Roll
- ▶ Grilled Eggplant, Tomato, Mozzarella, Pesto, Balsamic, Rosemary, Onion Dinner Roll **V**

Wednesday

- ▶ Bowery Farms Greens, Cherry Tomatoes, Croutons, Herbs, Lemon Vinaigrette **V+ DF**
- ▶ Kale, Romaine, Black Beans, Corn, Tomato, Feta, Basil, Lime Agave Dressing **V GF**
- ▶ Sweet Chili Glazed Chicken, Carrot, Cucumber, Napa Cabbage, Sesame Roll **DF**
- ▶ Pastrami, Swiss, Sauerkraut, Thousand Island Dressing **DF**
- ▶ Salmon & Caper Salad Wrap, Arugula, Red Onion, Cracked Black Pepper, Lemon Aioli **DF**
- ▶ Barbecue Pulled Mushroom, Vinegar Slaw, Herbs, Celery Seed, Dijon, Whole Wheat Roll **V+ DF GF**

Thursday

- ▶ **Holiday**

Friday

- ▶ **Holiday**

Build A Bowl Menu 12/29 - 01/02

Protein:

- ▶ Grilled Airline Chicken **DF GF**
- ▶ Seared Skirt Steak **DF GF**

Greens & Grains:

- ▶ Satur Farms Mixed Lettuces **V+ DF GF**
- ▶ Rice Pilaf **V+ DF GF**

Accompaniment:

- ▶ Charred Carrots **V+ DF GF**
- ▶ Marinated Artichokes **V+ DF GF**
- ▶ Scallion **V+ DF GF**
- ▶ Roasted Sweet Potato **V+ DF GF**
- ▶ Crispy Shaved Brussels **V+ DF GF**
- ▶ Dried Craisins **V+ DF GF**
- ▶ Crumbled Goat Cheese **V GF**

Dressing:

- ▶ Agave Balsamic 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

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.

