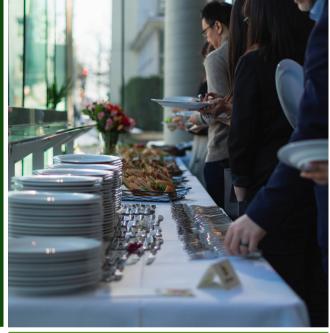


# HOT LUNCH MENU





ρότΙυςκ



# ALLERGEN POLICY

While we strive to accommodate your allergy and dietary restriction requests, we cannot assure an entirely allergen-free environment. Some of our products are manufactured using shared equipment with dairy, eggs, nuts, wheat, and soy products.

Please note, that for severe allergies such as peanuts, we are not a nut-free facility and therefore cannot guarantee there won't be cross contamination.

Additional charges may apply to cover extra labor, specific ingredients, and personalized labeling.



#### V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | DF = DAIRY FREE | NF = NUT FREE

### PASTAS

Prices are per person, minimum order of 6 per entrée

CHICKEN PESTO	\$21.00
Penne rigate, mushrooms, gem tomatoes, light pesto & tomato sauce	
GROUND BEEF LASAGNA	\$21.00
With warm marinara sauce and 3 cheese blend	
PASTA & MEATBALLS	\$21.00
Rotini, spiced house marinara, zucchini, mushrooms, two 2oz meatballs, and mozzarella baked	
CHICKEN & BACON ALFREDO Fusilli, roasted mushrooms, bacon, white wine parmesan cream sauce	\$21.00
ORECCHIETTE BAKE	\$21.00
With Roasted Butternut Squash & Pesto Cream Sauce	
VEGAN BOLOGNESE -VG	\$21.00
Penne rigate, button mushroom, hearty tomato & "meat sauce" fresh herbs	

Gluten free Pasta +\$1 (Lasaana Excluded) | Individually packaged + \$

## STEWS, CURRIES AND STIR-FRY

Prices are per person, minimum order of 6 per entrée

THAI GREEN CURRY WITH CHICKEN GF INF OF	\$23.00
Roasted cauliflower, cilantro, lime leaves, green chili and coconut milk, served with jasmine rice and grilled naan	
BUTTER CHICKEN GF INF	\$23.00
Spiced coconut tomato sauce and fresh cilantro, served with basmati rice and naan	
CHICKPEA & BUTTERNUT SQUASH CURRY -V -GF -VG	\$21.00
Roasted butternut squash, tomato & coconut sauce with warm spices, served with basmati rice and naan	
MOROCCAN VEGETABLE STEW IV GF VG	\$21.00
Chickpeas, dried apricot, zucchini, spinach, tomato, cilantro, cumin, turmeric & cinnamon, served with basmati rice and naan*	
CHICKEN THIGH CACCIATORE GE INE GE	\$23.00
Rustic tomato sauce, mushrooms, peppers, black olives, soft polenta	
VEGGIE CHOW MEIN -V -NF -DF	\$20.00
Tofu, bok choy, red onion, sweet peppers, carrot, bean sprouts,	

\*Naan bread contains aluten

sesame & soy hoisin sauce



#### V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | DF = DAIRY FREE | NF = NUT FREE

### MISC. ENTRÉE

Prices are per person, minimum order of 6 per entrée

\$18.00 MEATBALL BAKE Four 2oz meatballs, house marinara sauce, grilled artichokes, roasted roma tomatoes, kalamata olives, mozzarella \$29.00 PACIFIC SALMON Local, sustainably farmed spring salmon, roasted new potatoes, corn & zucchini succotash, pesto & artichoke beurre blanc \$28.00 GRILLED CHICKEN BREAST Pesto & sundried tomato marinate, gnocchi, herb tomato sauce, grilled asparagus & artichoke CHICKEN SOUVLAKI \$28.00 Marinated & grilled chicken thighs, roasted new potatoes & fresh herbs, naan\* bread, tzatziki, lemon wedge, green salad, red wine vinaigrette VEGETARIAN SOUVLAKI \$28.00

Assorted veg skewers, roasted new potatoes & fresh herbs, tzatziki, lemon

\*Naan bread contains aluten

wedge, green salad, red wine vinaigrette