

# *lunch menu*

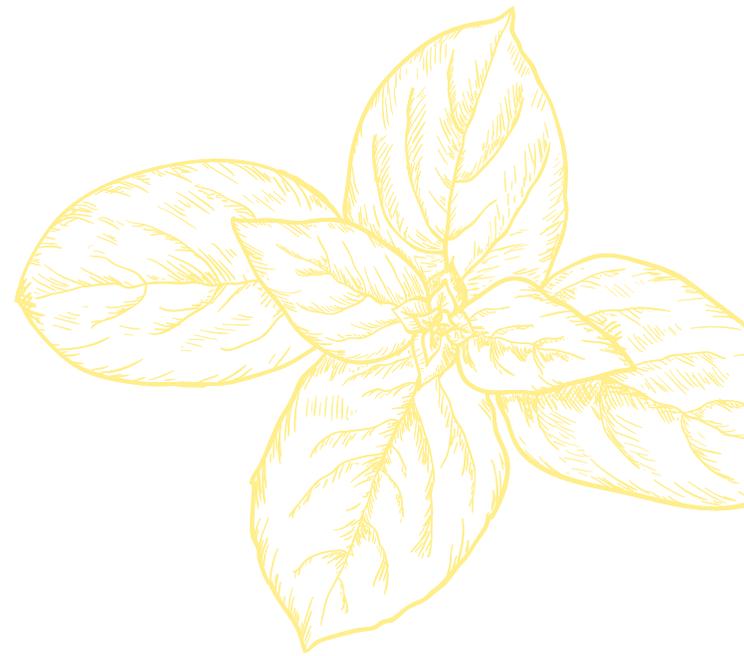


# LUNCH

## BEEF

- **WHISKEY GRILLED FLANK STEAK** 16.75  
whiskey mustard demi-glace | grilled baguette | arugula salad with toasted almonds, goat cheese, champagne vinaigrette | citrus roasted baby carrots | buttermilk mashed potatoes
- **POT ROAST** 14.50  
mushroom demi-glace | assorted rustic breads | marinated cucumber salad | poached leeks | tarragon roasted fingerling potatoes
- **SHAKING BEEF** 14.50  
seared tri tip | soy rice wine sauce | papaya salad with bell pepper, jicama, roasted peanuts, mixed greens, honey lime vinaigrette | forbidden rice | asian saute with cauliflower, red bell pepper, yellow onion, bean sprouts, snap peas, cremini mushrooms, lemongrass
- **BRISKET** 15.50  
chermoula sauce | slider bun | garden salad with ranch & balsamic vinaigrette | pistachio wild rice | roasted baby carrots
- **VIETNAMESE NOODLE SALAD** 16.25  
grilled flank steak | sweet and sour vinaigrette  
asian noodle salad | roasted peanuts | shredded romaine

ADD 4.00 PER PERSON FOR DINNER PRICING



## POULTRY

- **THAI CURRY BRAISED CHICKEN** 15.25  
thai red curry with seasonal vegetables | papaya salad with bell pepper, jicama, roasted peanuts, mixed greens, honey lime vinaigrette | pineapple rice | lime wedges, cilantro  
*\*red curry paste may contain shrimp\**
- **ROASTED CHICKEN CAPRESE** 14.75  
lemon thyme jus | assorted rustic breads | garden salad with ranch dressing & balsamic vinaigrette | grilled asparagus (served chilled) | red skin mashed potatoes
- **SOUTHWEST GRILLED CHICKEN** 14.50  
chimichurri | brioche rolls | beet citrus salad with baby kale, candied almond, orange supreme, goat cheese, roasted citrus vinaigrette | marinated cherry tomatoes | sweet pea-corn succotash | rosemary roasted fingerling potatoes
- **BONE-IN JERK CHICKEN** 13.50  
mojo sauce | roasted plantains | gallo pinto | jicama lime slaw | pineapple rice
- **CHICKEN FAJITAS** 14.50  
elote salad | sautéed bell peppers & onions | black bean rice | cheddar jack cheese | guacamole | sour cream | diced tomatoes | chiffonade lettuce | warm flour tortillas | house-made corn chips | pico de gallo  
*add fajita steak +4.00*

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## PORK

- **SLOW ROASTED PORK SHOULDER** 12.95  
smoky tomato jam | southwest caesar salad with romaine, parmesan, herbed croutons, housemade spicy caesar dressing | cumin roasted new potatoes | sautéed raja vegetables | sesame brioche buns
- **PORK PAD THAI** 13.25  
bean sprouts, egg, rice noodles, chilies, roasted peanuts  
cranberry orange slaw | fortune cookie
- **PORK CHOPS** 15.00  
grilled peach brown butter | brioche rolls | compressed melon salad with lime, honey, mint | cider glazed baby carrots | baked potato with sour cream & scallions

## VEGETARIAN

- **COUSCOUS STUFFED RED BELL PEPPER** 12.25  
tabbouleh salad | salsa verde
- **ROASTED CAULIFLOWER STEAK** 11.75  
caper bagna cauda | tuscan kale salad | grilled summer squash | toasted farro pilaf
- **BEET BALLS** 13.50  
garden salad with champagne vinaigrette | zucchini noodles | arugula pesto sauce
- **VEGETABLE PARCELS** 12.50  
grilled baguette | spinach salad with arugula, red onion, pecans, dried cranberries, feta, honey citrus vinaigrette
- **CHICKPEA MASALA** 11.75  
grilled naan | basmati rice | cilantro chutney | yogurt | indian cucumber salad

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## PASTA

- **MUSHROOM STROGANOFF** 11.25  
fettuccine | assorted rustic breads | garden salad with ranch and balsamic vinaigrette
- **SPINACH LASAGNA** 12.75  
garlic bread | caesar salad with romaine, parmesan, herbed croutons, housemade caesar dressing
- FETTUCCINE BOLOGNESE** 13.50  
assorted rustic breads | kale tuscan salad with parmesan, toasted garlic crumbs, red wine vinaigrette
- **PENNE MARGHERITA** 12.25  
grilled baguette | strawberry mozzarella salad



## PROTEIN ADD ONS

<b>CHICKEN</b>	<b>3.00</b>
<b>SHRIMP</b>	<b>6.00</b>
<b>MEATBALLS</b>	<b>4.50</b>
<b>ITALIAN SAUSAGE</b>	<b>4.50</b>

*ADD 4.00 PER PERSON FOR DINNER PRICING*



## HOUSEMADE DESSERTS

*Please inquire for specific requests*

**CHEF'S CHOICE COOKIES & BARS**

**CHEF'S CHOICE COOKIES & BROWNIES**

**CHEF'S CHOICE PETITE PASTRIES**

## BEVERAGES

**LEMONADE**

**FRESHLY BREWED ICED TEA**

*served with lemons and sweeteners*

**ASSORTED SODAS**

**ARIZONA ICED TEA**

**CANNED WATER**

*in partnership with Open Water*

**PERRIER BOTTLED WATER**

**FRUIT INFUSED ICE WATER STATION**

*glass jugs filled with ice water & fruit blend*

*variety may include, but not limited to:*

- lemon
- mixed berry
- grapefruit
- cucumber-mint
- orange-basil

## HOT BEVERAGES

**ASSORTED CELESTIAL SEASONINGS TEAS** **1.75**

**2.00** *served with lemon, honey and sweeteners*

**2.00** **ORGANIC OZO HOUSE BLEND COFFEE** **2.25**

**4.25** *regular or decaffeinated, served with cream & sweeteners*

**BHAKTI CHAI** **3.50**

**DELUXE COFFEE BAR** **4.50**

**2.00** *regular & decaffeinated ozo coffee with flavored whipped creams, white & dark chocolate shavings*

**2.00**

## TABLEWARE

**2.00**

**3.00**

**2.50**

**2.50**

**0.75**

A Spice of Life's tableware products are always made from recycled paper, plant starch, or sugarcane and are fully compostable. Recycling, composting receptacles, and signage are included with delivery. *\*Plastic ware is available upon request, but we do not recommend its use for the protection of the environment.*

## COMPOSTABLE PRODUCTS

forks	.25	small plates	.25
knives	.25	buffet plates	.30
spoons	.25	dessert plates	.25
9 oz squat cups	.25	bowls	.25
12 oz cold cups	.30	beverage napkins	.15
coffee cups	.25	dinner napkins	.25

