

## Hot Buffet Menu 09/23 - 09/27

### MONDAY

- ▶ Romaine, radicchio, arugula, apples, goat cheese, cranberries, sunflower, white balsamic **V GF**
- ▶ Sweet potato salad, organic greens, red peppers, farro, parsley, feta, pepitas, cider vinegar **V**
- ▶ Korean fried chicken, gochujang sauce, scallions, sesame seeds **DF**
- ▶ Seared monkish + kimchi butter, crispy shallot, cilantro **GF**
- ▶ Glazed Kyoto carrots, maple soy glaze, gochutgaru spice **V+ DF GF**
- ▶ "Tteobokki" Korean rice cakes, rice cakes, gochujang sauce, shallot, scallion **V+ DF**

### TUESDAY

- ▶ Frisee, watercress, cabbage, carrot, cucumber, pickled red onion, corn, citrus vinaigrette **V+ DF GF**
- ▶ Butternut squash, badger flame beets, toasted pumpkin seeds, marinated feta, red leaf lettuce, maple lime dressing **V GF**
- ▶ Roasted Bronzino, citrus beurre Blanc, crispy fennel slaw, chive **GF**
- ▶ Dry aged tomahawk steak, sauce Robert, crispy onion, shallots, seasonal mushroom **GF**
- ▶ Roasted delicata squash, caramelized balsamic onion, shaved sea hive cheese, maple chipotle glaze **V GF**
- ▶ Garlic butter smashed potato, herbs, parmesan **V GF**

### WEDNESDAY

- ▶ Kale, brussels, feta, radicchio, broccoli florets, dill, cranberry sumac dressing **V GF**
- ▶ Warm sorghum, pickled beets, arugula, dill, parsley, guajillo chili oil, lime yogurt dressing **V**
- ▶ Hidden fjord salmon, zucchini, blistered tomatoes, za'atar **DF GF**
- ▶ Chicken breast, apricot glaze, sumac, crushed chilies, pearl onions, baby spinach **DF GF**
- ▶ Roasted honey nut squash, cumin, oregano, herbs **V+ DF GF**
- ▶ Sautéed farro, caramelized onion, thyme butter, parsley, agave lemon dressing **V GF**

### THURSDAY

- ▶ Little gem lettuce, chicory, shaved fennel, beets, roasted turnips, daikon, herb roasted crouton, tarragon vinaigrette **V DF**
- ▶ Roasted cauliflower, romesco, turmeric, herbs, scallion, pickled red onion, yogurt dressing **V GF**
- ▶ Japanese chicken curry, potato, carrot, onion, spices **DF**
- ▶ Pork Katsu, thin pork loin, panko bread crumb, Tonkatsu sauce **DF**
- ▶ Stir fry green beans, garlic chips, tamari, sesame oil **V+ DF GF**
- ▶ Steamed white rice **V+ DF GF**

### FRIDAY

- ▶ Kale apple salad, granny smith, pecorino Romano, crispy prosciutto, balsamic vinaigrette
- ▶ Broccoli, roasted carrots, pepitas, crispy shallots, wild arugula, shaved pecorino **V GF**
- ▶ Chipotle turkey chili, beans, peppers, onions, scallion, lime crema **GF**
- ▶ Roasted pineapple mango shrimp, salsa Verde, corn salsa **DF GF**
- ▶ Charred cauliflower, poblano cream sauce, chipotle onions **V GF**
- ▶ Steamed yellow rice **V+ DF GF**

*V = Vegetarian*

*V+ = Vegan*

*DF = Avoiding dairy*

*GF = Avoiding gluten*

## Deli Lunch Menu 09/23 - 09/27

### MONDAY

- ▶ Romaine, radicchio, arugula, apples, goat cheese, cranberries, sunflower, white balsamic **V GF**
- ▶ Sweet potato salad, organic greens, red peppers, farro, parsley, feta, pepitas, cider vinegar **V**
- ▶ 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**
- ▶ Roasted marinated beets, organic greens, charred carrot, cauliflower puree, boiled egg, garlic focaccia **V DF**

### TUESDAY

- ▶ Frisee, watercress, cabbage, carrot, cucumber, pickled red onion, corn, citrus vinaigrette **V+ DF GF**
- ▶ Butternut squash, badger flame beets, toasted pumpkin seeds, marinated feta, red leaf lettuce, maple lime dressing **V GF**
- ▶ Ancho chipotle chicken wrap, black bean salsa, roasted corn, citrus dressing, shredded iceberg **DF**
- ▶ Berkshire ham, parsnip puree, honey goat gouda, organic girl arugula, rustic roll
- ▶ Crab cake, lemon caper remoulade, Gotham greens butterhead, citrus zest, brioche **DF**
- ▶ Beefsteak tomatoes, sliced avocado, hardboiled egg, lime mayo, sourdough **V DF**

### WEDNESDAY

- ▶ Kale, brussels, feta, radicchio, broccoli florets, dill, cranberry sumac dressing **V GF**
- ▶ Warm sorghum, pickled beets, arugula, dill, parsley, guajillo chili oil, lime yogurt dressing **V**
- ▶ General Tso chicken, roasted carrots, bean sprouts, sesame, pea puree, escarole, ciabatta **DF**
- ▶ Speck, capicola, roasted mushroom pate, smoked mozzarella, satur farms arugula, rustic roll
- ▶ Fried shrimp sandwich, carrot, radish, red cabbage, cilantro, sriracha aioli, toasted baguette **DF**
- ▶ Broccoli rabe, grilled eggplant, roasted red peppers, 7 grain wheat roll **V+ DF**

### THURSDAY

- ▶ Little gem lettuce, chicory, shaved fennel, beets, roasted turnips, daikon, herb roasted crouton, tarragon vinaigrette **V DF**
- ▶ Roasted cauliflower, romesco, turmeric, herbs, scallion, pickled red onion, yogurt dressing **V GF**
- ▶ 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, vegan mozzarella, organic mesclun, olive focaccia **V+ DF**

### FRIDAY

- ▶ Kale apple salad, granny smith, pecorino Romano, crispy prosciutto, balsamic vinaigrette
- ▶ Broccoli, roasted carrots, pepitas, crispy shallots, wild arugula, shaved pecorino **V GF**
- ▶ Maple glazed turkey, aged cheddar, roasted tomato, garlic balsamic spread, French batard hero
- ▶ "PLT", pancetta, beefsteak tomato, basil aioli, sliced sourdough **DF**
- ▶ Blackened shrimp wrap, cajun aioli, corn + bean salsa, herbs, red leaf lettuce, citrus crema
- ▶ Greek salad, cucumbers, tomatoes, Bulgarian feta, herbs, vinegar, pita pocket **V**

# Build A Bowl Menu 09/23 - 09/27

## Caprese Bowl

- ▶ **Protein:**
- ▶ Herb grilled chicken
- ▶ Balsamic portobello mushrooms
  
- ▶ **Greens + Grains: V**
- ▶ Arugula
- ▶ Tortellini
  
- ▶ **Accompaniment: V**
- ▶ Roasted Red Pepper
- ▶ Grape tomatoes
- ▶ Ciligiene Mozzarella
- ▶ Kalamata Olives
- ▶ Garlic herb croutons
- ▶ Red onion
  
- ▶ **Dressing:**
- ▶ **Basil Pesto V**

*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.

