Marigold Allergen Menu- Lunch

Entree Salads

all entrées salads are served with house-made herbed focaccia, and whipped butter rosettes. upgrade to herbed olive oil for dipping instead of butter. WHEAT, SOY, EGGS, MILK

TRADITIONAL WEDGE SALAD

iceberg wedge. local cherry tomatoes. bacon. blue cheese. chives. buttermilk-blue cheese dressing MILK, EGG, SESAME

CLASSIC CAESAR SALAD

romaine. parmesan cheese. house-made ciabatta croutons. parmesan crisp. caesar dressing MILK, EGG, WHEAT

HEIRLOOM TOMATO SALAD

fresh mozzarella. arugula. pickled red onion. micro basil. balsamic glaze **MILK**

SUMMER BERRY SALAD

mixed greens, strawberries, blueberries, mandarin oranges, toasted almond, crumbled goat cheese, white balsamic vinaigrette **TREENUTS**, **MILK**

WINTER CHOPPED SALAD

romaine + iceberg, apple, crispy bacon, crumbled white cheddar, pickled red onion, house made ranch **MILK**

AUTUMN SALAD

chopped kale, roasted butternut squash, dried cranberry, chopped pecan, pickled red onion, crispy quinoa, cider vinaigrette **TREENUTS**

Entree Salads Add Ons

MARINATED GRILLED SHRIMP SHELLFISH/CRUSTACEAN

Buffet Entrees

Includes garden salad, choice of 1 veg and 1 starch side, house-made herbed focaccia, and whipped butter.

WHEAT, SOY, EGGS, MILK

CHICKEN PICCATA

creamy lemon caper sauce. GF, MILK

ASIAGO CHICKEN

wild mushrooms. asiago cream sauce. GF, MILK

BOURSIN-STUFFED CHICKEN BREAST

rosemary chicken jus. GF, MILK

CHICKEN MILANESE

crispy seared chicken breast. fresh lemon. arugula. heirloom tomato. pickled red onion. balsamic glaze. **EGG, WHEAT**

BEEF BOURGUIGNON

traditional red wine-braised beef stew. GF, DF

CLASSIC BRAISED BEEF

demi-glace. GF, DF

MARIGOLD BRAISED SHORT RIB

thyme demi-glace. GF, DF

MARINATED PORK LOIN

garlic + herb. pork jus. GF, DF, SOY

GRILLED MAHI-MAHI

fresh pineapple salsa. GF, DF, FISH

GRILLED HALIBUT

chive beurre blanc GF, FISH

SEARED SALMON

lemon beurre blanc. GF, FISH, MILK

GOAT CHEESE RAVIOLI

lemon cream sauce. V, MILK, WHEAT, EGG

~Vegan Options~

CHICKPEA POLENTA CAKE

ratatouille. GF, VG

FALAFEL CAKE

spicy tahini. **GF**, **VG**, **SESAME**

Hot Soup

TOMATO BISQUE V, MILK

BROCCOLI CHEDDAR V, MILK

POTATO LEEK V, MILK

GARDEN SALAD

romaine and mixed greens. carrot threads. sweet peppers. local cherry tomatoes. house-made ranch dressing. **MILK**

Buffet Sides - Starches

WHIPPED POTATOES. GF, MILK

CHIVE WHIPPED POTATOES. GF, MILK

TRUFFLE WHIPPED POTATOES MILK

CREAMY GRIT CAKE MILK

WILD RICE PILAF GF, DF

COUSCOUS

roast butternut squash, wilted kale, dried cranberry, whole grain vinaigrette **WHEAT**, **DF**

SMASHED REDSKIN POTATOES. GF, DF

HERB-ROASTED FINGERLING POTATOES. GF, DF

Buffet Sides - Vegetables

HEIRLOOM BABY CARROTS. GF, MILK

HARICOT VERTS

caramelized shallot. GF, DF

STEAMED BROCCOLINI. GF, MILK

GRILLED ASPARAGUS

lemon zest. GF

CURRY ROASTED CAULIFLOWER. GF, DF

ROASTED BRUSSELS SPROUTS. GF, DF

Salad Bar Toppings

RANCH DRESSING MILK

CAESAR DRESSING MILK

CIABATTA CROUTONS WHEAT

CRUMBLED WHITE CHEDDAR MILK

CRUMBLED FETA MILK

SHAVED PARMESAN MILK

CHOPPED EGG EGG

SUNFLOWER SEEDS TREENUTS

SHRIMP SHELLFISH/CRUSTACEAN

Wraps

ITALIAN WRAP

flour tortilla, shaved ham, salami, pepperoni, provolone sliced red onion, tomato, romaine, Italian dressing aioli **WHEAT, MILK, EGG**

CLASSIC TURKEY WRAP

flour tortilla, provolone, romaine, herbed aioli **WHEAT, MILK, EGG**

CLASSIC HAM

flour tortilla, Swiss cheese, romaine, dijon aioli **WHEAT, MILK, EGG**

CHERRY PECAN CHICKEN SALAD

flour tortilla, romaine WHEAT, TREENUTS, MILK, EGG

CHICKEN CAESAR WRAP

garlic and herb tortilla, grilled chicken, romaine, shaved parmesan, caesar dressing **WHEAT**, **MILK**, **EGG**

VEGAN FALAFEL WRAP

flour tortilla, mixed greens, hummus, pickled turnip **VG**, **WHEAT**, **SESAME**

VEGAN MEDITERRANEAN WRAP

garlic + herb tortilla, mixed greens, grilled zucchini, grilled squash, roasted red pepper hummus **VG**, **WHEAT**, **SESAME**

Sides

HOUSE FRIED LATTICE CUT CHIPS

French onion dip GF, MILK, EGGS

ITALIAN PASTA SALAD WHEAT, DAIRY, VG

REDSKIN POTATO SALAD GF, MILK, EGG