

Lunch Beginnings

Select one to accompany Lunch Entrée

House Salad (v)

Romaine & Baby Lettuce Greens, Grape Tomatoes, Cucumbers, Shaved Parmesan Cheese, Seasoned Croutons, Champagne Vinaigrette

Caesar Salad (v)

Romaine, Shredded Parmesan, Seasoned Croutons, Caesar Dressing

Sunflower Salad (vg, gf)

Romaine & Baby Lettuce Greens, Carrot Shreds, Cauliflower, Roma Tomatoes, Sunflower Seeds, Agave-Balsamic Vinaigrette

Roasted Tomato & Turmeric Egg Salad (vg, gf)

Romaine, Iceberg & Baby Greens, Shredded Carrot & Jicama, Cucumber, Roasted Cherry Tomato, Turmeric-Pickled Egg, Oregano Balsamic Vinaigrette

Minne-Salad (v, gf)

Romaine, Baby Greens, Purple Cabbage & Carrot Shreds, Honey-Clover Gouda, Sweet & Spicy Pepitas, Cucumber, Shredded Daikon, Red Peppers, Blueberry Balsamic Vinaigrette



Specialty Lunch Entrées

Includes our Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Iced Water, Freshly Baked Bread Basket, & a Lunch Ending Selection

House Specialty Pot Pies

Chicken Pot Pie

\$ 28.95

House-made Stew of Sautéed Chicken & Vegetables finished with a Flaky Pastry Crust, Steamed Fresh Vegetables

Southwest Beef Pot Pie

\$31.95

House-made Stew of Southwest Sautéed Beef Tips with Peppers, Onions, Corn & Black Beans finished with our Flaky Crust, Fresh Trio Vegetable Blend

Lunch Entrées

Includes our Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Iced Water, Freshly Baked Bread Basket, & a Lunch Ending Selection

Alabama Herb Chicken (gf) \$ 34.95

Rosemary & Thyme Marinated Chicken Breast (bone-in), White BBQ Sauce, Garlic Roasted-Smashed Yukon Potatoes, Roasted Brussels Sprouts Medley

Black Garlic Chicken (gf) \$ 31.95

Balsamic Maple Marinated Boneless Chicken Breast with Black Garlic Cream Sauce, Roasted Red Skin Potatoes, Julienne Vegetable Trio with Petite Green Beans

Southwestern Flank Steak (gf) \$ 39.95

Thinly Sliced Memphis Rubbed Flank Steak with Chile Corn Salsa, Sour Cream & Green Onion Mashed Potatoes, Green Beans with Julienned Carrots

Sweet Thai Chicken (gf) \$ 31.95

Sautéed Chicken Breast with Sweet Thai Cream Sauce, Jasmine Rice Pilaf, Seasonal Vegetable Blend



Chicken Tandoori (gf) \$ 35.95

Tandoori-Style Marinated Chicken Breast, Tzatziki Sauce, Moroccan Rice Pilaf, Pickled Vegetables

Chicken Bella (gf) \$ 33.95

Grilled Chicken Breast with Lemon White Cheddar Cream Sauce, Roasted New Potatoes, Steamed Fresh Vegetables

Grilled Chicken & Risotto (gf) \$ 31.95

Grilled Chicken Breast served atop Butternut Squash Risotto with Toasted Pepitas, Steamed Fresh Vegetables



Lunch Salad Entrées

Includes our Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Iced Water, Freshly Baked Bread Basket, & a Lunch Ending Selection

KCI Signature Salad (gf)

Baby Lettuce Greens & Hearts of Romaine, Roasted Potatoes, Petite Green Beans, Amablu Cheese and Fresh Chives, Molasses Balsamic Vinaigrette

- **Herb Encrusted Sliced Sirloin** **\$ 44.95**
- **Herb Encrusted Grilled Chicken Breast** **\$ 34.95**
- **Herb Encrusted Grilled Portabella (v)** **\$ 33.95**

Gaucha Asado Salad (gf)

Romaine, Baby Greens, Roasted Corn Salsa, Black Beans, Jicama, Chimichurri Vinaigrette

- **Gaucha-Rubbed Grilled Sirloin** **\$ 36.95**
- **Asado Chicken** **\$ 28.95**
- **Gaucha-Rubbed Grilled Portabella (v)** **\$ 27.95**

Lunch Buffet*

Includes our Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Iced Water and Petite Dessert Assortment (50 guest minimum required)

Southwest Rice Bowl (gf) **\$ 36.95**

Marinated Chicken, Seasoned Vegan Chorizo, Cilantro-Lime Rice, Black Beans with Corn, Sliced Jalapenos, Cheddar & Cotija Cheeses, Lettuce, Fresh Pico, Salsa Verde, Sour Cream, Avocado Crema, Roasted Pepitas, Tortilla Chips, Salsa Ranch Dressing

The Loring Soup & Salad Bar **\$ 45.95**

Tomato Basil Soup, Oyster Crackers, Mixed Greens, Warm Hickory-Molasses Seasoned Chicken Breast, Grilled Portabella, Heirloom Tomatoes, Roasted Toppings: Asparagus, Potato Medley, Red Peppers, Chickpeas, Crumbled Amablu Cheese, Shredded Parmesan, Sunflower Seeds, Seasoned Croutons, Molasses-Balsamic Vinaigrette and Buttermilk Ranch Dressing, Freshly Baked Bread Basket

Down South **\$ 40.95**

Gaucha Asado Salad Platter with Chimichurri Vinaigrette, Asado-Marinaded Chicken, Shredded Slow-Cooked Beef, Vegan Petite Black Bean Pot Pie, Three-Cheese Mac, Corn with Bell Peppers, Hot Sauce & BBQ Sauce, Freshly Baked Bread Basket

Little Italy **\$ 39.95**

Top Your Caesar Salad, Penne Pasta, Parmesan Chicken, Beef Meatballs, Eggplant Parmesan, Marinara & Alfredo Sauces, Petite Green Beans with Red Peppers, Parmesan Cheese, Freshly Baked Bread Basket

**moving dessert to a break is subject to a \$3.00++ per person charged based on guaranteed number. Final buffet meals counts are determined by the number of plates used. Charges will be based on guarantee number or plates used whichever is higher.*

Lunch Endings

Select one to accompany Lunch Entrée or Salad Entrée, unless otherwise indicated. Alternating desserts will incur a \$2.00++ charge per person.

Milk Chocolate Banana Crunch Cake (v, nf)

Moist Banana Cake, Chocolate Caramel Mousse and Milk Chocolate Banana Cream, finished with Milk Chocolate Crunch, a Banana Chip, and Chocolate Sauce

Chocolate Blackout Cake (vg, gf, nf)

Layers of Fudgy Chocolate Cake, Dark Chocolate Ganache and Chocolate Crumbs, finished with Raspberry Sauce

Chocolate Brownie Cheesecake (v, gf, nf)

Vanilla Bean Cheesecake baked atop a Fudgy Brownie Base, with Dark Chocolate Whipped Cream & Chocolate Sauce



Lemon Blueberry Entremet (gf, nf)

Lemon-Blueberry Cake, Blueberry Curd, Lemon Cheesecake Mousse Layers, Toasted Vanilla Meringue & Blueberry Sauce

Key Lime Napoleon (v, nf)

Key Lime Curd layered with Graham Cracker Crumbs and Toasted Coconut, finished with Whipped Cream & Passion Fruit Coulis



For parties up to 500, box lunches will include a Green Garden Bakery Vegan Chocolate Chip Petite Cookie

All-in-One Boxed Lunches \$27.95 each

Includes: 1 oz. Bag of Potato Chips, Petite Side Salad, Grape Cup, Petite Cookie, Canned Soda or Bottled Water (1 per person, 50% of each unless otherwise specified)

Minimum order of Ten (10) per Variety, Four (4) Variety Limit

Any selection over 2 boxed luncheons will be subject to the multiple entrée fee.

Roasted Chicken Caesar Wedge

Deli-Roasted Chicken, Romaine, Caesar Cream Cheese, Asiago Focaccia

Ham & Swiss Wedge

Smoked Ham, Mustard Aioli, Lettuce, Egg Focaccia

Turkey-Pesto & Provolone Wedge

Turkey Breast, Pesto, Lettuce, Whole Grain Focaccia

Duo Turkey Wedge

Smoked & Deli Roasted Turkey, Lettuce, Italian Aioli, Parmesan-Herb Focaccia

Smoked Turkey-Honey Dijon Wedge

Smoked Turkey, Honey-Dijon Cream Cheese, Lettuce, Marble Pumpnickel Focaccia

Roast Beef & Cucumber

Shaved Natural Roast Beef, Lettuce, & Cucumber-Herb Cream Cheese on Egg Focaccia

Roasted Veggies Wedge (vg)

Roasted Vegetables, Hummus, Lettuce, Rosemary Red Pepper Focaccia

Petite Side Salad Options: *choice of 1, must be the same for every box lunch*

Apple Cranberry Slaw (v, gf), Basil Penne Pasta (v), or Maple Sweet Potato Couscous (vg)

Lunch Deli Buffet – Craft Your Own

Includes Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Iced Water, Assorted Cookies or Bars

\$34.95 Per Guest 100 guest minimum

SELECT SANDWICH STYLE:

Deli Platter:

Deli Sliced Roast Turkey, Smoked Ham, Roast Beef, Vegan Chickpea Salad, Lettuce, Tomatoes, Cheddar & Provolone Cheeses, Petite Rolls, & Condiments

OR

Sandwiches: **Select Three**

Focaccia Wedges: Roast Chicken Caesar, Roast Beef Cucumber-Herb Spread, Turkey-Pesto Provolone or Roasted Veggie

Wrap: Chicken Bacon Ranch

Salad: **Select Two**

Sun-Flower Salad Platter (vg, gf)
Craisin Rice Trio Salad (vg, gf)
Tri Color Power Slaw (vg, gf)
Fresh Garden Pasta Salad (vg)
Maple Sweet Potato Couscous (vg)

Chips & Dip: **Select One**

Ripple Potato Chips & French Onion Dip (v, gf)
Crispy Naan Dippers with Red Pepper Hummus (vg, gf)
Tortilla Chips with Salsa (vg, gf)

Ala Carte: *serves approximately 50 guests*

Seasonal Fresh Fruit Display (vg, gf, df)	\$435.00
Fresh Vegetable Crudites with Spinach Dip (v, gf)	\$295.00
Roasted Vegetables with Hummus (vg, gf, df)	\$395.00

Housemade Soups: **\$5.50 Per Serving**

Wild Rice (v, gf)	Chicken Noodle
Tomato-Basil (v, gf)	Vegetable Beef (gf)
Minestrone (vg)	Curry Chicken Vegetable (gf)
Beer Cheese (v)	Corn Chowder (v, gf)



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