

# Served Luncheon Selections



*Priced per person.*

*Served luncheons include your choice of included starter and dessert.*

*Beverage service during meal includes iced water, freshly brewed regular coffee.*

*A labor charge will be assessed for meal functions of less than 25 guests.*

**GF** - gluten friendly

**V** - vegetarian

**VG** - vegan

## Air

### Grilled Chicken Breast | \$20

with bourbon glaze served with roasted redskins and charred miniature carrots GF

### Dill Pickle Brined Chicken Breast | \$20

with potato chip crust and French onion supreme over aromatic rice pilaf (V) and steamed broccolini (GF)

### Grilled Michigan Chicken Breast | \$20

with tart cherry sauce, mashed potatoes and brown butter haricot vert GF

## Land

### Slow-Smoked Brisket | \$25

with molasses BBQ and crispy onions, cavatappi and cheese charred miniature carrots

### Beef Burgundy | \$25

tenderloin tips and aromatics atop mashed potatoes (GF) and seasonal vegetables

### Flat Iron Steak | \$25

with wild mushroom fricassee, roasted redskin potatoes and steamed broccolini GF

## Sea

### Pan-Seared Tilapia GF | \$22

or

### Grilled Salmon GF | \$25

#### Prepared (Choose One):

- Jerked with Pineapple Salsa GF
- Curry Spiced with Butternut and Ginger GF
- Cajun Spice with Peach Glaze GF

Served with aromatic rice pilaf (V) and seasonal vegetables (V)

## Earth

### Pan-Fried Noodle | \$21

with roasted cauliflower, shiitakes, scallions, peas, carrots, miso broth, and chili lemongrass drizzle V/VG

### Cheddar Pierogi | \$21

with caramelized onions, wilted greens, wild mushrooms, and chive crème V

### Zucchini Risotto | \$21

with balsamic glaze, roasted red pepper and grilled onion romano, and roasted tomatoes GF/V

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## Included Starters (select one)

### Spring Greens

with mint, lavender, strawberries, glazed almonds, goat cheese GF/V

### Baby Spinach

with fresh berries, toasted pistachios, and feta GF/V

### Iceberg

with tomato, cucumber, bacon, cheddar crisp GF/V

*Select up to two dressing options:* House Italian GF, Buttermilk Ranch GF, Balsamic Vinaigrette GF or Cherry Vinaigrette GF

## Included Desserts (select one)

### Apple Pie

with salted caramel, cinnamon glaze, and Chantilly V

### New York Cheesecake

with strawberry coulis, candied almonds, and whipped cream V

### Triple Chocolate Layer Cake

with salted caramel, coconut crème, and espresso drizzle V

### Key Lime Mousse

with fresh berries and five-spice almond crunch GF/V

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# Served Luncheon Selections—Allergen Friendly



*Priced per person.*

*These meals may be served as friendly to 8 major Allergens:*

*Wheat, Fish, Shellfish,  
Peanuts, Tree Nuts, Soy,  
Dairy and Egg.*

*Served luncheons include garden salad with vinaigrette, seasonal vegetable, oven roasted redskins with olive oil and dark chocolate coconut milk mousse.*

*Beverage service during meal includes iced water, freshly brewed regular coffee.*

## Land

**Cider-Brined Grilled Pork Chop** | \$23  
with thyme-infused demi

**Slow-Smoked Brisket** | \$25  
with molasses BBQ

**Flat Iron Steak** | \$26  
with wild mushroom fricassee

## Air

**Grilled Chicken Breast** | \$20  
with bourbon glaze

**Cherry Chicken** | \$26  
with tart cherry sauce

## Earth

**Risotto V/VG** | \$21  
with balsamic glaze, roasted red peppers, grilled onion, and roasted tomatoes

**Carrot, Pearl Onion, Shiitake, and Pea Hash V/VG** | \$25  
with piped sweet potatoes and fried basil

# Luncheon Buffet Selections



*Priced per person.*

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## **Freshman | \$16.50**

### **Organic Greens**

with seasonal grilled vegetable mélange and balsamic vinaigrette GF/V/VG

### **Herb-Marinated Grilled Chicken Breast**

with kalettes, pearl onions, Yukons, and natural jus GF

### **Aromatic Rice Pilaf**

with tart cherries and toasted almonds GF/V/VG

### **Haricot Vert**

with brown butter and sea salt GF/V

### **Assorted Rolls with Butter V**

### **Freshly Baked Cookies V**

## **Sophomore | \$16.50**

### **Loaded Potato Salad GF**

### **Creamy Cole Slaw GF/V**

### **Slow-Smoked St Louis Ribs GF**

Served with BBQ Trio

Add Smoked Portabellas for \$1 per person GF/V/VG

### **Roasted Yukon Wedges**

with thyme-infused cider vinegar drizzle GF/V/VG

### **Charred Mini Carrots**

with honey-orange dill GF/V

### **Assorted Rolls with Butter V**

### **Peach Tart Cherry Cobbler**

with Chantilly cream V

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## **Burrito Bowl | \$20**

**Lay the Base:**

Corn Chips GF/V/VG  
Cilantro Lime Rice GF/V/VG  
Chopped Iceberg GF/V/VG  
Flour Tortillas V

**Included Proteins:**

Classic Beef GF  
Spicy Lime Pulled Chicken GF  
Borracho Beans GF/V/VG

**Top it Off:**

Salsa Verde, Salsa Rojo, Guacamole GF/V/VG  
Warm Queso Blanco V  
Shredded Lettuce, Shredded Cheddar, Sliced Jalapenos, Diced Tomatoes, and Diced Onion GF  
Fiesta Ranch Dressing and Sour Cream GF/V

**Something Sweet:**

Churros with Horchata Dip V

## **MRULE | \$21**

**Romaine**

with shaved parmesan, slow-roasted tomatoes, garlic croutons V, and Caesar dressing

**Orzo Pasta**

with pesto vinaigrette, Kalamata olives, marinated cucumbers, tomatoes, and pine nuts V

**Airline Chicken Al Mattone**

with lemon, caper, and oregano GF

**Risotto**

with sun-dried tomato, cannellini, roasted garlic, and crimini GF/V

**Broccolini**

with roasted peppers GF/V/VG

**Petite Mediterranean Rolls with Butter V**

**Tiramisu V**

# Build Your Own Buffet



*Priced per person.*

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## Build your own Sandwich Buffet | \$20

### Choose Three : Sandwich/Wrap

- Sandwich and Wrap Options from our “Boxed Luncheon Selections” (See page 13)

### Choose One: Soup

- Tomato Bisque GF/V
- Chicken Noodle Soup
- Tuscan Gnocchi V
- Loaded Potato GF
- Broccoli Cheddar GF/V
- 3 Bean Vegan Chili GF/V/VG

### Choose One: Salad

- Salad Option from our “Boxed Luncheon Selections” (See page 14)

### Includes:

Kettle Chips GF

Fresh Baked Cookies V

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# Boxed Luncheon Selections



*Priced per person.*

*Boxed luncheons include kettle chips, whole fruit, freshly baked cookie, and bottled water.*

*Select up to three boxed luncheon varieties for your event.*

*Gluten friendly bread available upon request.*

## **Sandwiches**

*served on ciabatta*

### **Turkey, Provolone and Bacon | \$13.25**

with sugar-cured bacon, pesto, leaf lettuce, tomato, Dijon, and mayo

### **Roast Beef and Sharp Cheddar | \$13.25**

with grilled onion, leaf lettuce, tomato, Dijon, and horseradish sauce

### **Cider-Brined Chicken | \$13.25**

with cucumber, hummus, lettuce, tomato, Dijon, and mayo

### **Ham and Swiss | \$13.25**

with roasted pork, bread and butter pickles, mustard, and mayo

### **Peanut Butter and Nutella | \$13.25**

with banana, strawberry slices, and cinnamon marshmallow crème V

## **Wraps**

*served on lavash*

### **Chicken Caesar | \$13.25**

with Romaine lettuce, garlic croutons, marinated tomatoes, shaved parmesan, and Caesar dressing

### **Ham, Turkey, Roast Beef, Cheddar, and Swiss | \$13.25**

with lettuce, tomato, red onion, pickle spear, Dijon, and mayo

### **Smoked BBQ Portabella | \$13.25**

with sweet corn and pimento pesto, baby spinach, charred Roma, Dijon, and mayo V

### **Hoisin-Glazed Black Beans | \$13.25**

with crispy shiitakes, jasmine rice, carrot, scallion, cilantro, basil, mint, and sesame vinaigrette V/VG

### **Tuna Salad | \$13.25**

with carrot and cabbage slaw, cilantro, basil, lettuce, tomato, Dijon, and mayo V

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# Boxed Luncheon Selections



*Priced per person.*

*Boxed luncheons include  
kettle chips, whole fruit,  
freshly baked cookie,  
and bottled water.*

*Select up to three boxed  
luncheon varieties for  
your event*

## Salads

### Spring Greens | \$13.25

with grilled chicken, smoked grapes, candied almonds,  
herb-crusted goat cheese, and raspberry vinaigrette **GF**

### Baby Spinach | \$13.25

with fried chickpeas, strawberries, toasted pistachios, feta  
cheese, and lemon and oregano vinaigrette **V**

### Frisee | \$13.25

with grilled apples, candied walnuts, caerphilly, garlic  
crostini, bleu cheese, and cider vinaigrette **V**

### Emerald Greens | \$13.25

with hard boiled egg, sugar-cured bacon, roasted potatoes,  
and 1000 island dressing **GF**

### Quinoa | \$13.25

with roasted corn, spicy black beans, charred peppers, pico  
de gallo, and cilantro lime vinaigrette **GF/V/VG**

### Freekah | \$13.25

with grilled ratatouille vegetables, fresh mozzarella,  
toasted pine nuts, and creamy balsamic dressing **V**

### Baby Greens | \$13.25

with tomato cucumber relish, rainbow shredded carrot,  
sharp cheddar, and buttermilk ranch **GF/V**

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