

M O N D A Y

Moroccan

W E D N E S D A Y

Korean

F R I D A Y

French Continental

ENTREES & SIDES

Shabazi Spiced Chicken Souvlaki served with tzatziki sauce [dairy]

Moroccan Harissa & Preserved Lemon Lamb Stew served with Harissa Yogurt [dairy]

Toasted Farroto, Asparagus, Tomato, Cucumber, Feta Cheese [gluten, dairy] **V**

Ras al Hanout Sauteed Spring Green Beans **VG**

Kale Wild Rice with Lemon Agave Dressing **VG**

Mezze Salad with Seared Halloumi, Eggplant, Zucchini, Mint Yogurt Dressing [dairy] **V**

Gochujang Roasted Salmon Fillet [fish, soy, gluten, sesame]

Beef Bulgogi [soy, sesame]

Vegan Kimchi & Tofu Fried Rice [soy, gluten, sesame] **VG**

Chili Garlic Baby Bok Choy [soy, sesame] **VG**

Japchae [soy, sesame, gluten] **VG**

Napa Cabbage & Carrot Slaw, Ginger Vinaigrette [soy, sesame] **VG**

Herb Marinated Grilled Flank Steak

Grilled Herb Chicken Paillard, Carrot & Napa Cabbage Slaw

Provencal Zucchini, Summer Squash Ratatouille **VG**

Sauteed Haricot Verts with Lemon Olive Oil and Crispy Shallots [soy] **VG**

Pomme Puree [dairy] **V**

Nicoise Salad with Olives, Cucumbers, Haricot Verts, Hard Boiled Eggs, and Emulsified Lemon Vinaigrette [egg] **V**

S A L A D B A R

Baby Kale, Za'atar Spiced Chickpeas, Cherry Tomatoes, Sliced Hot House Cucumbers, Shaved Cello Carrot Coins, Turmeric Cauliflower, Tabbouleh, Goat Cheese [dairy]

Caesar Dressing [egg, dairy, soy] /Lemon-Dijon Vinaigrette / Apple Cider Vinaigrette/Italian Dressing

Boston Bibb, Edamame, Cherry Tomatoes, Sliced Hot House Cucumbers, Shaved Cello Carrot Coins, Pickled Cucumber, Red Pepper Banchan , Danmuji, Mozzarella [dairy]

Caesar Dressing [egg, dairy, soy] /Lemon-Dijon Vinaigrette / Apple Cider Vinaigrette/Italian Dressing

Baby Kale, Green Lentils, Cherry Tomatoes, Sliced Hot House Cucumbers, Shaved Cello Carrot Coins, Shaved Fennel, Castelvetrano Olives, Gruyere

Caesar Dressing [egg, dairy, soy] /Lemon-Dijon Vinaigrette /Apple Cider Vinaigrette/Italian Dressing

MONDAY

Provençal

WEDNESDAY

Greek

FRIDAY

Mexican

ENTREES & SIDES

Herb Marinated Grilled Flank Steak, Roasted Garlic, Rosemary
Grilled Cobia with Tomatoes, Olives, and Caper Relish
Spring Quinoa Salad, Shredded Kale, Peas, Roasted Tomato, Shaved Fennel, Honey Oregano Vinaigrette **V**
Tamarind Honey Glazed Carrots **V**
Penne, Nut-free Pesto **V**
French Green Lentil Salad with Carrots, Fennel, and Dijon Vinaigrette **VG**

Oregano Pork Souvlaki
Greek Lamb Meatballs
Oregano, Feta, Quinoa Stuffed Tomato **V**
Lemon and Garlic Roasted Cauliflower with Capers **VG**
Couscous with Heirloom Tomato, Green Peas, Asparagus, and Olives **VG**
Classic Greek Salad with Tomatoes, Grape Leaves, Feta, Kalamata Olives, Oregano Vinaigrette **V**

Taco Seasoning Spiced Ground Beef, Onion, Garlic, Jalapeno
Chipotle Chicken Tinga with Mexican Oregano
Cheese Enchiladas **V**
Ancho & Pasilla Chili Powder Roasted Cauliflower and Corn **VG**
Cilantro Lime Rice **VG**
Mexican Chopped Salad with Hominy, Charred Corn, Avocado, Tortilla Strips, and Cilantro Lime Dressing **V**

SALAD BAR

Spinach, Borlotti Beans, Mixed Heirloom Cherry Tomatoes, Sliced English Cucumbers, Shaved Cello Carrot Coins, Haricot Verts, Celery, Roquefort
Green Goddess/Greek Feta/Apple Cider Vinaigrette/Lemon Oregano Vinaigrette

Butterhead Lettuce, Marinated Gigante Beans, Mixed Heirloom Cherry Tomatoes, Sliced English Cucumbers, Shaved Cello Carrot Coins, Greek Oregano Grilled Zucchini, Shaved Red Onions, Feta
Green Goddess/Greek Feta/Apple Cider Vinaigrette/Lemon Oregano Vinaigrette

Spinach, Hominy, Mixed Heirloom Cherry Tomatoes, Sliced English Cucumbers, Shaved Cello Carrot Coins, Chili Lime Roasted Mushrooms, Yellow Bell Peppers, Queso Oaxaca
Green Goddess/Greek Feta/Apple Cider Vinaigrette/Lemon Oregano Vinaigrette

Food is prepared in an open commissary kitchen where all major food allergens may be present and handled. Cross-contact can occur, and despite our best efforts, we cannot guarantee the complete absence of allergens in any product. If you have a food allergy you would like to discuss with us, please contact Shawn Dalton at SDalton@restaurantassociates.com

Allergens for this menu to be provided closer to date of service to account for any ingredient or sourcing changes.

V vegetarian **VG** vegan

WEEKLY MENU | MAY 26-30

M O N D A Y
CLOSED

W E D N E S D A Y
Southern

F R I D A Y
Southwestern

ENTREES & SIDES

Smoked Beef Brisket
BBQ Chicken
Baked Macaroni & Cheese **V**
Braised Collard Greens, Smoked Tomato Vinaigrette **VG**
Parmesan Grits **V**
Curried Egg Salad **V**

Pulled Pork, Roasted Chipotle Pepper, Cilantro
Grilled Salmon with Lime & Tajin Vinaigrette
Tacos de Rajas with Poblano Peppers, Mushrooms, Sweet Onions, Black Beans **VG**
Smoked Paprika and Cumin Grilled Summer Squash **VG**
Cilantro Brown Rice **VG**
Southwest Salad with Black Beans, Corn, Tortilla Strips, and Tomato Vinaigrette **VG**

SALAD BAR

Asian Greens, Pinto Beans, Cherry Tomatoes, Sliced Hot House Cucumbers, Shaved Cello Carrot Coins, Hearts of Palm, Pickled Grapes, Pimento
Balsamic Vinaigrette/Caesar/Poblano Ranch
Vinaigrette/Sesame Miso Dressing

Arugula, Black Beans, Cherry Tomatoes, Sliced Hot House Cucumbers, Shaved Cello Carrot Coins, Black Beans, Charred Corn, Pepper Jack
Balsamic Vinaigrette/Caesar/Poblano Ranch
Vinaigrette/Sesame Miso Dressing

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MONDAY

Latin American

WEDNESDAY

Indian

FRIDAY

Latin BBQ

ENTREES & SIDES

Grilled Asado Chicken Thigh, Ancho Chili Powder, Cilantro, Lime

Smoked Paprika Roasted Shrimp with Confit Garlic and Piquillo Pepper Sauce

Grilled Vegan Fajita, Tri Color Bell Pepper, Red Onion, Portobello Mushroom, Roasted Tomato Salsa **VG**

Tajin, Cumin, Smoked Paprika Roasted Cauliflower **VG**

Mexican Yellow Rice **VG**

Elote Street Corn Salad **V**

Beef Vindaloo

Chicken Tikka Masala

Tandoori Paneer **V**

Vadouvan Roasted Green Beans with Blistered Tomatoes **VG**

Biryani Rice Pilaf **VG**

Chickpea & Mango Kachumber Salad **VG**

Mojo Citrus Braised Pork, Caramelized Onion, Lime

White Chicken Chili with Cannellini Beans, Blistered Corn, and Cilantro

Grilled Tajin Spiced Tofu Steak, Lime **VG**

Cilantro Lime Grilled Zucchini **V**

Refried Pinto Beans **V**

Southern Style Wedge Salad, Crispy Bacon, Tomatoes, Black Pepper Parmesan Ranch Dressing

SALAD BAR

Mesclun Mix, Black Beans, Mixed Heirloom Cherry Tomatoes, Sliced English Cucumbers, Shaved Cello Carrot Coins, Asparagus, Charred Corn, Queso Fresco

Green Goddess/Turmeric-Tahini Dressing/Apple Cider Vinaigrette/ Balsamic Vinaigrette

Tuscan Kale, Yellow Lentils, Mixed Heirloom Cherry Tomatoes, Sliced English Cucumbers, Shaved Cello Carrot Coins, Okra, Curried Cauliflower, Cheddar

Green Goddess/Turmeric-Tahini Dressing/Apple Cider Vinaigrette/ Balsamic Vinaigrette

Mesclun Mix, Fava Beans, Mixed Heirloom Cherry Tomatoes, Sliced English Cucumbers, Shaved Cello Carrot Coins, Lemon Pepper Broccoli, Chipotle Spiced Zucchini, Monterrey Jack

Green Goddess/Turmeric-Tahini Dressing/Apple Cider Vinaigrette/ Balsamic Vinaigrette