

LUNCH

- Blackberry & Goat Cheese Salad, Candied Pecans, Arugula, Grilled Lemon Chicken, Basil, Blackberry Balsamic Dressing
 - Best enjoyed chilled
- Sticky Shrimp Poke Bowl, Cucumber, Corn, Carrots, Rice, Crispy Onions, Pickled Ginger, Wasabi Aioli, Tamari
 - Best enjoyed chilled
- Caesar Salad, Grilled Lemon Pepper Chicken or Mock Chicken, Shaved Brussels Sprouts, Romaine, Kale, Garlic Croutons, Parmesan, Caesar Dressing
 - Best enjoyed chilled
- Carrot and Red Lentil Falafel Bowl, Kale Pesto Hummus, Cucumber, Pickled Red Onion, Quinoa, Tahini Dressing
 - Preheat oven to 425 degrees
 - Reheat falafel uncovered for 8-12 minutes until warm
 - Enjoy with remaining ingredients chilled

DINNER

- Summer Vegetable Meatball Lasagna, Tomato Ragu, Summer Squash, Peppers, Torn Basil, Ricotta, Mozzarella
 - Preheat oven to 400 degrees
 - Cover lasagna with foil and reheat for 15-20 minutes until heated through
- Cashew Chicken, Bell Peppers, Snap Peas, Zucchini, Oyster Sauce, Steamed Rice, Scallions
 - Preheat oven to 425 degrees
 - Cover all ingredients with foil and reheat for roughly 15 minutes until rice steamed and chicken hot
- Marinated & Pan Roasted Berkshire Pork Chops, Sweet Potato Mash, Thyme, Asparagus, Cherry Jus
 - Preheat oven to 400 degrees
 - Cover sweet potatoes with foil and reheat 12-15 minutes
 - Reheat pork chops and asparagus with cherry jus uncovered for 12-15 minutes until hot
- Chicken Tikka Bowl, Radish, Heirloom Tomato, Cucumber, Red Onion, Dill, House Made Naan, Baba Ghanoush
 - Preheat oven to 400 degrees
 - Reheat chicken uncovered for roughly 15 minutes until hot
 - Reheat naan uncovered for 4-6 minutes
 - Enjoy with remaining ingredients chilled
- Steak Frites, Jojo Farmer's Market Potatoes, Roasted Asparagus, Dill Pickle Aioli
 - Preheat oven to 450 degrees
 - Reheat steak and potatoes uncovered for 12-14 minutes until hot
 - Reheat asparagus uncovered for 5-8 minutes

- Crispy Chicken Thighs, Creamed Corn Polenta, Blistered Tomatoes, Kale, Summer Herb Chimichurri
 - Preheat oven to 450 degrees
 - Cover polenta, kale, and tomatoes with foil and reheat for 12-15 minutes
 - Reheat chicken uncovered for 12-15 minutes until hot
- Ginger Peach Chicken Meatballs, Cucumber Edamame Salad, Cilantro, Coconut Rice
 - Preheat oven to 425 degrees
 - Reheat rice and meatballs uncovered for 12-15 minutes until hot
 - Enjoy with salad chilled
- Citrus Salsa Verde Roasted Salmon, Lemon, Orange, Red Onion, Garlic, Paprika, Parsley, Cilantro, Green Beans, Rice
 - Preheat oven to 425 degrees
 - Cover all ingredients with foil and reheat for 12-15 minutes until rice steamed and salmon heated through
- Sweet Corn Carne Asada Tacos, Sweet Corn and Pineapple Salsa, Pickled Red Onions, Cilantro Lime Coleslaw, Corn Tortillas
 - Preheat oven to 450 degrees
 - Reheat beef uncovered for 12-15 minutes until hot
 - Reheat taco shells for 3-5 minutes uncovered
 - Enjoy with remaining ingredients chilled