



Monumental Food Institutional Menus

Pacific Fusion

Minced Chicken Lettuce Cups

With water chestnuts & mushrooms served with crispy lettuce cups
(contains egg)

Black Vinegar Pork

With fennel & star anise

Ma Po Tofu

With Szechuan peppercorns
(contains soy)

Salt Cod Fried Rice

With Chinese sausage & egg
(contains fish, pork, egg; vegan option available)

Szechuan Green Beans

With garlic & ginger

American-Style Asian Salad

Napa cabbage, red cabbage, scallions, mandarin oranges, crispy noodle bits and a ginger-sesame dressing
(noodles, on the side, contain gluten)

FLORIDA KEYS

Citrus-Marinated Smoked Chicken 'Barbocoa'

With mango salsa and honey-habanero hot sauce
(contains honey)

Tropical Shrimp 'Ceviche'

With key lime, coconut, cucumber, papaya, sweet peppers, red onion, fish sauce, ginger, cilantro & thai chile, served with mini tostada shells
(contains shellfish)

Trinidadian Chickpea & Cauliflower Curry

With pineapple chutney & cilantro chutney

Savory Jalapeno, Fresh Corn & Plantain Cornbread

With "mojito" butter on the side
(contains dairy, egg, gluten; butter contains dairy, alcohol)

Quinoa Salad with Minela Tangelo

With roasted carrots, fennel & creamy avocado-cilantro vinaigrette on the side

"Medianoche" Salad

Kale & romaine salad with diced swiss cheese, ham, pickles, mustard vinaigrette & sweet egg bread croutons
(contains pork, dairy, gluten, egg. Vegetarian salad available)

NYC Deli

Sephardic Honey-Braised Chicken

with onions, sweet potatoes, dried fruit & almonds

Pastrami

With rye bread, sauerkraut, pickles & Russian dressing
(all items on the side; bread contains gluten, dressing contains egg)

Vegetarian Matzoh Ball Soup

with roasted mushrooms & seasonal vegetables

Traditional Sweet Noodle Kugel

with raisins, cinnamon & roasted apples

Roasted Beet & Carrot Tzimmes

with red wine vinegar, dates & orange zest

Deconstructed Bagel Salad

spinach salad with macerated red onion, shaved cucumber, tomato, capers, dill, smoked salmon chevre
& bagel chips
(contains dairy, gluten & fish. vegan/gf salad option available)

Spanish Cuisine

Catalan-Style Costillas

Pork ribs with pomegranate & Seville orange glaze

Spanish Chicken

With chickpeas & olives

Fideua

With soyrizo, tomato, green beans & fideua noodles
(contains gluten, soy; GF option available)

Couscous

With vegetable stock, tomato, onion, garlic, paprika, Piquillo peppers

Grilled Eggplant

With roasted piquillos, quinoa, pimenton & goat cheese (cheese on the side)

Butter Lettuce with Marinated Carrots

With spanish olives, cherry tomatoes, olive oil, cumin, lemon & chile

Malaysian Satay

Malaysian Satay Chicken

With spicy peanut sauce

(contains peanuts; nut-free option available)

Beef Rendang

Slow-stewed with coconut, ground spices, ginger, lemongrass & shallots

Malaysian Stir Fried Vegetables & Tofu

With toasted coconut, lemongrass & kecap manis (contains soy)

Hokkien Mee

Thick soy-braised noodles with cabbage & sesame (contains gluten)

Sambal Mixed Veggies

Gai lan, bok choy, carrots and broccolini with ginger, sambal and pickled 'acar' vegetable relish

Nasi Ulam

Rice, vegetable & fresh herb salad with tamarind vinaigrette (contains soy)

B u i l d - Y o u r - O w n

Italian Sandwiches

Baguette

Prosciutto Cotto

With sweet whole grain mustard & provolone cheese

Italian Braised Chicken

With goat horn peppers

Roasted Portobello

With spinach

Sandwich Toppings

Garlic aioli, mustard, lettuce, tomato, shaved onion

Roasted Rainbow Carrots

With pumpkin seed pesto

Lemon Broccoli Fregola

With fried capers and shaved Parmesan
(contains dairy; dairy-free option available)

Tircolore Salad

With creamy garlic vinaigrette

Brazilian Churrascaria

"Picanha" Grilled Steak

Served with Malaguetta BBQ Sauce and Housemade Chimichurri

Chicken & Shrimp

With tomatoes and coconut
(contains shellfish)

Vegetarian Feijoada

With smoked tempeh and black beans in rich broth
(contains soy)

Vegetable Quinoa

With spring peas & herbs

"Beterraba e Laranja"

Roasted beets, oranges, currants and argula with a ginger vinaigrette

Jicama, Cucumber & Mango Salad

With "Caipirinha" vinaigrette

Southwest-style

Stacked Enchiladas

New Mexico Style "Stacked" Beef Enchiladas

Ground beef braised with red New Mexico chilies (contains dairy)

New Mexico Style 'Stacked' Chicken Enchiladas

With Hatch green chiles
(contains dairy; Paleo option available)

New Mexico Style "Stacked" Cheese Enchiladas

With jack cheese, fresh corn, Calabacitas, leeks & green chiles
(contains dairy; vegan option available)

Ancho Braised Black Beans

With chopped white onion & cilantro

Brown Sugar Roasted Sweet Potatoes

With charred Anaheim peppers & cotija cheese
(contains dairy. Dairy free version available)

Butter Lettuce With Roasted Corn

With toasted pepitas, cherry tomatoes, crispy tortilla strips & charred jalapeno vinaigrette
(Cheese on the side)

B u i l d - Y o u r - O w n

Korean Rice bowl

Seasoned Sushi Rice

Mixed Spring Greens

Ginger-Sesame Chicken

Soy-Marinated Beef

Thin sliced

Teriyaki Tofu

Sauces

Gochujang sauce, sriracha, ponzu sauce

Toppings

Shredded carrots, pickled daikon, kimchi, sautéed spinach, pickled cucumbers, mung bean sprouts, sesame seeds

Red Leaf Lettuce

With cucumbers, daikon, tomatoes and garlic-sesame-soy dressing

MEXICAN-SOUTHERN

Slow-Cooked Pork Chile Verde

With tomatillos, roasted poblanos, and grilled onions

Braised Turkey "Pozole" Rojo

Braised turkey, prepared with traditional pozole flavors and served with hominy, shredded cabbage, white onion, oregano, sliced jalapenos, radishes, avocado and lime

Vegetarian "Pozole"

Veggies prepared with traditional Pozole flavors, served with hominy, shredded cabbage, white onion, oregano, pinto beans, sliced jalapenos, radishes and lime
(contains gluten, soy; GF & soy-free option available)

Buttermilk Cheddar Grits

(contains dairy; dairy-free option available)

Southern Succotash

Corn, tomatoes, fava beans, peas, peppers & zucchini, with chipotle chiles

Mixed Green Salad

With cranberries, candied pecans, buttermilk blue cheese dressing
(Nuts on the side. Dressing, on the side, contains dairy, egg)

Mediterranean Nachos!

Lavash Chips

With za'atar

(Contains gluten and sesame seeds)

Shredded Chicken

Tomato-Braised Lamb

Grilled Veggies with Chickpeas

Mediterranean Nacho Toppings!

Feta Yogurt, green harissa, pickled onions, tahini-lemon hummus

Curried Cauliflower "Couscous"

With olives, eggplant, sultanas, parsley mint & feta
(cheese on the side)

Mediterranean Potato Salad

With mushrooms, whole herbs & Grana Padano
(contains dairy; dairy-free option available)

Romaine Salad with Spiced & Marinated Carrots

With cucumbers & cherry tomatoes

Kids vs. Adults

Cheeseburger Sliders

With lettuce, tomato, onion & classic sauce options
(contains dairy; dairy-free option available)

Faux Chicken Fingers

With BBQ dipping sauce
(contains gluten, soy)

Iceberg Salad

With cherry tomatoes & ranch dressing
(ranch contains dairy; dairy-free dressing)

Duck Confit Salad

With goat cheese, pistachios, re-hydrated & fresh cherries, arugula and balsamic reduction
(cheese & nuts on the side)

Slow-Roasted Carrots

With vadouvan, yogurt & kale
(contains dairy; dairy-free option available)

Roasted Cauliflower Gratin

With a cheddar & Parmesan mornay
(contains dairy)

St Patrick's Day

Guinness-Braised Corned Beef & Cabbage

With glazed carrots, pearl onions & herb puree

Bangers & Mash

Pork or vegetarian sausages with mashed potatoes

Green on Green

Blanched seasonal green veggies with arugula pesto
(contains dairy; dairy-free option available)

Rocket, Endive & Poached Pear Salad

With blue cheese, caramelized walnuts and a poppy seed vinaigrette
(nuts & cheese on the side)

Bailey's Irish Cream Brownies

(Contains gluten, dairy, egg, nuts)

Chicken & Dumplin's

Chicken & Dumplings

Braised chicken with veggies & dumplings
(contains gluten, dairy)

Carolina Pulled Pork

With chile verde vinegar sauce & mini hero rolls
(rolls, on the side, contain gluten)

Vegetable & Dumpling Stew

With hearty black eyed peas & dumplings
(contains gluten, dairy GF & vegan option available)

Roasted Cauliflower Salad

With cranberries, celery, sliced almonds & tarragon vinaigrette

Arugula Salad with Blackberries

With spring onions, goat cheese & honeyed balsamic vinaigrette
(Vinaigrette contains honey. Cheese on the side)

North African Cuisine

Lamb Chermoula

Lamb spiced with garlic, coriander, fresh cilantro, cumin & paprika, typical of Tunisian cuisine

Chicken Chermoula Stuffed Peppers

Chicken spiced with garlic, coriander, fresh cilantro, cumin & paprika, stuffed in green peppers

North African Peanut Soup

With sweet potatoes, carrots & parsnip (contain peanuts; peanut free alternative available)

Israeli Couscous

With roasted acorn squash, plumped golden sultana & fresh grapes
(contains gluten; GF option available)

Courgette with Feta, Mint & Pomegranate

Dressed with fresh citrus (contains dairy; dairy-free option available)

Green Salad with Grapes & Fennel

With red & green endive and a roasted grape vinaigrette

Jamaican BBQ!

Jamaican Jerk Chicken

Marinated in house jerk spice and grilled over open flame

Ginger Beer-Braised Pulled Pork

With pineapple-cilantro 'pico de gallo' & roasted banana leaf

Jerk-Spiced Bean & Quinoa Cake

With pineapple-cilantro 'pico de gallo'

Jamaican Rice and Peas

With coconut, ginger, garlic & scallion

Tamarind Roasted Squash

With pepitas, Scotch Bonnet peppers, kale & lime vinaigrette

Sweet Greens

With fried plantain, papaya, kiwi and guava vinaigrette

Pasta Bar!

Linguine

(contains gluten; GF pasta available)

Slow-Cooked Pork Sugo

Slow-cooked with red wine & aromatics, garnished with Parmesan & basil
(contains dairy; dairy-free option available)

Chicken Meatballs with Sage Brown Butter Alfredo

Garnished with Parmesan & sage
(contains gluten, dairy; Paleo option available)

Slow-Roasted Vegetable Ragout

With cannellini beans and grated Pecorino

Cucumber Salad with Fresh Mint

With lemon yogurt dressing
(dressing contains dairy)

Pasta Bar Toppings

Grated Parmesan (contains dairy), chopped Calabrian chiles, housemade salsa verde, chiffonade basil

Arugula Salad

With tomatoes and garlic bread croutongs
(croutons, on the side, contain gluten, dairy)

Flavors of Thailand

Thai Chicken Slider

Flavored with lemongrass, ginger and fresh herbs, served with pickled veggie & cabbage slaw

Grilled "Flank" Steak

With chile, fish sauce & herbes, served with cabbage and pickled cucumber
(contains fish)

Curried Chickpea Slider

With Thai basil, jalapeno, cilantro, mint and a splash of coconut milk

Potato Salad

With cilantro and tamarind chutney

Mixed Peas

Spring peas, edamame & snap peas in a sesame vinaigrette

Asian Chopped Salad

With broccoli, carrot, radish, mandarin orange, peanuts & sesame
(nuts on the side)

Punjabi Regional Cuisine

Tandoori Chicken

Marinated in yogurt and seasoned with tandoori masala
(contains dairy; paleo option available)

Lamb Keema

Grand Masala spiced ground lamb with peas & potatoes

Veggie Samosa Pie

Spiced vegetables baked in puff pastry crust
(contains gluten; GF option available)

Spiced Carrots

Roasted carrots with spiced yogurt
(yogurt, on the side, contains dairy)

Naan

With chutney & raita
(Raita contains dairy)

'Kachumber' Salad

Fresh greens with cucumber, tomato, onion & peppers with coriander vinaigrette

Portuguese Soup & Salad

Grilled Vegetable Salad

With spicy piquillo vinaigrette

Ensalada Frango de Cebolada

Herb-grilled chicken salad with onions, oranges, fennel, currants, rosemary and orange vinaigrette

Calabaza

Minted summer squash, almonds, sheep's milk cheese, shaved radishes & salsa verde
(contains gluten, dairy, nuts; vegan, GF and nut-free option available)

Tomato-Saffron Rice

With smoked pimenton, grilled peppers & oil-cured black olives

Cozido a Portuguesa

Portuguese stew of pork shoulder, and cured linguica with chickpeas, cabbage & potatoes

Caldo Verde

Portuguese kale & potato stew with red beans

Sliced Olive Baguette

(contains gluten; GF bread available)

Pranzo Italiano

Kale Caesar

Massaged and crispy kale mix, served with classic Caesar dressing and Parmesan
(cheese, on the side, contains dairy)

Ragout of Pork Polpetta & Tomato-Braised Shoulder

Italian pork meatballs & slow-roasted pork shoulder with chile, fennel seed & slow-roasted tomato
sauce
(contains gluten, egg)

Vegetarian "Meatballs"

With chile, fennel seed & slow-roasted tomato sauce
(contains gluten, egg.; vegan/GF entree available upon request)

Red-Skinned Potato Mash

With garlic & rosemary

Saffron-Roasted Cauliflower

With pickled red onion, pine nuts, parsley, agrodolce-plumped golden raisins, ricotta salata
(contains nuts, dairy; nut & dairy-free option available)

Spinach Salad with Roasted Sweet Potatoes

With red onions, Moscatel vinaigrette & goat cheese
(cheese on the side)

Slider Bar!

American Dinner Rolls

(contains gluten, dairy, egg. GF buns available)

Barbecued Beef Sliders

With housemade BBQ sauce

Pulled Pork Sliders

With spicy Cajun rub

Roasted Eggplant Slider

With balsamic reduction & a sun-dried tomato tapenade

Pea Pesto Orzo Salad

With English peas, snap peas, mint & preserved lemon

Creamy Southern Slaw

(contains dairy, egg)

Cobb Salad

With romaine, tomato, hard egg, blue cheese, grilled chicken breast, grilled lemon & green goddess dressing

(All items on the side)

