

LUNCH BUFFET MENU

STARTER (ENHANCEMENT - AVAILABLE FOR AN ADDITIONAL CHARGE)

JUMBO SHRIMP COCKTAIL (G*) OR SPINACH ARTICHOKE DIP (VG)
Siracha Cocktail Sauce or Pita Chips

SALADS (ALL SALADS INCLUDE FRESH BREAD AND BUTTER)

FIELD GREEN SALAD (G*)(VG)
Tomatoes | Cucumbers | Carrots | Ranch Dressing | Balsamic Dressing
KALE QUINOA SALAD (G*)(VG)(V)
Quinoa | Roasted Red Pepper | Spinach | Lemon Oregano Vinaigrette

MAIN (PRE-SELECTED)

HONEY SESAME CHICKEN (G*)
Scallions | Fresno Chillies
OVEN-ROASTED FLOUNDER (G*)
Spicy Tomato | White Bean Ragu
BAKED ZITI PASTA (V)
Aged Reggiano Parmesan Cheese | Mozzarella Cheese | Spinach Cream Sauce
ROOT VEGETABLE FRICASSEE (G*)(VG)(V)
Idaho Potatoes | Broccoli | Grape Tomatoes | Gremolata | Cauliflower Coconut
Cream Sauce

COMPLEMENTS (PRE-SELECTED)

ROASTED BROCCOLI (G*)(VG)(V)
Toasted Garlic | Chili Flakes
GARLIC MASHED POTATOES (G*)(V)
Idaho Potatoes | Roasted Garlic

DESSERT (PRE-SELECTED)

SIGNATURE DESSERT STATION (V)
Cakes | Brownies | Seasonal Fruit | *May Contain Nuts
(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. Menus subject to change..