



Lunch

Lunch Buffet Package

Select one: entree & side salad | select two: sides | house rolls and butter included

Entrees

Poultry | 18

Rosemary Chicken | GF, DF

chicken breast, rosemary, garlic, thyme, olive oil, fish sauce, dijon mustard, lemon juice

Jerk Chicken | GF, DF

chicken thigh, habanero, all spice, garlic, ginger, ginger beer, thyme, paprika, cinnamon, clove, scallion

Grilled Lemon Herb Chicken | GF, DF

chicken breast, rosemary, garlic, thyme, lemon, olive oil

Amatriciana Chicken | GF, DF

chicken breast, tomato, red pepper flake, garlic, thyme, pancetta, parsley

Chicken Marbella | GF, DF

chicken thigh, prune, olive, caper, olive oil, red wine vinegar, garlic, oregano, bay leaf, brown sugar, white wine, parsley

Coq Au Vin

chicken thigh, bacon, mushroom, onion, shallot, garlic, butter, flour, thyme, red wine, parsley

Red Meat | 22

Beef Bourguignon

beef chuck, bacon, carrot, onion, garlic, flour, red wine, tomato, bay leaf, mushroom, butter, parsley

Teriyaki Beef | GF, D, S

beef, tamari, mirin, brown sugar, starch, scallion, sesame seed

Chipotle Beef | GF, DF

flank steak, chipotle, lime, cumin, coriander, chili powder, cilantro, red onion, tomato, jalapeno

Beef Stroganoff | S

beef chuck, mushroom, cream, flour, red wine, butter, thyme, onion, garlic, worcestershire sauce, sour cream, parsley

Braised Ox Tail | DF, S | +2

oxtail, flour, olive oil, onion, carrot, celery, garlic, tomato, red wine, thyme, rosemary, red pepper flake, lemon, parsley

Gochujang Meatloaf | DF, S, E

ground beef, gochugaru, onion, garlic, egg, panko, gochujang, apricot jam, rice vinegar, agave, soy sauce, sesame oil, garlic, scallion, sesame seed

Garlic Herb Pork Loin | DF

pork loin, garlic, rosemary, thyme, white wine, butter, parsley, chive

Tex Mex Braised Pork | GF, DF

pork, jalapeno, onion, garlic, oregano, cumin, orange cilantro

Ginger Soy Braised Pork Belly | GF, DF, S

pork belly, garlic, ginger, brown sugar, tamari, scallion

Fish | 25

Ginger Lemon Cod | GF, DF

cod, ginger, garlic, lemon, white wine, parsley, chives

Soy Garlic Salmon | GF, DF, S

salmon, garlic, honey, tamari, brown sugar, garlic, lemon, fresno pepper, scallion

Garlic Basil Baked Cod | GF, DF

cod, oregano, coriander, paprika, garlic, basil, olive oil, lemon, bell pepper, shallot, parsley

Vegan/Vegetarian | 18

Tofu Almondine | VEG, S, N

tofu, almond, paprika, flour, butter, white wine, shallot, parsley

Eggplant Moussaka | VEG, GF

eggplant, tomato, garlic, onion, oregano, red pepper, feta

Sofritas | V, GF, DF, S

tofu, bell pepper, poblano pepper, onion, garlic, tomato, cumin, oregano, chili powder, red wine vinegar

BBQ Grilled Seitan Steak | V, DF, S

seitan, bbq sauce, scallion



Tex Mex Braised Pork

Lunch Buffet Package

Select one: entree & side salad | select two: sides | house rolls and butter included

Sides

Herb Butter Cavatappi

cavatappi, parsley, tarragon, chives, brown butter

Fried Rice | V, GF, DF, S

rice, carrot, onion, green pea, mushroom, garlic, ginger, tamari, scallion

Tabouleh | V, DF

bulgur, mint, red onion, tomato, parsley, lemon, olive oil

Garlic Mashed Potatoes | VEG, GF

yukon gold potato, garlic, butter, cream

Green Pea Pesto Cous Cous | V, DF

cous cous, garlic, green pea, garlic, pine nut, lemon, black pepper, olive oil

Sweet Corn Baked Mac And Cheese | VEG

cavatapi pasta, milk, corn, heavy cream, butter, flour, cheddar, american cheese, panko, garlic, parsley

Roasted Cauliflower With Olive Tapenade | V, GF, DF

cauliflower, olive oil, lemon, green olive, pepper

Roasted Roots | V, GF, DF

olive oil, parsnip, carrot, turnip, rutabaga, onion, thyme

Cucumber Salad | V, GF, DF

cucumber, tomato, red onion, chickpea, lemon, mint, tarragon, olive oil

Garlic Broccoli | V, GF, DF, S

broccoli, garlic, tamari, vegetable oil

Stir Fried Vegetables | V, GF, DF

bell pepper, onion, cabbage, cauliflower, squash, sesame oil

Texas Caviar | V, GF, DF

corn, bell pepper, red onion, jalapeno, black bean, black eyed pea, tomato, cilantro, rice vinegar, garlic, cumin, paprika, chipotle pepper, lime

Salads

House Garden Salad | V, GF, DF

mixed greens, red onion, tomato, black olive, cucumber, balsamic vinaigrette

Herbed Ceasar Salad | VEG

lettuce, crouton, parmesan, herbed ceasar dressing

Greek Salad | VEG, GF

mixed greens, red onion, black olives, feta, chickpeas, lemon herb vinaigrette

Green Goddess Salad | VEG, GF

cabbage, cucumber, pea, kale, basil, chive, lemon herb yogurt dressing

Additional Add-ons

Fish | 14

Red Meats | 12

Poultry | 10

Vegan/Vegetarian | 9

Salad | 5

Side | 5



Herbed Caesar Salad

V = VEGAN, VEG = VEGETARIAN, GF = GLUTEN FREE, DF = DAIRY FREE, S= CONTAINS SOY, E = EGGS, N = NUTS



Signature Buffet

SIGNATURE BUFFET

Pasta Bar | 20

Choose One Protein:

italian sausage, lemon herb chicken meatballs, italian ground beef, mushroom and vegetable medley

Choose One Pasta:

spaghetti, cavatappi, fettuccini, penne, GF options available upon request

Choose Two Sauces:

classic pesto, alfredo, bolognaise, marinara

Served With: house rolls, butter and caesar salad

Salad Bar | 18

Choose Two Proteins:

grilled chicken, grilled flank steak, grilled sesame soy tofu, salmon +2

Choose Two Dressings:

caesar, ranch, italian, balsamic, roasted carrot miso ginger vinaigrette

Toppings:

radish, black olive, carrot, boiled egg, cheddar, tomato, red onions, bell pepper, cucumber, chickpea

Served With: house rolls, butter, and fresh mixed greens

Burger Bar | 20

Choose One Protein: | Additional +5

seasoned angus beef patty, vegetarian garden burger or vegan balsamic portabella burger on kaiser buns

Choose One Salad:

Loaded Potato Salad | VEG, E, SF

yukon gold potato, cheddar cheese, sour cream, mayonnaise, scallion, corn, pea, paprika

Cowboy Macaroni Salad | V, DF, SF

farfalle pasta, black eyed pea, roasted corn, bell pepper, tomato, garlic, lime, olive oil, cumin, oregano, chili powder, black pepper, dijon mustard, add bacon bits +2

Served With: vegan mayonnaise, mustard, ketchup, bbq sauce, lettuce, tomato, onion, pickles, cheddar, and garden salad

Taco Bar | 22

Choose One Protein:

chipotle chicken, pork carnitas, beef barbacoa or vegan sofritas

Served With: flour or corn tortillas, shredded cheese, cilantro lime rice, black beans, pico de gallo, fajita vegetables, salsa verde or roja and pickled jalapenos
corn tortilla chips with sour cream, salsa verde or roja, and hot sauce

Mac and Cheese Bar | 18

Choose One Base:

Classic Mac and Cheese | VEG, SF

elbow pasta, velveta cheese, cheddar cheese, milk, flour, paprika

Vegan Mac and Cheese | V, DF, SF

elbow pasta, vegetable stock, cashews, lemon, nutritional yeast, turmeric, garlic, vegan cheddar cheese, vegan butter, flour, paprika

Choose Two Proteins:

popcorn buffalo chicken, pork carnitas, chipotle

shredded beef, jackfruit barbacoa

Choose Five Toppings:

bacon, roasted broccoli, blue cheese, black beans, fried onions, sauteed mushrooms, pickled jalapeno, green onions, corn, and peas



Taco Bar

SIGNATURE BUFFETS

Hot Dog Bar | 16

Choose One Hot Dog | Additional +6

beef franks, pork and beef franks, and vegan sausage

Served With: a hot dog bun

Choose One Protein | Additional +4

beef chili, chicken chili, vegan chili, and bbq pulled pork

Choose Four Toppings:

queso sauce, bacon bits, roasted jalapeno cream cheese, pickled jalapenos, pico de gallo, pickled red onions, fried onions, sauerkraut, shredded cheese and house made bbq sauce

Served With: ketchup, mustard, mayonnaise, and relish

Baked Potato Bar | 18

Baked Russet Potato

Toppings:

cheddar cheese, blue cheese crumbles, bacon bits, sour cream, green onion, beef chili, vegan chili, white onion, diced tomato, roasted broccoli, pickled jalapenos, sauteed mushrooms, roasted bell peppers, refried beans

Served With: house salad, butter, and house made rolls

Teriyaki Bar | 18

White or Brown Rice | V, GF, DF

Teriyaki Chicken | GF, DF, S

grilled chicken, tamari, mirin, brown sugar, starch, scallion, sesame seed

Teriyaki Tofu | V, GF, DF, S

tofu, tamari, mirin, brown sugar, starch, scallion, sesame seed

Roasted Broccoli | V, GF, DF

broccoli, garlic, vegetable oil

Yaki Salad | V, GF, DF, S

iceberg lettuce, carrot, red cabbage, vegan mayo, sesame oil, tamari

Indian Bar | 19

Chicken Tikka Masala | GF

chicken, yogurt, chili powder, garam masala, turmeric, coriander, cumin, lemon, garlic, ginger, vegetable oil

Cauliflower Chickpeas Korma | V, GF, DF, N

cauliflower, chickpea, onion, garlic, green chilies, tomato, ginger, garam masala, coriander, cumin, cardamom, turmeric, green pea, mint, cashew nut

Rajma Masala | V, GF, DF

red kidney bean, bay leaf, cumin, coriander, onion, garlic, green chili, ginger, tomato, garam masala, turmeric, cilantro

Turmeric Rice | V, GF, DF

jasmine rice, turmeric, cayenne pepper, cumin, cilantro

Naan | VEG

enriched wheat flour, buttermilk, soybean oil, cultured wheat flour, egg, sugar, baking powder, sea salt, butter, wheat gluten, dextrose, dextrin, yeast

Kachumber Salad | V, GF, DF

cucumber, tomato, red onion, lemon, mint
salsa verde or roja and hot sauce

Greek Bar | 18

Grilled Chicken Souvlaki | GF, DF

chicken, garlic, parsley, lemon, red onion, green bell pepper, oregano

Eggplant Moussaka | VEG, GF

eggplant, tomato, garlic, onion, oregano, red pepper, feta

Tabouleh | V, DF

bulgur wheat, mint, red onion, tomato, parsley, lemon, olive oil

Spanakorizo | V, GF, DF

rice, spinach, onion, garlic

Briami | V, GF, DF

zucchini, eggplant, onion, tomato, bell pepper, garlic, oregano, rosemary, parsley



Indian Bar

BOXED LUNCHES | 18

Sandwiches, salads & wraps | minimum 15 people

All boxed lunches include whole fruit, chips, cookie, water and bamboo utensils

Sandwiches

Italian Muffuletta

mortadella, prosciutto, salami, olive salad, giardiniera, sundried tomato pesto aioli, fresh mozzarella, ciabatta bread

Japanese Egg Salad Sandwich | S, E

egg, kewpie mayo, scallion, caramelized onion, white bread

Hawaiian Shaved Pork Sandwich | DF

pork, pineapple, jalapeno, rice vinegar, brown sugar, vegan mayonnaise, cabbage, hoagie

Curry Chicken Salad Sandwich | DF

chicken, curry, vegan mayo, peas, celery, red onion, parsley, pickled cauliflower, white bread

Portobello Sandwich | V, DF

portobello mushroom, garlic, herbs aioli, arugula, balsamic caramelized red onion, vegan mozzarella, rustic bread

Mamma's Meatloaf Sandwich | E

ground beef, egg, garlic, panko, milk, worcestershire sauce, celery seeds, spicy ketchup, mustard, mozzarella, arugula, red onion, rustic bread

The Gobbler | DF

roasted turkey, cranberry compote, potato chips, arugula, spicy chicken sausage corn bread stuffing, ciabatta bread

Wraps

Chicken Caesar Wrap

chicken, romaine, parmesan cheese, caesar dressing, crispy onion, flour tortilla

Falafel Wrap | VEG

falafel, red onion, romaine lettuce, tomato, hummus, tzatziki, spinach tortilla

Buffalo Chicken Wrap

buffalo chicken, romaine, carrot, celery, blue cheese dressing, blue cheese, flour tortillas

Salads

Herbed Chicken Caesar Salad | GF, S

romaine lettuce, croutons, shaved parmesan, grilled chicken, herbed caesar dressing

Greek Salad | VEG, GF, S

mixed green, red onion, black olive, feta, chickpea, lemon herb vinaigrette

Green Goddess Salad | V, GF, DF, S

cabbage, cucumber, peas, kale, basil, chive, lemon herb yogurt dressing

Farro Salad | VEG

farro, vegetable stock, shallot, apple, arugula, kale, parmesan cheese, pecan, basil, parsley, apple cider vinegar, dijon mustard, agave, olive oil

Chop Salad | GF

romaine lettuce, garbanzo bean, red onion, egg, blue cheese, cherry tomato, bell pepper, cucumber, bacon, balsamic vinaigrette.

Taco Salad | GF

flank steak, romaine lettuce, pico de galo, avocado, tortilla strips, queso fresco, red onion, black bean, cilantro, creamy chipotle vinaigrette



Hawaiian Shaved Pork Sandwich