
LUNCH

MARKET FRESH SALAD STATION

Roasted Local Heirloom Beets with Brussels Sprouts
and Balsamic (GF, V+)

Baby Romaine with Marinated Tomatoes
and Blue Cheese Dressing (GF, V)

Toasted Bulgur Wheat Salad with Pistachio and Dried Fruit (V+)

Mozzarella and Tomato (GF, V)

Deep Water Red Shrimp Salad with
Ruby Red Grapefruit and Tarragon (GF)

Mixed Baby Greens with Assorted Toppings and
House-Made Vinaigrettes (GF, V)

POKE BOWLS STATION (GF)

Choice of Tuna, Salmon or Tofu

Served over Steamed Sushi Rice with Assorted Toppings

SOUPS

Cream of Artichoke Bisque with Sherry and Tarragon (GF, V)

Chicken and Wild Rice with Butternut Squash (GF)

PASTA STATION

Fresh House Pasta Prepared to Order
with Choice of Sauce and Toppings

(GF Pasta Available Upon Request)

MEXICO CITY TACOS

Local Pork Belly Carnitas
and Grilled Chicken,
Salsa Bar, Guacamole, Pickled Red
Onions, Queso Fresco, and
Cilantro Crema

RISOTTO STATION (GF)

Freshly Made Risotto
with Choice of Toppings

HOT SANDWICHES FROM THE GRILL

Fire Roasted Chicken Quesadilla

Cheese Quesadilla (V)

FROM THE CARVING STATION

Herb-Roasted New York Strip (GF)

Served with Chimichurri, Bacon Jam, Bordelaise or House-Made Steak Sauce

Freshly Baked Rolls with Local Butter



ON THE BUFFET

Orange Miso Glazed Carrots and Bok Choy (GF, V)

Crushed Red Potatoes with Truffle and Parmesan Cheese (GF, V)

Roasted Mushroom and Ricotta Polenta (GF, V)

Pan Roasted Chicken with Mole Poblano (GF)

Seared Grouper with Fennel Slaw and Grapefruit Butter Sauce (GF)

DESSERT DISPLAY

Chocolate Specialties, Petit Fours, Tortes, Gluten-Free Desserts, and Artisan Pastries
Ice Cream Bar with Chocolate Sauce and Assorted Toppings

Tues, Thurs