 **Lunch Buffet Menu**

**POPLAR $22.950**

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 $21.75$1616.4**

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 $20.551**

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 $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)

**FICUS $ 22.95**

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 $19.95**

Spinach & Cheese Tortellini in a Garlic Roasted Tomato

 Sauce (V)

Caesar Salad

Herb Roasted Vegetables (V, GF, DF)

Garlic Bread

**SYCAMORE $22.95$16$1**

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 $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)

**SWEETGUM $22.95**

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 $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)

**HICKORY $20.95**

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 $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)

**SPRUCE $21.25**

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)