



OUS HOSPITALITY



Salads

Seasonal Mesclun Greens baby tomatoes, cucumbers, carrots

Classic Caesar garlic croutons, parmesan cheese

Baby Gem roasted tomatoes, bacon, bleu cheese, crispy onions

Orzo Pasta artichokes, olives, roasted peppers, feta cheese

Roasted Beets orange supremes, golden raisins, cress, goat cheese

New Potato shallots, scallions, parsley, thyme

Broccoli & Cauliflower almonds, carrots, cranberries

Soba Noodle edamame, cabbage, sesame seeds, carrots, cucumber, cilantro

Dressings: Caesar, Vinaigrette, Ranch, Ginger Sesame Soy, Green Goddess

Soups

Crab & Corn Bisque chive crema, piment d'espelette

Tuscan Vegetable cannellini beans, seasonal vegetables

Italian Wedding chicken meatballs, parmesan brodo

Chicken Tortilla black beans, guajillo crema

Roasted Tomato fines herbes, croutons

Cream of Broccoli cheddar and gouda cheese

Beef and Barley sweet herb pesto, vegetables

Chicken Noodle seasonal vegetables

Thai Curry Chicken coconut milk, lemongrass, lime, bamboo shoots

