

HOT LUNCH

Choose one entrée, two sides + one dessert

Served family style

CLASSIC ENTRÉES

Tuscan roasted chicken \$24pp
Herb-roasted or blackened tilapia \$22pp
Herb-roasted or blackened salmon \$27pp

SEASONAL ENTRÉE

Bowtie Pasta with Goat Cheese, Lemon + Spring Veggies. Served with Mixed Green Salad, Garlic Bread + Dessert. **\$25.50pp**

SIDES

Basmati rice
Garlic roasted potatoes
Mac 'n' cheese
Mixed greens salad
Roasted seasonal veggies
Roasted asparagus with parmesan

DESSERT

Blondies
Brownies
Chocolate chip cookies with sea salt
Lemon lavender shortbread cookies
Banana orange cupcakes with cream cheese frosting
Peanut butter + raspberry jelly 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/pp DF, GF

A scoop served over mixed greens.

SPRING SALAD \$23/pp GF V

Roasted asparagus, green peas, sliced avocado, toasted almonds, granny smith apple + quinoa over bed of mixed greens.

TURKEY COBB \$23/pp GF

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

ROASTED CHICKEN \$23/pp GF

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

CHOPPED SOUTHWEST SALAD \$23/pp GF, V

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

Add salmon (\$8/pp) or chicken (\$6/pp) to any salad.

SANDWICHES

Served family style

SEASONAL SANDWICH PLATTER \$25/pp

Roasted turkey with Havarti + chipotle aioli Eggplant, red pepper + red onion with goat cheese on ciabatta Tuna salad with arugula on croissant

RECOMMENDED SPRING MENU \$27pp

Pesto marinated + roasted chicken thighs
Lemon orzo with spring veggies
Mixed green salad
Raspberry crumble bars

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

ROAM FAVORITES

Delivery minimum \$200 Subject to delivery fee

