

BREAKFAST & LUNCH

MON

BREAKFAST

Daily offerings of eggs, meats, potatoes, lox bar and avocado toast
M, E, W

SOUP / STEW

Beef Minestrone
E, W

Cauliflower Soup
V, M

HAND HELD

Grilled Tomato Chicken Melt
Ciabatta stuffed with garlic roasted Roma tomatoes, grilled chicken breast, smoked mozzarella, fresh basil
W, M

Hummus Flatbread

Hummus, grilled flatbread, arugula, lemon vinaigrette, fire roast red bell pepper, feta cheese, Lebni yogurt
V, M, W, S

GLOBAL STATION

Garlic Shrimp Pesto Gnocchi
Potato dumpling tossed in creamy pesto, pecorino cheese, micro parsley, roasted corn, green peas
SF, M, W, E

TUES

BREAKFAST

Daily offerings of eggs, meats, potatoes, lox bar and avocado toast
M, E, W

SOUP / STEW

Chicken Pozole

Vegetable Lentil Soup
V, M

HAND HELD

Southwest Shrimp Flatbread
Blackened Garlic Shrimp, lettuce, shaved red onion, diced tomato, black bean sauce, Ranchero cheese, avocado aioli
W, SF, M, E

4 Cheese Slice Pizza

Mozzarella, Parmesan, Fontina, Provolone, marinara
V, M, W

GLOBAL STATION

BBQ Beef Short rib or BBQ Tempeh
Classic potato salad
E, M

WED

BREAKFAST

Bureka Pistachio Beef or Potato stuffed pastry, Daily offerings of eggs, meats, potatoes, lox bar and avocado toast
M, E, W, TN
SOUP / STEW

Chicken Noodle Soup
W, E

French Onion Soup
V, S

BLACK HISTORY MONTH

Jerk Steak Sandwich
Arugula, Muenster cheese, mango lime salsa on Ciabatta
W, M

Farro Grain Bowl

Herbed Farro, cherry tomato, cucumber, sesame seed, scallions, fresh chickpeas, cured lemons, greens
V

GLOBAL STATION

Chicken Chili Verde or Mushroom Carnitas
Braised chicken thigh, sour cream, Pico de Gallo, Cotija cheese, corn tortilla, pinto beans, Spanish rice
M

THUR

BREAKFAST

Daily offerings of eggs, meats, potatoes, lox bar and avocado toast
M, E, W

VALENTINES DAY

Italian Wedding Soup
E, W

Carrot Parsnip Soup with Pink Peppercorn Gremolata
W, M

VALENTINES DAY

Turkey Rueben and Purple Cabbage Slaw
W, E, M

Fioretto Achiote Cauliflower

Wild rice almon pilaf, and steamed beets citrus chive dressing
V, TN

VALENTINES DAY

Miso Black Bass
Frisee Salad with Yuzu dressing, citrus segments, capers
SE, S, F

Miso Glazed Tofu

Frisee Salad with Yuzu dressing, citrus segments, capers
S, SE

DAILY VEGETABLE

MONDAY

Calabrian glazed baby carrots

TUESDAY

Chilled Lemon Asparagus

WEDNESDAY

Summer squash and baby zucchini

TN

THURSDAY

Baby corn, bok choy and shiitake mushrooms

WEEKLY GRAB AND GO'S

Chinese Chicken Salad

Cabbage, carrots, peanuts, Mandarin oranges, cilantro, red peppers, chicken breast, sesame dressing
TN, SE, S

Dragon Fruit Protein Shake

Almond milk, coconut yogurt, agave, hemp protein powder
TN, VG

“BE WELL”

Strawberry Chia Pudding

Chia seed, Greek yogurt, vanilla, honey, coconut milk, strawberry, granola
V, N

Hard Cooked Eggs

peeled cage free eggs
E

Vegetarian Pate

Kidney bean, cashew, roasted garlic, crackers
TN, W

PLEASE NOTE ALLERGENS AND SPECIAL DIETARY NOTATIONS LISTED UNDER MENU ITEMS:

VEGETARIAN (V) • VEGAN (VG) • MILK (M) • GLUTEN (G) • SOY (S) • SESAME (SE) • PEANUTS / COCONUT(N) • EGGS (E) • SHELLFISH (SF) • FISH (F) • TREE NUTS (TN)