

**The Seasonal Experience
Corporate Hot Lunch Menus
Hot Lunch Bars**

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Your hot lunch bar can easily be customized for event or budget. Event themes, seasonal themes, and special seasonal foods are just a few of the ways your hot lunch can be customized to create delicious, satisfying meals for your guests

Taco bar

(Minimum 30 people)

Seasoned lean ground organic beef and free range chicken

Soft and hard shell tacos

Accompaniments: *Salsa, chipotle sour cream, black bean salsa, and homemade guacamole*

Fillings: *shredded lettuce, diced tomato, diced sweet peppers, jalapeños, black olives, shredded cheese*

Spanish rice

Garden salad with cilantro lime vinaigrette; tomatoes, black beans and scallions

Tricolor tortilla chips

Baked Potato and Chili Bar

(Minimum 30 people)

Vegetarian black bean chili

Traditional chili

Foil wrapped baked potato

Accompaniments: *Crisp bacon bits, shredded cheese, sour cream, scallions, and whipped butter*

Garden salad with cilantro lime vinaigrette; tomatoes, black beans and scallions

House made chipotle and cumin cornbread

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Burger Bar

(Minimum 30 people)

Burgers: *All beef burgers, wild salmon burgers, and ground turkey burgers*

Spreads: *Mayonnaise, lemon aioli, sun dried tomato and pesto mayo, mustard and ketchup*

Toppings: *sliced tomato, sliced sweet red onion, sliced cheese, pickles, marinated cucumbers, and lettuce*

Assorted buns

Salads: *Potato salad and coleslaw*

Pasta Bar

(Minimum 30 people)

Baked vegetarian lasagna

Hand rolled ricotta gnocchi

With mushrooms, sage and parmesan cream sauce

Hand rolled Italian meatballs in tomato rosemary sauce

Caesar salad

Organic green salad with vinaigrette dressing

Herb baked focaccia bread