

Mar 31st - April 4th

# TIMES DINING MENU

Breakfast 8:00am-11:00am | Lunch 11:30am -2:30pm

## SPECIAL

SUSHI & SASHIMI

April 1st

Chef's Table Javier Perez

April 2nd

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

### HOT BREAKFAST BUFFET

Cage-Free Scramble Eggs <b>V GF</b> Cage-Free Scramble Eggs with Cheese <b>V D GF</b> Grilled Asparagus <b>VG GF</b> French Toast <b>V D</b> Garlic Spinach <b>VG GF</b> Vegetarian Patties <b>V</b>	Baked Eggs <b>V GF</b> Cage-Free Scrambled Eggs w/Cheese <b>V D GF</b> Egg White Spinach Frittata <b>V D GF</b> Pancakes <b>V D</b> Grilled Vegetables <b>VG GF</b> Turkey Sausage	Cage-Free Scrambled Eggs <b>V GF</b> Cage-Free Scrambled Eggs w/Cheese <b>V D GF</b> Egg White Cherry Tomato Frittata <b>V D GF</b> French Toast <b>V D</b> Corned Beef Hash Pork Bratwurst Sausage	Baked Eggs <b>V GF</b> Cage-Free Scramble Eggs <b>V GF</b> Egg White Mushroom, Swiss Frittata <b>V D GF</b> Pancakes <b>V D</b> Sautéed Spinach With Garlic <b>VG GF</b> Vegetarian Patties <b>V</b>	Cage-Free Scrambled Eggs <b>V GF</b> Cage-Free Scrambled Eggs w/Cheese <b>V D GF</b> Egg White Kale, Peppers, Onions Frittata <b>V D GF</b> French Toast <b>V D</b> Roasted Parmesan Broccoli <b>V D GF</b> Pork Sausage
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### COLD BREAKFAST BAR

Fresh Seasonal Fruit, Berries, Greek Yogurt, Grains, Morning Composed Salads, Roasted Vegetables, House Made Granola, Tuna Salad, Boiled Eggs, Plum Tomatoes, Red Onions and More!

### HOT CEREAL

Oatmeal **VG**

Oatmeal **VG**

Oatmeal **VG**

Oatmeal **VG**

Oatmeal **VG**

Build your own Sandwich available daily/ Weekly Homemade Dressing: Blue Cheese Dressing

### SOUP

Mushroom Barley **V**  
Tomato Florentine Soup **V**

Mushroom Barley **V**  
Split Pea Soup **GF**

Mushroom Barley **V**  
Tomato Florentine Soup **V**

Mushroom Barley **V**  
Split Pea Soup **GF**

Mushroom Barley **V**  
Tomato Florentine Soup **V**

### KITCHEN TABLE

#### MEATLESS MONDAY

Steamed Broccoli Rabe **VG GF**  
Roasted Cauliflower with Toasted Almonds **VG GF**  
Baked Delicata Squash with Cinnamon Chipotle Rub **VG**  
Roasted Zucchini and Grilled Asparagus **VG GF**  
Creamy Polenta **V D GF**  
Chef's Choice Salad **V GF**

#### MEDITERRANEAN

Lemon Zatar Chicken **GF**  
Moroccan Spiced Pork Butt with Citrus Mint Yogurt **D GF**  
Vegetable Orzo, Garlic, Olives, Feta Cheese **V D**  
Roasted Eggplant with Zesty Hummus Dressing **V GF**  
Herb Roasted Zucchini, Charred Tomatoes **V GF**  
Chilled Calamari Salad with Lemon and Parsley **GF**  
Greek Salad, Red Onions, Olives, Cucumber, Feta **V D GF**

#### NYT-COOKING

Flank Steak with Honey Butter Garlic Sauce **D GF**  
Smoked Rub Chicken  
Baked Cauliflower with Toasted Walnut Romesco Sauce **V GF**  
Creamy Sweet Potato Yams **D GF**  
Miso-Butter Roasted Broccoli **V GF**  
Steamed Green Beans with Ginger and Garlic **V GF**  
Cherry Tomato Caesar Salad **D**  
Kale and Quinoa Salad, Tofu Honey Maple Dressing **V GF**

#### AMERICAN COMFORT

Pineapple and Molasses Spareribs **GF**  
Fish & Chips  
Roasted Vegetables with Hot Honey **V GF**  
Smoked Gouda Mac & Cheese **D**  
Steak fries **V**  
Creamy Spinach **V D GF**  
Potato Salad **D GF**  
Cucumber Salad **V GF**

#### HAPPY FRIDAY

Flour Tortilla **V**  
Shredded Chipotle Chicken **GF**  
Fiesta Corn **D GF**  
Beef Chili **GF**  
Cilantro Rice **VG GF**  
Tex-Mex Beans  
Chef's Choice Salad **V GF**

Build Your Own Mediterranean Rice Bowl -Available All Month!

### ACTION TABLE

Lemon-Oregano Roasted Salmon, perfectly paired with hearty barley pilaf, garlicky broccoli rabe, and a medley of fire-roasted vegetables, finished with briny Kalamata olives for a bold Mediterranean touch.

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### GRILL

GRILL: Pat LaFrieda Creek Stone Farm Burger, Turkey Burger Smash Burger, Vegan Lekka Burger,  
PIZZA: Cheese, Veggie, Pepperoni

### CARVED

Herb Roasted Turkey- **GF** Simply Roasted Vegetables -**V GF**

### SALAD BAR

Salad Greens, Wholesome Beans & Grains, Lean Proteins & Cheeses, Salad Dressings & Vinaigrettes, Toppings  
Antipasti: Daily Selection of Seasonal Marinated & Grilled Vegetables, Grain & Bean Salad



Visit our dining website