

# LUNCH MENU

## • SALADS •

### ORGANIC MIXED FIELD GREENS

Smoked Bacon | Grape Tomatoes | Cucumbers | Carrots  
Corn | American Cheddar Cheese | Herb Croutons  
House-Made Ranch Dressing | Balsamic Vinaigrette  
Low-Fat Italian Dressing

### ORGANIC SPINACH & KALE SALAD

Aged Reggiano Parmesan Cheese | Red Bell Peppers  
Red Onions | Lemon & Oregano Dressing

### ROASTED RED BEET SALAD

Pickled Shallots | Fresh Mint | Italian Parsley

### MEDITERRANEAN COUSCOUS & CHICKPEA SALAD

Scallions | Plum Tomatoes | Cumin & Paprika Vinaigrette

## • ENTREES •

### OVEN BAKED ATLANTIC COD FILET

Tomato, Shallot & Caper Sauce

### HONEY & SESAME CHICKEN

Scallions | Fresno Chilies

### WHOLE-ROASTED PORK LOIN

Dijon Mustard Cream Sauce

## • VEGETABLES, POTATOES & PASTA •

### ROASTED BROCCOLI FLORETS

Toasted Garlic | Chili Flakes

### CREAMED CORN & CHEDDAR CHEESE CASSEROLE

Green Chilies | Scallions | Fresh Cilantro

### BAKED ZITI PASTA

Aged Reggiano Parmesan Cheese  
Mozzarella Cheese | Spinach & Garlic Sauce

### MASHED POTATOES

Idaho Potatoes | Roasted Garlic

## • DESSERT BUFFET •

### SEASONAL FRUIT

### LEMON POUND CAKE & STRAWBERRIES

### RED VELVET & CHOCOLATE CHIP BROWNIE

### CARAMEL APPLE BREAD PUDDING