

LUNCH BUFFET MENU

SALADS (ALL SALADS INCLUDE FRESH BREAD AND BUTTER)

CAESAR SALAD
Romaine Lettuce | Parmesan Cheese | Herb Croutons | Traditional Caesar Dressing

ROASTED VEGETABLES AND GRAINS (G*) (VG) (V)
Watercress | Quinoa | Cauliflower | Broccoli | Carrots | Mixed Seeds | Sumac Vinaigrette

SUN- DRIED TOMATO PASTA SALAD
Olives | Crispy Bacon | Garlic Aioli | Fresh Herbs

MAIN

BAKED ORECCHIETTE PASTA (V)
Parsnips | Ricotta Cheese | Roasted Kale | Sage

BIRRIA STYLE CHICKEN (G*)
Fire Roasted Peppers | Caramelized Onions

OVEN ROASTED SALMON
Roasted Bok Choy | Miso Citrus Soy Sauce

CARIBBEAN JERK BRAISED PORK (G*)
Plantains | Black Beans | Garlic | Scallions

COMPLEMENTS

BRUSSEL SPROUTS (G*) (V)
Butter | Maple

ROASTED TRI COLOR POTATOES (G*) (V) (VG)
Fresh Rosemary | Olive Oil

ROASTED FALL VEGETABLES (V) (VG) (G*)
Pumpkin | Winter Squash | Celery Root

DESSERT

SIGNATURE DESSERT STATION (V)
Individual Desserts | Seasonal Fruit

(N) Contains Nuts (VG) Vegan (V) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.