

LUNCH BUFFET MENU

SALADS (ALL SALADS INCLUDE FRESH BREAD AND BUTTER)

CAESAR SALAD

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

SUMMER BERRY AND FARRO SALAD (VG) (V)

Strawberries | Blueberries | Baby Spinach | Sumac Vinaigrette

SUN- DRIED TOMATO PASTA SALAD

Olives | Crispy Bacon | Garlic Aioli | Fresh Herbs

MAIN (PRE-SELECTED)

BAKED ORECCHIETTE PASTA (V)

Mushrooms | Zucchini | Red Onion | Pomodoro Sauce | Basil

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 (PRE-SELECTED)

MEXICAN ELOTE-STYLE CORN (G*) (V)

Cilantro | Chili | Queso Fresco

ROASTED TRI COLOR POTATOES (G*) (V) (VG)

Fresh Rosemary | Olive Oil

ROASTED SUMMER VEGETABLES (V) (VG) (G*)

Cauliflower | Zucchini | Yellow Squash | Red Pepper | Herb Emulsion

DESSERT (PRE-SELECTED)

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.



DISCLAIMER - Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase our risk of food-borne illness, especially if you have a medical condition. Menu subject to change.