

Lunch Menu's

POPLAR \$18.95

Kabobs – 2 Asian Marinated Beef Kabobs & 2 Teriyaki
Chicken Kabobs (GF, DF)
Served with Mild Garlic Aioli Sauce & Honey Ginger Sauce
Sesame Asian Slaw (GF, DF, V)
Fried Rice (GF, DF, V)
Sesame Roasted Vegetables (GF, DF, V)

LILAC \$16.75

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)

WILLOW \$16.25

Baked Potato Bar with shredded cheese, green onions,
steamed broccoli, bacon, sour cream & butter (V)
Turkey Chili with White Beans (GF, DF)
Garden Salad with Herb Vinaigrette (GF, DF, V)

DOGWOOD \$18.95

BBQ Beef Sliders, Petite Hot Dogs, Mini Earth Burgers
Classic Caesar Salad with Croutons & Parmesan Cheese (V)
Mac & Three Cheese (V)
Fruit Salad (GF, DF, V)

BAMBOO \$17.65

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)

FICUS \$ 17.95

Grilled Flank Steak w/ Mild Roasted
Red Pepper & Chipotle Puree
Herb Roasted Fingerling Potatoes
Arugula with Onions, Radish & Cilantro Lime Vinaigrette
Freshly Baked Rolls with Whipped Butter

PINE \$15.95

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

SYCAMORE \$17.95

Grilled Teres Majors & Chimchurri Sauce
Garlic Mashed Potatoes
Arugula Salad with Crispy Shallots & Sea Salt in a Citrus
Dressing (DF, V)
Herb Roasted Vegetables (GF, DF, V)

OAK \$17.95

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 \$21.95

Grilled Salmon with a Dill Crème Sauce (GF)
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)

SWEETGUM \$18.95

Cajun BBQ Skewers – 2 Shrimp Skewers and 2 Chicken
Skewers with Creole Marmalade Dipping Sauce (GF)
Red Beans & Rice (GF, DF, V)
Garden Salad with Balsamic Dressing (GF, DF, V)
Fruit Salad (GF, DF, V)

TEMPLE \$17.65

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)

HICKORY \$17.95

Soy Ginger Beef with Broccoli
Basmati Rice (V, GF, DF)
Arugula with Onions, Radish & Cilantro Lime Vinaigrette
Sesame Roasted Vegetables with Basil (V, GF, DF)
Freshly Baked Rolls with Whipped Butter

HAWTHORN \$16.95

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)

SPRUCE \$17.25

Cilantro Lime Grilled Chicken
Basmati Rice with Scallions (V, GF)
Arugula Salad with Crispy Shallots & Sea Salt in a Citrus
Dressing (DF, V)
Roasted Cauliflower (V)

Plus 20% Operations Fee, W.S.S.Tax & Labor/Delivery charges will apply

Prices include appropriate serviceware (china or compostable) and buffet décor.

Minimum Order: 15 Guests

ASPEN**\$15.25**

Buffet Assorted Wraps - (1) Classic Caprese Wrap with Fresh Basil, Tomatoes, Mozzarella & Balsamic Drizzle (V); (2) Smoked Turkey Wrap with Provolone & Cranberry Cream Cheese; (3) Curry Chicken Salad Wrap with Golden Raisins; (4) Grilled Flank Steak Wrap with Balsamic Mayo, Blue Cheese Crumbles, Mixed Greens & Green Onions; (5) Turkey, Bacon & Avocado Wrap.

OR

Assorted Sandwiches - (1) Roast Beef & Cheddar Cheese with Tomatoes & Lettuce; (2) Turkey & Swiss with Tomatoes & Lettuce; (3) Roasted Vegetable & Hummus Sandwich; (4) Reuben on Marble Rye with Sauerkraut served on the Side; (5) Applewood Smoked Bacon, Lettuce & Tomato

Packets of Mayonnaise and Mustard on the side.

Smoked Mozzarella Pasta Salad (V)

Seasonal Fruit Salad (GF, DF, V)

Aspen Box Lunch**\$15.95**

Choose a Wrap or a Sandwich Assortment, Chips, Whole Fruit, Bottled Water & Brownie.

SASSAFRAS**\$15.95**

Soup & Salad - Choice one Soup and two Salads & Roll w/ Butter or two Soups and one Salad with a Roll & Butter.

Soup – Choose One: Caldo de Pollo Con Arroz (GF, DF) ; Posole with Pork (DF, GF); Turkey Chile (GF, DF); Chicken Curry; Golden Coconut with Lentil Soup (V); Hot & Sour Soup w/ Tofu (V, GF, DF); Broccoli & Cheddar (V); Butternut Squash Soup (V); Roasted Corn Chowder; Greek Lemon, Chicken & Rice Soup; Zuppa Toscano Soup with Italian Sausage, Spinach & Bacon.

Salad – Choose two: Garden Salad; Southwest Salad; NW Salad; Massaged Kale; Greek Salad; Ancient Grains w/ Kale; Soba Noodle Salad; Smoked Mozzarella Salad; Classic Caesar Salad; Thai Chicken Salad with Fried Wonton Slivers; Quinoa Salad; Steak & Bleu Cheese Salad; Mixed Greens w/ Almonds, Mandarins & Sesame Dressing

PAPYRUS**\$15.95**

Salad Trio – Choose 3 of the Salads Above - served w/ Roll & Butter

Plus 20% Operations Fee, W.S.S.Tax & Labor/Delivery charges will apply

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