



LUNCH MENU

SOUPS

Broccoli and Cheddar

Chicken with vegetable and vermicelli

Classic Lentil

White Bean and Escarole, Parmesan

SALADS

Beet and Goat Cheese

Slivered Almonds, Organic Greens, Shallot Vinaigrette

Greek Orzo

Feta, Cherry Tomato, Cucumber, Red Onion, Kalamata olives

Asian Cashew Crunch

Shredded Brussels Sprouts and Red Cabbage Salad with Sesame Ginger Dressing

Farro with Kale

Cranberries, sliced green apple, shallots and Toasted Pecans

Farro with Radicchio

Toasted Pistachio, Ricotta Salata, Orange Segment

Organic Chicken Curry

Organic Greens, Cranberries, Roasted Walnuts, Curry Mayo Dill

Golden Yukon Potato Egg

Crema Fresh, Shallots, Fresh Dill

Mediterranean Israeli Couscous

Cucumber, tomato, parsley, shallots, mint, jalapeño lemon dressing

Vibrant Veggie Salad

Zucchini, Asparagus tips, cherry tomato, fresh herbs vinaigrette

4 Bean Salad

Green and black bean, chickpea, corn, cherry tomato, red onion, Balsamic vinaigrette

Fall Salad

Crispy Brussels Sprout, Quinoa, Pecans, Pomegranate

PLATTERS

Cold Poached Atlantic Salmon

French Lentils, Baby Arugula, light creamy lemon sauce

Mediterranean

Fresh Hummus, Imported Olives, Grilled Zucchini and Yellow Squash, Imported Feta Cheese, Marinated Artichoke Hearts, sun-dried tomatoes, Pita Chips

Grilled Teriyaki Salmon Bites

Hoisin glaze

Mini Quiches Selection

Quiches Lorraines and/or Vegetariennes

Cheese and Charcuterie

Imported Cheeses, Charcuterie, Cornichons, Assorted olives, marinated artichokes, Fresh and Dried Fruit, Assorted nuts and Artisan crackers

Simple Grilled Shrimp Skewers

Lemon and garlic

Smoked Fish

Alaskan Smoked Salmon, White Fish Salad, radishes, Cream Cheese, Scallions, bagels

Assiette de Crudités

Artichoke and Tahini Lemon Dip

SIGNATURE SANDWICHES

Grilled Chicken Breast

Gruyere Cheese, Garlic Confit Aioli, Vine Ripe Tomatoes, Baby Arugula

Prosciutto di Parma

Buffalo Mozzarella, Tomato, Arugula, Pesto, drizzle olive oil

Vegetarian

Roasted Provencal Sliced Vegetables, Olive Oil, Balsamic Dressing

Tomato Mozzarella

Heirloom tomato, Buffalo Mozzarella, Fresh basil. olive oil, balsamic vinegar

Mediterranean Tuna

Olives, red onion, sliced egg, light aioli mayonnaise

PASTAS

Pasta Pesto with Asparagus and Green Peas
Shaved Parmesan, Basil Pesto

Bow Pasta with Grilled Corn
Avocado, Cherry Tomato, Red Onion, Cilantro light Jalapeño and herb dressing

Penne Primavera
Organic seasonal vegetables, garlic and olive oil

Pesto Pasta with Shrimp and Asparagus Florets
Shaved Parmesan, Basil Pesto

Penne a la Vodka
Shaved Parmesan

Beef Bolognese
Grass fed ground beef, plum tomato, Parmesan

Vegetarian Lasagna
Organic seasonal vegetables

DESSERTS

Mini Cremes Brûlées

Mini Mousses au Chocolat

Assorted French Cookies

Fruit Salad with Mint and Citrus

Red Organic Berries with creme Fraiche

Thick Chocolate Chip Walnut Cookies