



HOT LUNCH

Choose one entrée, two sides + one dessert

Served family style

CLASSIC ENTRÉES

- Tuscan roasted chicken **\$21pp**
- Herb-roasted or blackened tilapia **\$22pp**
- Herb-roasted or blackened salmon **\$24pp**

SEASONAL ENTRÉES

- Turkey Meatloaf **\$21.50pp**

SIDES

- Basmati rice
- Garlic roasted potatoes
- Mac 'n' cheese
- Mixed greens salad
- Roasted seasonal veggies
- Roasted Beets with buttermilk + walnuts

DESSERT

- Blondies
- Brownies
- Chocolate chip cookies with sea salt
- Brown butter oatmeal cookie + pecans
- Red velvet cupcakes with cream cheese icing
- Pumpkin Pie Bars
- Lemon bars
- Raspberry crumble

Gluten free bread or brownie available for an additional \$1

SALADS

*Served individually boxed.
Served with a roll + dessert. Minimum of 5
salads per selection.*

CHICKEN SALAD **\$23 DF, GF**

A scoop served over mixed greens

HARVEST SALAD **\$23 GFV**

Roasted winter squash, kale, toasted walnuts, cranberry, apple + quinoa

TURKEY COBB **\$23 GF**

Spring mix, tomato, blue cheese, crumbled bacon, diced cucumber + boiled egg.
Served with buttermilk herb dressing.

ROASTED CHICKEN **\$23 GF**

Spring mix, fresh berries, toasted almonds + crumbled goat cheese. Served with orange maple vinaigrette.

CHOPPED SOUTHWEST SALAD **\$23 GF, V**

Black beans, quinoa, corn, roasted red pepper + avocado with cilantro vinaigrette.

- +Salmon \$8/pp
- +Chicken \$6/pp

RECOMMENDED WINTER MENU
\$22pp

Lasagna
Mixed green salad with shaved parmesan + lemon vinaigrette
Garlic buttered baguettes
Brown butter oatmeal cookies with toasted pecans

DF - dairy free
GF - gluten free
VG - vegetarian
V - vegan

ROAM FAVORITES

*Delivery minimum \$200
Subject to delivery fee*