

# Classic lunch buffets

v – vegetarian | ve – vegan | gf – gluten-free

All menus include bottled water and assorted sodas

## Southern-style BBQ

(2) Classic proteins	\$26.50
(1) Classic and (1) premium protein	\$28.50
(2) Premium proteins	\$31.00

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**BBQ ranch salad** | Romaine, cucumber, tomatoes, roasted corn, sliced avocado, crispy onions, bacon (on the side) served with bbq ranch, Italian, or balsamic dressing

**Homemade cheddar biscuits or mini slider buns (v)**

**Classic** | Rosemary chicken with brown butter (gf), pulled pork (gf), or smoked turkey (gf)

**Premium** | Barbecue beef brisket (gf), blackened fish, or Hawaiian chicken breast with pineapple salsa (gf)

**Hearty side (choose one)** | Smoked gouda mac and cheese, rosemary-roasted redskin potatoes (gf), or red beans and rice (gf, ve)

**Classic cookie display and fudge brownies**

## Asian stir-fry

(2) Classic proteins	\$25.95
(1) Classic and (1) premium protein	\$27.50
(2) Premium proteins	\$30.00

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**Asian salad** | Mixed greens, red cabbage, napa cabbage, snow peas, rainbow carrots, mandarin oranges, crispy rice noodles, served with Asian ginger, poppy seed, or Italian dressing

**Steamed rice (gf, ve)**

**Classic** | Asian chicken stir-fry with vegetables (gf), General Tso's chicken with broccoli, or lemongrass pork (gf)

**Premium** | Beef and broccoli, pepper beef (gf), shrimp stir-fry (gf), or pan-seared salmon on a bed of bok choy with a light soy glaze

**Vegetable egg rolls (ve)**

**Miniature dessert assortment**

## Italiano

(1) Classic protein	\$25.50
(1) Classic and (1) premium protein	\$30.50
(1) Premium protein	\$27.95

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**Italian salad** | Romaine, red pepper, rainbow carrots, olives, halved cherry tomatoes, feta cheese, housemade croutons, served with Italian, ranch, or balsamic dressing

**Penne pasta**

**Classic** | Grilled chicken with broccoli (gf), beef bolognese (gf), Italian sausage and peppers, or chicken piccata

**Premium** | Garlic parmesan shrimp (gf), beef ragout, steak tagliata (gf), or parmesan-crusted chicken

**Sauces** | Traditional marinara (gf, ve) and one additional sauce. Additional sauces are blush sauce (gf, v), roasted pepper cream sauce (gf, v), alfredo (gf), basil cream with sun-dried tomatoes (gf, v), and pesto (gf, v)

**Garlic bread sticks (v)**

**Miniature dessert assortment**

# Builder's lunch buffets

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## Taco bar

(2) Classic proteins	\$26.50
(1) Classic and (1) premium protein	\$28.50
(2) Premium proteins	\$30.50

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**Choice of chicken tortilla soup (gf, v) or Mexican street corn soup (v) (groups of 50+ are served both soups)**

**Cilantro lime rice (gf), sauteed peppers and onions (gf, ve), soft flour tortillas (v), or corn tortilla chips (gf, v)**

**Classic proteins** | Chicken (gf), ground beef, pork carnitas (gf), or pork al pastor

**Premium proteins** | Shredded beef barbacoa (gf), garlic lime shrimp (gf), or blackened fish

**Toppings** | Romaine lettuce, roasted corn, black beans, cheddar cheese, cotija cheese, pico de gallo, fire-roasted salsa, sour cream, and guacamole

**Miniature dessert assortment**

## Baked potato bar

Traditional potato bar	\$26.50
Add fresh fruit salad	\$27.45
Add pulled pork	\$28.75

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**Choice of beef chili (gf) or garden vegetable soup (gf, v) (groups of 50+ are served both soups)**

**Market salad** | Field greens, cucumber, tomato, feta cheese, dried cranberries, sunflower seeds, choice of dressing

**Idaho potatoes or sweet potatoes**

**Toppings** | Diced chicken, bacon bits, roasted broccoli, grated cheddar cheese, warm cheese sauce, chives, sour cream, salsa, caramelized onions, sautéed mushrooms, toasted pecans, dried cranberries, brown sugar, and butter

**Miniature dessert assortment**

## Gyro bar

Chicken gyro	\$25.75
Chicken and beef gyro	\$27.50
Beef and shrimp gyro	\$29.00

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**Chicken and wild rice or red pepper gouda soup (v) (groups of 50+ are served both soups)**

**Pita bread**

**Proteins** | Classic beef gyro, Greek lemon chicken (gf), or zatar-spiced shrimp (gf)

**Sides** | Seasoned potato wedges or Greek rice pilaf

**Toppings** | Romaine lettuce, cucumber, tomato, onions, black olives, banana peppers, cheddar cheese, feta cheese, and tzatziki sauce

**Miniature dessert assortment**

# Lunch selections

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## Build your own soup and salad bar

\$28.95

**Bases (choose three)** | Chopped romaine, mixed field greens, spinach, kale, arugula, quinoa, and farro

**Protein included** | Oven-roasted chicken

**Choose one premium protein** | Marinated flank steak, seared salmon, or garlic lemon shrimp

**Classic toppings included** | Cucumber, tomato, carrots, red onions, peppers, black olives, cheddar cheese, or hard-boiled eggs

**Extra toppings (choose three)** | Feta cheese, shredded mozzarella, parmesan cheese, blue cheese, goat cheese, beets, marinated mushrooms, avocado (+\$0.99/Pp), kalamata olives, broccoli, asparagus, bacon bits (+\$0.99/Pp), corn, chickpeas, edamame, mandarin oranges, shredded brussels sprouts, dried cranberries, sunflower seeds, pumpkin seeds, and chow mein noodles

**Soups (choose one or for groups of 50+, choose two)** | Chicken noodle, chicken and wild rice (gf), beef chili with beans (gf), Italian wedding, loaded potato (gf), tomato basil (v), cream of mushroom (v), garden vegetable (gf) (v), chicken tortilla (gf, v), corn chowder (v), and red pepper gouda (v) \*add additional toppings \$0.99/person

**Dressings (choose three)** | Ranch, Italian, balsamic, caesar, French, sesame ginger, fat-free ranch, or fat-free raspberry vinaigrette

Served with warm bread and our classic cookie display and fudge brownies

## Wrap and deli connection

\$25.95

**Wraps and sandwiches (choose three)**

**Buffalo chicken wrap** | Crumbled blue cheese, diced tomato, and romaine

**Turkey bacon club wrap** | Bacon, mixed greens, tomato, cheddar, and garlic aioli

**Southwest chicken wrap** | Romaine, cheddar, corn salsa, pepper and onion blend, avocado crema, and chipotle ranch

**Smoked ham and swiss sandwich** | Arugula, honey mustard, and pretzel bun

**Classic turkey sandwich** | Provolone, multigrain bread, shredded romaine lettuce, tomato, white onion, and mayonnaise

**Chicken salad croissant** | Housemade chicken salad with celery, grapes, and lettuce

**Roast beef and cheddar sandwich** | Mixed greens, caramelized onions, horseradish mayonnaise, and pretzel bun

**Chicken caesar wrap** | Romaine, shredded parmesan cheese, caesar dressing, and toasted panko crumbs

**Vegetable wrap (ve)** | Hummus, roasted tofu, shredded rainbow carrots, cucumber, red peppers, red onions, and mixed greens

**Sides** | Market salad, Italian pasta salad (v), potato salad (v), or fresh fruit salad with berries (gf, v)

**Mediterranean quinoa salad with lemon vinaigrette (gf, ve)**

**Housemade soup (+\$1.50/Pp)** | Chicken noodle, chicken and rice (gf), beef vegetable (gf), beef and barley, tomato basil bisque (v), garden vegetable (gf, v), corn chowder (v), and red pepper gouda (v) \*add an additional side for \$2.50 More per person

**Classic cookie display and fudge brownies**

# Entrée lunch selections

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## Hot entrée

One entrée	\$29.00
Two entrées	\$33.00

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**Chicken entrées** | *Chicken piccata, tuscan chicken with creamy garlic-mushroom sauce, chicken marsala (gf), or creamy chicken tarragon in white wine sauce (gf)*

**Seafood entrées** | *Parmesan-cruste salmon, salmon with pesto (gf), seared lemon herb salmon (gf), herb garlic shrimp (gf), or shrimp scampi (gf)*

**Beef entrées** | *Flank steak with roasted red pepper and parsley chimichurri (gf), flank steak with balsamic tomato chutney (gf), red wine braised short ribs (gf), or bbq beef brisket (gf)*

**Vegetarian entrées** | *Roasted cauliflower steaks (gf, v), mushroom bourguignon (ve), ratatouille (gf, v), vegetable lasagna roulade (gf, v), or polenta medallion with roasted vegetables (gf, ve)*

### Salads (choose one)

**Market salad** | *Mixed greens, cucumber, tomato, cranberries, sunflower seeds, and feta cheese*

**French bistro salad** | *Arugula, asparagus, beets, goat cheese, and walnuts*

**Cobb salad** | *Romaine, chicken, avocado, tomatoes, blue cheese, hard-boiled eggs, and bacon (served on the side)*

**Berry spinach salad** | *Spinach, strawberries, red onions, and feta cheese*

**Kale caesar salad** | *Kale, grated parmesan cheese, and croutons*

**Soups (additional \$2.50/per person)** | *Garden vegetable (gf, v), potato leek (gf, v), minestrone (ve), or tomato basil bisque (v)*

**Vegetables (choose one)** | *Asparagus with bearnaise and crispy onions (v), honey balsamic rainbow carrots (gf, ve), roasted brussels sprouts (gf, v), garlic broccolini (gf, v), green bean almandine (gf, v), and chef's garden vegetable medley (gf, v)*

**Starch (choose one)** | *Brown butter gnocchi (v), parmesan risotto (gf, v), lyonnaise potatoes (gf, v), herb-roasted fingerling potatoes (gf, v), herb butter pasta (v), seasoned wild rice (v), and rice pilaf (gf, ve)*

### Assortment of miniature desserts

# World cuisine lunch buffets

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## French Riviera

\$35.00

**French bistro salad (gf)** | Arugula, asparagus, beets, goat cheese, pecans, served with ranch, Italian, or balsamic dressing

**Entrees (choose two)** | Creamy chicken tarragon with white wine sauce (gf), red-wine braised short ribs (gf), flank steak with balsamic tomato chutney (gf), or parmesan-crusting salmon

**Hearty sides (choose one)** | Lyonnaise potatoes (gf, v), herb-roasted fingerling potatoes (gf, ve), aligot mashed potatoes (gf, v), rice pilaf (gf, ve), or French lentils with dijon vinaigrette (gf, ve)

**Vegetables (choose one)** | Green bean almandine (gf), garlic broccolini (gf, v), chef's garden vegetable medley (gf, v), ratatouille (gf, v), or honey balsamic rainbow carrots (gf, ve)

Assorted miniature desserts

## Taste of Greece

\$33.00

**Market salad** | Mixed greens, cucumber, tomato, craisins, sunflower seeds, and feta cheese served with ranch, Italian, or balsamic dressing

**Entrées: (choose two)** | Greek lemon chicken (gf), Mediterranean beef stew, herb garlic shrimp (gf), Mediterranean salmon (gf), falafel (v), or lemon garlic chickpeas (gf, ve)

**Hearty sides: (choose one)** | Oven-roasted Yukon Gold potatoes (ve, gf), Idaho potato wedges (ve), rice pilaf (gf), or garlic hummus (gf) with pita

**Vegetable: (choose one)** | Roasted zucchini and squash (gf), garden vegetable medley (gf, v), classic Greek tabouleh (ve), or Mediterranean quinoa salad (gf, v)

Assorted miniature desserts

## Manila Bay

(1) Classic entree \$27.50

(1) Classic and (1) premium entree \$29.50

(2) Premium entrees \$31.00

**Filipino style chopped salad** | Mixed greens, cucumber, tomato, diced mangoes, rainbow carrots served with Italian, sweet chili, or poppyseed dressing

**Steamed white rice (gf, ve), and spring rolls (v)**

**Classic entrées** | Chicken adobo with garlic bok choy (gf), citrus and soy pork with broccolini, chicken afritada stew with peppers, potatoes and carrots (gf), or ground turkey embutido (meatloaf)

**Premium entrées** | Beef kare-kare in savory peanut sauce with eggplant, green beans and bok choy (gf), shrimp and butternut squash in coconut sauce with green beans (gf), pan-seared salmon with carrots, or peppers in, sweet and sour escabeche sauce (gf)

Assorted miniature desserts