



HOT LUNCH MENU

\$30 per person, 10 lunch minimum, order at least one week in advance

Chicken Enchiladas Chicken, black beans, goat and cheddar cheeses, poblano peppers, enchilada sauce, flour tortillas.

Vegetable Enchiladas Bell peppers, beans, yams, corn, jack and cheddar cheeses, enchilada sauce, flour tortillas (V).

Mexican Rice with carrots, peas, and salsa (V, GF).

Tex Mex Salad Lettuce, bell peppers, tomatoes, corn, black beans, avocado, jalapeno, honey lime vinaigrette (V, GF).

Southwest Cornbread mild green chilies, jack and cheddar cheeses (V).

Bars: Lemon with nut crust (GF, V) or with shortbread crust (V).

Baked Crispy Chicken Crunchy and seasoned chicken breasts.

Tomato Confit topping for chicken (V, GF).

Pasta Primavera Roasted seasonal vegetables, pasta and Parmesan cheese (V).

Kale, Pears and Radicchio Salad almonds and citrus vinaigrette (V, GF).

Raisin Cranberry Walnut Bread and butter (V).

Strawberry cheesecake (V).

Slow Roasted Beef Brisket with onions and leeks (GF).

Mashed Potato Casserole with butter, sour cream, chives, breadcrumbs, Parmesan cheese (V).

Ratatouille Zucchini, eggplant, bell peppers, onion, tomatoes, seasoning (V, GF).

Tricolore Salad Endive, radicchio, arugula, oranges, shallots, Kalamata olives, Parmesan, lemon vinaigrette (V, GF).

Brioche Rolls and butter (V).

Brownies (V), **Coconut Clouds** (V, GF).

Olive Chicken Roasted boneless chicken thighs, olives, parsley vinaigrette (GF).

Grain Salad Farro, parsley, mint, tomatoes, radishes, arugula, Parmesan, lemon vinaigrette with separate pistachios (V).

Fruit Salad Chopped seasonal fruit (V, GF).

Cheddar Cheese Beer Rolls and butter (V).

Snacking cake: Chocolate cake, chocolate frosting (V), carrot cake, cream cheese frosting (V, GF).

Beef Stuffed Peppers Halved bell peppers, vegetables, hamburger, rice, cheeses (GF).
Vegetarian Stuffed Peppers Halved bell peppers, rice, beans, corn, tomatoes, pepper jack cheese (V, GF).
Bold Pasta Shells, spicy vinaigrette, black olives, artichokes, feta cheese, red onions, Parmesan cheese, spinach (V).
Fruit Salad chopped seasonal fruit (V, GF).
Parmesan Toast Toasted sourdough bread, Parmesan garlic spread (V).
Almond bars topped with glaze and fresh raspberries (V, GF)

Greek Chicken Stew Chicken, cauliflower, olives, tomatoes, feta (GF).
Spanakopita Spinach, dill, eggs, phyllo dough, feta and pecorino cheeses, butter, breadcrumbs (V).
Couscous dried apricots, mint, dill, scallions, preserved lemon, pistachios on the side (V).
Greek Salad Cucumbers, bell peppers, tomatoes, red onion, Kalamata olives, vinaigrette (V, GF).
Tomato Topped Focaccia (V).
Lemon Olive Oil Cupcakes with lemon mascarpone frosting (V, GF)

Chili Beef Ground beef, onions, bell and jalapeno peppers, black beans, tomatoes, seasoning (GF).
Chili Vegetarian Butternut squash, pinto beans, onion, carrots, bell peppers, tomatoes, cilantro, seasoning (V, GF).
Guacamole and Tortilla Chips Avocados, red onions, lemon, tomatoes, cilantro, seasoning (V, GF).
Tex Mex Salad Tomatoes, bell and jalapeno peppers, black beans, onion, lime juice, seasoning (V, GF).
SW Corn Bread Corn meal, eggs, butter, flour, green chilies, creamed corn, cheddar and jack cheeses, dried cherries (V).
Churro Whoopi Cookies (V).

Beef Cottage Pie Ground beef, onions, celery, carrots, beef broth, wine, flour, tomato paste, potatoes, butter, Parmesan cheese.
Vegetable Shepherd Pie Lentils, vegetable broth, mushrooms, leek, carrots, peas, flour, tomato paste, potatoes, butter (V).
Celery Apple Blue Cheese Slaw Fennel, celery, apples, lemon, almonds, blue cheese, vinaigrette (V, GF).
Biscuits and butter (V)
Bars: Chocolate Chip (V) Blondies (GF)

Ritz Cheddar Chicken w/ Ranch Dressing Drizzle Crackers, sour cream, cheddar, mustard, mustard, buttermilk, herbs.
Big Green Salad Romaine, arugula, assorted greens, fennel, carrots, radishes, mustard dressing (V, GF).
Roasted Sweet Potato Salad Yams, onions, black beans, bell peppers, cilantro, lime vinaigrette (V, GF).
Chimichurri Topped Focaccia (V).
Black and White Cookies (V)