Lunch

**Express Lunch Buffet**
(15 person minimum)

- Includes water, iced tea, mixed greens salad & dessert

**BBQ Smoked Chicken Thighs** - $15.25
House Made Corn Bread, Honey Glazed Carrots

**Three Cheese Macaroni** - $13.50
Cavatappi Pasta, Mozzarella, Parmesan, Asiago

**Chicken Tortilla Casserole** - $15.25
Spanish Rice, Chips and Salsa

**Eggplant Lasagna** - $14.50
Garlic Bread, Steamed Vegetables

**Soup and Salad Bar**
(15 person minimum-choice of one soup and one salad)
Includes iced tea, regular & decaffeinated coffee, dinner rolls and assorted cookies

**Choice of one salad:**

- **Garden Fresh** - $11.00
  Mixed Greens, Radish, Pickled Carrots, Cucumbers, Tomato

- **Quinoa** - $13.00
  Kale, Carrots, Green Onion, Roasted Root Vegetables

- **Classic Caesar** - $12.50
  Romaine Lettuce, Parmesan, Roasted Garlic Croutons

- **CousCous Salad** - $13.00
  Moroccan Spiced Vegetables, Arugula, Toasted Pine Nuts, Dried Apricots, Apricot Lemon Vinaigrette

- **Spinach Salad** - $11.50
  Caramelized Onions, Candied Applewood Smoked Bacon, Marinated Herb Tomatoes, Sliced Apple

**Add Protein to any Salad**

- **Chicken Breast** - $3.00 per person
- **Shrimp Skewer** - $4.00 per person (2 shrimp each)
- **Salmon** - $4.00 per person
- **Shaved Beef** - $3.50 per person

**Choice of one soup:**
Broccoli Cheddar, French Onion, Minestrone, Roasted Red Pepper Bisque or Chef’s Seasonal Selection

Please alert us if you have a gluten, dairy or other intolerance as we would enjoy creating a menu specific to your needs. All prices exclude tax. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.
ICA Deli Sandwiches - $10.25
Served with water, house made chips, whole fruit and cookies
Pepsi Products can be purchased for an additional cost
Available in to-go boxes for an additional cost

Roast Beef
Cheddar cheese, horseradish cream, arugula, tomato, red onion, wheat berry bread

Pastrami
Swiss cheese, whole grain mustard aoli, butter lettuce, tomato, red onion, marble rye

Cobb Smoked Ham
Swiss cheese, roasted red pepper aoli, pickled red onion, rustic sourdough

Roasted Vegetable
Grilled seasonal vegetables, balsamic reduction, mozzarella cheese, ciabatta

Turkey
Provolone cheese, avocado mayo, whole grain mustard, arugula, tomato, rustic sourdough

Hot Lunch Buffet - $16.25
Includes water, iced tea, regular & decaffeinated coffee, mixed greens salad & dessert

Smoked Beef Brisket
Loaded mashed potatoes, creamed spinach, house made BBQ sauce

Whole Roasted Herb Chicken
Romesco sauce, confit fingerling potatoes, roasted baby carrots

Grilled Lemon Salmon
Rice Pilaf, roasted Brussel sprouts, lemon caper sauce

Roasted Pork Loin
Sweet potato au gratin, grilled broccoli, whole grain mustard cream

Plated Luncheon
Includes water, iced tea, regular & decaffeinated coffee, mixed greens salad or chef soup and dessert

Pan Roasted Airline Chicken Breast - $24.25
Butternut squash polenta, roasted Brussel sprouts, sage compound butter

Walnut Crusted Salmon - $27.25
Roasted apple compote, cous, seasonal vegetables

Grilled Strip Loin - $25.25
Roasted garlic and herb mashed potato, asparagus, wild mushroom demi-glace

Citrus Pork Roulade - $23.25
Sweet potato puree, horseradish gremolata, broccoli

Chef Inspired Served Luncheon
Let our chef create a menu specific to your event. (priced per menu)

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