

# lunches

• All Working Lunches served with Bite Sized Desserts and Freshly Brewed STARBUCKS® Coffee and Tea

## NO. 1 Mediterranean Lunch (10 person minimum)

Lemon Roasted Potatoes

Roasted and Grilled Vegetables

Yogurt Marinated Chicken, Tzatziki ..... \$28 per person

## NO. 2 MEXICAN (10 person minimum)

Mixed Greens with Fresh Vinaigrette

Spiced Chicken Fajitas with Pan Seared Onions, Peppers and Monterey Jack in a Soft Flour Tortilla

Nachos with Salsa, Sour Cream and Guacamole ..... \$24 per person

## NO. 3 THAI (10 person minimum)

Green Salad with Pickled Ginger Vinaigrette

Crunchy Thai Noodle Salad with Peanuts and Lime Dressing

Pad Thai with Chicken, Rice Noodles, Tofu, Egg Crêpe, Peanuts, Scallion and Cilantro ..... \$25 per person

## NO. 4 ITALIAN (20 person minimum, 50 person maximum)

### Chef Attended

Mixed Greens with Fresh Vinaigrette

Kale Caesar Salad and Garlic Bread

### Made to Order With

Cheese Ravioli or Linguine

Marinara Sauce, Garlic Cream Sauce

Seared Chicken, Smoked Bacon, Fresh Vegetables and Parmesan ..... \$30 per person

## NO. 5 WRAP SANDWICHES

Served with Freshly Baked Assorted Cookies

Mixed Greens with Fresh Vinaigrette

Black Forest Ham with Dijonnaise, Jalapeño Havarti, Tomato (DFO)

Chicken BLT with Ranch Dressing (DFO)

Veggie with Quinoa, Pickled Carrot, Red Pepper, Spinach Feta Spread (DFO)

“Reuben” with Beef Pastrami, Gruyère Cheese, Pickled Red Cabbage, Dijonnaise and Tomato (DFO)..... \$22 per person

All prices based on a per person or consumption basis where applicable. All prices subject to a 15% tax and 18% gratuity. Subject to change.

GF - Gluten Free | DF - Dairy Free | V - Vegetarian | O - Option

## NO. 6 FRENCH QUICHE

Spinach Salad with Fresh Vinaigrette

**With Choice of Two** (under 10 guests one selection only)

Cremini Mushroom and Goat Cheese

Baby Spinach, Feta, Red Pepper

Bacon Caramelized Onion and Gruyère Cheese..... \$21 per person

## NO. 7 GOURMET SANDWICHES

Served with Freshly Baked Assorted Cookies

Arugula Salad, Shaved Zucchini, Shaved Parmesan, Pine Nuts, Balsamic Vinaigrette

Mesclun Greens Salad, Fresh Vinaigrette

Italian Deli with Soppressata Salami, Fennel Salami, Artichoke Tapenade, Fontina Cheese, Arugula,  
Parmesan Aioli on Focaccia Bread

Veggie Wrap with Quinoa, Pickled Carrot, Red Pepper, Spinach Feta Spread (DFO)

Vietnamese Beef with Sliced Ginger Striploin, Cilantro, Pickled Carrot, Cucumber and Sriracha Aioli on a  
Hogie Style Bun

Chicken BLT Wrap with Ranch Dressing (DFO)..... \$26 per person

## NO. 8 THIN CRUST PIZZA

Served with Freshly Baked Assorted Cookies

Mesclun Greens Salad, Fresh Vinaigrette

**With Choice of Two** (under 10 guests one selection only)

Margherita - Bocconcini, Fresh Basil, Tomato Sauce

Prosciutto with Arugula

Italian Fennel Salami

Truffled Mushroom with Shaved Parmesan

Spicy Calabrese Salami, Artichoke, Shaved Parmesan..... \$23 per person

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**NO. 9 BOWLS** (10 person minimum, 50 person maximum)

**With Choice of one** .....\$28 per person

Mexican Burrito Bowl with Brown Rice, Pico de Gallo, Black Beans, Avocado Crema, Pickled Red Onion, Crispy Tortillas with your choice of Blackened Chicken or Shrimp  
Mixed Greens with Fresh Vinaigrette  
Spicy Slaw with Lime and Cilantro

Spicy Peanut Noodle Bowl with Ramen Noodles, Peanut Sauce, Your Choice of Either Marinated Chicken, Shrimp or Tofu, Gochujang Sauce, Pickled Carrot, Cucumber, Shitake Mushrooms, Sesame or Crushed Peanuts  
Mixed Greens with Fresh Vinaigrette  
Green Bean, Edamame, Cucumber and Crisp Radish, Chili Ginger Vinaigrette

Shawarma Bowl with Lemon Quinoa, Red Pepper Sauce, Cumin Roasted Chicken, Crispy Chickpeas, Cucumber, Feta, Black Olive and Toasted Almond  
Mixed Greens with Fresh Vinaigrette  
Fattoush Salad

**\* Add soup \$3 per person | Add Chowder \$6 per person**

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## THREE COURSE LUNCHEON (20 person minimum)

### 1ST COURSE

Ginger, Butternut Squash and Carrot Soup with Maple Crema and Pumpkin Seeds  
Baby Spinach with Shaved Fennel, Orange, Pistachio, Balsamic Vinaigrette  
Kale Caesar, Creamy Garlic Dressing, Parmesan and Focaccia Croûton  
Mesclun Greens with Maple and Ginger Vinaigrette, Beets, Sunflower Seeds

### 2ND COURSE

Pan Fried Haddock with Caponata, Market Vegetables and Spinach Risotto ..... \$29 per person  
Maple Roasted Atlantic Salmon, Crispy Cauliflower and Salt Roasted Fingerling Potatoes..... \$32 per person  
Garlic Seared Shrimp and Penné with Sweet Pea Cream Sauce ..... \$29 per person  
Pork Scalloppini with Cider Braised Cabbage, Buttermilk Mashed Potatoes and Market Vegetables ..... \$29 per person  
Crispy Buttermilk Chicken with Garlic Smashed Potatoes and Market Vegetables ..... \$30 per person

### 3RD COURSE

Pineapple and Carrot Cake with Cream Cheese Frosting and Charred Pineapple Compote  
70% Dark Chocolate Kahlua Truffle Tart, Sour Cream Coffee Caramel, Raspberry Compote  
Turtle Cheesecake  
Lemon Bar with Torched Meringue and Blackberry Sauce  
Freshly Brewed STARBUCKS® Coffee and Tea

## LUNCH BUFFET (20 person minimum)

### SALAD

\$32 per person

Fresh Mesclun Greens with Fresh Vinaigrette  
Kale Caesar Salad with Focaccia Croûton, Shaved Parmesan and Creamy Garlic Dressing  
Spinach Salad with Lemon Dijon Vinaigrette, Pear, Shaved Parmesan and Candied Walnuts

### CHOICE OF ONE ENTRÉE

\* Add a Second Entrée  
\$7 per person

Pan Seared Haddock with Lemon Cream Sauce and Buttered Almonds,  
Picked Raisins, Parsley (GF)  
Maple Mustard Chicken Breast with Mushroom Cream (GF)  
Atlantic Salmon with Charred Tomato, Pine Nuts and Olive  
Crispy Buttermilk Chicken with Chipotle Aioli  
Ginger Beef with Sesame Green Beans and Spicy Cashews (GFO)  
Mushroom Ravioli with Parmesan Cream  
  
Served with Roasted Potatoes or Jasmine Rice, Market Vegetables and French Baguette

### DESSERTS

Chef's Choice Cheesecake  
Tiramisu Roulade

Freshly Brewed STARBUCKS® Coffee and Tea

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