

Lunch Beginnings

Choose one to accompany Lunch Entrée Selection

Asian Chopped Salad (v)

Romaine, Napa, Purple Cabbage & Carrot Shreds, Red Pepper Sticks, Scallions, Mushrooms, Chow Mein Noodles, Sesame-Ginger Miso Dressing (vg, gf)

House Salad (v)

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

Caesar Salad

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



House Specialty Pot Pies

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

Chicken Pot Pie

\$ 29.95

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

Southwest Beef Pot Pie

\$ 32.95

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 a Lunch Beginning, Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Iced Water, Freshly Baked Bread Basket, & Dessert Selection

Italian Beef Meatloaf \$ 35.95

Italian Herbs, Onions, Red Peppers, & Parmesan blended with Lean Ground Beef & Baked. Served with a Red Wine-Herb Sauce Mascarpone Mashed Potatoes, Roasted Italian Vegetables

Chicken & Gumbo, Deconstructed \$ 32.95

Smoked Chicken Thigh served atop our Aromatic Rice & Gumbo Sauce, Roasted Rustic Vegetables

Juicy Lucy Wellington \$ 32.95

Our Short Rib-Chuck Beef Blend filled with Sharp American Cheese, wrapped with Onion-Mushroom Duxelle & Puff Pastry, Baked topped with Toasted Sesame Seeds, Oven Roasted New Potatoes, Fresh Baby Green Beans with Carrot Matchsticks

Southern Chicken Croquettes \$ 29.95

Twin Chicken Patties with a Crispy Panko Crust, Spicy Honey Drizzle, White Cheddar Grits, Sauteed Greens & Pickled Fresno Peppers

Alabama Herb Chicken (gf) \$ 32.95

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



Chicken Tandoori (gf) \$ 35.95

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

Black Garlic Chicken (gf) \$ 32.95

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

Chicken Bella (gf) \$ 33.95

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

Southwestern Flank Steak (gf) \$ 42.95

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

Lunch Salad Entrées

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

Caribbean Entrée Salad (gf)

Romaine & Iceberg Lettuce Blend, Zucchini, Yellow Squash, Scallions, Roasted Sweet Potato, Sweet Pepper Relish, Pineapple-Coconut Dressing

- House Seasoned Jerk Chicken Breast \$ 28.95
- House Seasoned Jerk Portabella (vg) \$ 28.95

Gaucha Asado Salad (gf)

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

- Gaucho-Rubbed Grilled Flank Steak \$ 36.95
- Asado Chicken \$ 28.95
- Gaucho-Rubbed Grilled Portabella (v) \$ 28.95



Lunch Endings

Select one to accompany Lunch Entrée or Salad Entrée, unless otherwise indicated. Alternating desserts will incur a \$2.00++ charge per person. If a plated dessert is eliminated from lunch, deduct \$ 4.00 from entree price

Lemon Meringue Cake (gf)

Lemon Cake, Lemon Curd, Toasted Vanilla Meringue

Apple Spice Cake (gf, vg)

Spiced Apple Cake, Apple Cinnamon Compote, Vanilla Cream, Cinnamon Streusel

Blueberry Cheesecake (v)

Blueberry Cheesecake, Graham Cracker Crust, Vanilla-Lavender Whipped Cream, and White Chocolate Decoration

Chocolate Turtle Cake (gf, v, contains nuts)

Devil's Food Cake, Milk Chocolate Ganache, Dulce de Leche, and Candied Pecan

Carrot Cake (gf, v)

Carrot Cake, Brown Butter-Cream Cheese Frosting, and Cinnamon Pepita Crunch

Lunch Buffet*

Includes our Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Iced Water and Assorted Cookies & Bars
(50 guest minimum required)

Asian Fusion

\$ 38.95

Chopped Asian Salad Peppers, Scallions, Carrot, Mushroom, Sliced Almonds, Chow Mein Noodles, Sesame-Gingo Miso and Honey-Dijon Dressings; Tempura Chicken, Plum Sauce, Bulgogi Beef, Vegan Bulgogi, Stir-fried Fresh Vegetables, Vegetable Spring Rolls, Sweet & Sour Sauce

Southwest Rice Bowl (gf)

\$ 37.95

Marinated Chicken, Seasoned Vegan Chorizo, Cilantro-Lime Rice, Pinto Beans, 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

Gauche Asado Salad Platter with Chimichurri Vinaigrette, Asado-Marinated 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

If cookies & bars are omitted from the lunch buffet, deduct \$ 3.50 from the entrée price.

**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.*



Boxed Lunch - All-in-One \$27.95 each

Minimum Order of Eight per Variety, Four Variety Limit.

Wedge Sandwiches with Variety of Petite Accompaniments:

1 oz. Bag of Potato Chips, Petite Side Salad*, Grape Cup, Green Garden Bakery Vegan Chocolate Chip Petite Cookie, 12oz. Soda or Water (1 per person, 50% of each unless otherwise specified)

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 Turkey, Oven Roasted Turkey, Lettuce, Italian Aioli, Parmesan-Herb Focaccia

Smoked Turkey-Honey Dijon Wedge

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

Roast Beef

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 Wild Rice-Chickpea Salad (vg, gf)

*Multiple Entrée Pricing will be Applied for
Selecting more than Two (2) Sandwich Varieties.*

Lunch Deli Buffet – Craft Your Own

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

\$33.95 Per Guest 100 guest minimum required

CHOOSE SANDWICH STYLE:

Deli Platter:

Oven Roasted Turkey, Smoked Ham, Natural Roast Beef, Vegan Chickpea Salad, Lettuce, Tomatoes, Cheddar & Provolone Cheeses, Petite Rolls, & Condiments

OR Sandwiches: Select Two
(all events will include our Vegan Roasted Vegetable Sandwich)

Prepared Focaccia Wedges:

Roasted Chicken Caesar, Roast Beef Cucumber-Herb Spread, Turkey-Pesto Provolone

Salad: Select Two

Wild Rice-Chickpea Salad (vg, gf)
Sun-Flower Salad Platter (vg, gf)
Craisin Rice Trio Salad (vg, gf)
Tri Color Power Slaw (vg, gf)
Fresh Garden Pasta Salad (vg)

Chips & Dip: Select One

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

Housemade Soups: \$5.50 Per Serving

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

Gluten-Free Buns are available on request (pre-order) \$2.00 each

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