

Lunch Buffet Menu

BIRCH \$24.95

Streak Diane (GF, DF)
Garlic & Chive Mashed Potatoes (V, GF)
Classic Caesar Salad (V)
Herb Roasted Vegetables (GF, DF, V)
Freshly Baked Rolls with Whipped Herb Butter (V)

LILAC \$21.75

Lemon Thyme Grilled Chicken (GF, DF)
Garden Salad with Balsamic Vinaigrette (GF, DF, V)
Penne Pasta with Creamy Pesto (GF, DF, V)
Freshly Baked Rolls with Whipped Herb Butter (V)

ASH \$25.95

Honey Garlic Salmon (GF,NF)
Basmati Rice with Scallions (V, GF)
Sesame Roasted Broccoli (V, GF, DF)
Garden Salad with Balsamic Vinaigrette (V,GF,DF)

DOGWOOD \$22.95

BBQ Beef Sliders, Petite Hot Dogs, Mini Earth Burgers
Served with all the fixin's.
Classic Caesar Salad with Croutons & Parmesan Cheese (V)
Mac & Three Cheese (V)
Fruit Salad (GF, DF, V)

BAMBOO \$22.65

Coconut Curry Chicken with Lemongrass
Basmati Rice (V, GF, DF)
Mixed Greens w/ Almond Slivers, Mandarin Oranges
& Sesame Dressing (V, GF, DF)
Sesame Roasted Vegetables with Thai Basil (V, GF, DF)
Grilled Flatbread & Hummus (V, DF)

JUNIPER \$ 21.95

Kung Poa Chicken (GF)
White Basmati Rice (V,GF,DF)
Sesame Roasted Vegetables (V, GF, DF)
Mixed Greens Salad with Mandarin Oranges, Almonds
& Sesame Dressing (V, GF, DF)

PINE \$19.95

Spinach & Cheese Tortellini in a Garlic Roasted Tomato
Sauce (V)
Caesar Salad
Herb Roasted Vegetables (V, GF, DF)
Garlic Bread

CEDAR \$22.95

Crying Tiger Beef (GF, NF)
White Basmati Rice (V, DF, GF)
Garlic Soy Green Beans
Garden Salad with Lemon Herb Vinaigrette (V, GF,DF)

OAK \$21.95

Chicken Fajita Bar
Tortillas, Chicken, Onions & Bell Peppers, Shredded
Cheese, Sour Cream, Salsa & Guacamole
Southwest Salad with Cilantro Lime Dressing (GF, DF, V)
Mexican Rice (GF, DF, V)
Black Beans topped with Feta Cheese (GF, V)
Tortilla Chips & Salsa (V)

MADRONA \$25.95

Grilled Salmon with a Dill Crème Sauce (GF) 3.5 oz.
NW Greens with Candied Walnuts, Craisins & Blue Cheese
tossed a Balsamic Vinaigrette (GF, V)
Herb Roasted Seasonal Vegetables (GF, DF, V)
Garlic Roasted Mashed Potatoes
Freshly Baked Rolls with Whipped Herb Butter (V)

ALDER \$23.95

Huli Huli Chicken & Honey Serracha Shrimp Skewers (2)
Fried Rice (V, GF,DF)
Sesame Roasted Vegetables
Garden Salad with Balsamic Vinaigrette (V,GF,DF)

TEMPLE \$21.65

Chicken Tikka Masala
Basmati Rice with Turmeric and Cilantro (V, GF, DF)
Cucumber, Tomato, Mixed Greens & Red Onion Salad
tossed with a Mint Citrus Dressing (V, GF, DF)
Petite Naan Bread (V)

ACACIA \$23.95

Soy Scallion Beef & Teriyaki Shrimp Skewers (2)
Fried Rice (V, GF,DF)
Sesame Roasted Vegetables
Garden Salad with Balsamic Vinaigrette (V, GF,DF)

HAWTHORN \$20.95

Chicken Yakisoba with Teriyaki Sauce
Sesame Roasted Vegetables (V, GF, DF)
Mixed Greens w/ Almond Slivers, Mandarin Oranges
& Sesame Dressing (V, GF, DF)
Petite Naan Bread (V)

HAZEL \$21.25

Chicken with Ancho Pepper Sauce
Spanish Rice Pilaf (V, GF, DF)
Southwest Salad (V, GF, DF)
Herb Roasted Seasonal Vegetables (V, GF, DF)
Freshly Baked Rolls with Whipped Herb Butter (V)

