

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
Roasted Fingerling Potatoes
Arugula with Onions, Radish & Cilantro Lime Vinaigrette
Freshly Baked Rolls with Whipped Butter

SASSAFRAS \$15.95
Soup & Salad - Choice one Soup and two Salads & Roll w/ 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.
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.

SYCAMORE \$17.95
Grilled Teres Majors & Chimchurri Sauce
Arugula Salad with Crispy Shallots & Sea Salt in a Citrus Dressing (DF, V)
Basmati Rice with Coconut and Cilantro (GF, 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)
Basmati Rice (GF, DF, V)
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)

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.

OR
Assorted Sandwiches - (1) Roast Beef & Cheddar Cheese with Tomatoes & Lettuce; (2) Turkey & Swiss with Tomatoes & Lettuce; (3) Roasted Vegetable & Hummus Sandwich.

Packets of Mayonnaise and Mustard on the side.
Smoked Mozzarella Pasta Salad (V)
Seasonal Fruit Salad (GF, DF, V)

Box Lunch \$15.95
Choose a Wrap or a Sandwich Assortment, Chips, Whole Fruit, Bottled Water & Brownie.

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