

MONDAY LUNCH BUFFET

Daily Selection of Cheese and Charcuterie

*Sliced Turkey, Ham, Mortadella, Roast Beef, Salami
Sliced Cheddar, Provolone, Swiss and Havarti Cheeses
Assorted Local Artisanal Breads and Grilled Pita
Marinated Olives with Rosemary, Garlic, and Citrus
Marinated Artichokes, Roasted Peppers*

Make your own Salad

*Romaine Lettuce, Spinach and Frisée, Mixed Greens, Bibb Lettuce
Julienne Carrots, Sliced Cucumbers, Grape Tomatoes, Sliced Mushrooms, Julienne Peppers
Shaved Red Onions, Roasted Corn, Black Beans, Croutons
Herb Roasted Chicken Breast, Sustainable Catch of the Day
Feta, Blue, Parmesan and Goat Cheeses
White Balsamic Vinaigrette, Citrus and Herb Vinaigrette, Ranch and Caesar*

Chef's Selection of Salads

Marinated Mushroom Salad

Cole Slaw

Roasted Corn and Black Bean Salad

Deviled Egg Salad

Spanish Comfort Food Favorites

Gazpacho

Ancho Spiced Chicken Breast with Cilantro Cream Sauce

Roasted Tilapia with Fresh Pico de Gallo

Grilled Squash and Zucchini with Roasted Cherry Tomatoes

Spanish Rice

Chef's Selection of Assorted Pastries

Fresh Fruit Salad with Orange Blossom Honey and Mint

ARTICLE ONE

AMERICAN GRILL

Priced at \$19.00 for adults and \$10.00 for children aged between 6 and 12. Additional Lunch options include Salad Bar only (\$14.00 / \$7.00), and Lunch Buffet to-go (\$15.00 / \$7.00).

FOOD. THOUGHTFULLY SOURCED. CAREFULLY SERVED.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

TUESDAY LUNCH BUFFET

Daily Selection of Cheese and Charcuterie

*Sliced Turkey, Ham, Mortadella, Roast Beef, Salami
Sliced Cheddar, Provolone, Swiss and Havarti Cheeses
Assorted Local Artisanal Breads and Grilled Pita
Marinated Olives with Rosemary, Garlic, and Citrus
Marinated Artichokes, Roasted Peppers*

Make your own Salad

*Romaine Lettuce, Spinach and Frisée, Mixed Greens, Bibb Lettuce
Julienne Carrots, Sliced Cucumbers, Grape Tomatoes, Sliced Mushrooms, Julienne Peppers
Shaved Red Onions, Roasted Corn, Black Beans, Croutons
Herb Roasted Chicken Breast, Sustainable Catch of the Day
Feta, Blue, Parmesan and Goat Cheeses
White Balsamic Vinaigrette, Citrus and Herb Vinaigrette, Ranch and Caesar*

Chef's Selection of Salads

*Slow Roasted Pulled Chicken Salad with Roasted Grapes
Roasted Potato Salad with Crisp Celery and Mustard Vinaigrette
Tomato and Mozzarella Salad
Rotini Pasta Salad with Grilled Vegetables and Fresh Herbs*

Italian Favorites

*Vegetable Minestrone
Meatballs in Marinara Sauce
Chicken Marsala with Roasted Mushrooms
Roasted Garlic Broccolini
Penne Pasta Puttanesca*

Chef's Selection of Assorted Pastries

Fresh Fruit Salad with Orange Blossom Honey and Mint

ARTICLE ONE

AMERICAN GRILL

Priced at \$19.00 for adults and \$10.00 for children aged between 6 and 12. Additional Lunch options include Salad Bar only (\$14.00 / \$7.00), and Lunch Buffet to-go (\$15.00 / \$7.00).

FOOD. THOUGHTFULLY SOURCED. CAREFULLY SERVED.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

WEDNESDAY LUNCH BUFFET

Daily Selection of Cheese and Charcuterie

*Sliced Turkey, Ham, Mortadella, Roast Beef, Salami
Sliced Cheddar, Provolone, Swiss and Havarti Cheeses
Assorted Local Artisanal Breads and Grilled Pita
Marinated Olives with Rosemary, Garlic, and Citrus
Marinated Artichokes, Roasted Peppers*

Make your own Salad

*Romaine Lettuce, Spinach and Frisée, Mixed Greens, Bibb Lettuce
Julienne Carrots, Sliced Cucumbers, Grape Tomatoes, Sliced Mushrooms, Julienne Peppers
Shaved Red Onions, Roasted Corn, Black Beans, Croutons
Herb Roasted Chicken Breast, Sustainable Catch of the Day
Feta, Blue, Parmesan and Goat Cheeses
White Balsamic Vinaigrette, Citrus and Herb Vinaigrette, Ranch and Caesar*

Chef's Selection of Salads

*Macaroni Salad
Antipasto Salad with Oreganata Dressing
Classic Tuna Salad
Roasted Pepper Salad*

Southern Style Specials

*Chicken and Wild Rice Soup
Blackened Salmon with Spicy Mango Salsa
Grilled Chicken with Blueberry BBQ Glaze
Braised Kale
Herb Roasted Fingerling Potatoes*

Chef's Selection of Assorted Pastries

Fresh Fruit Salad with Orange Blossom Honey and Mint

ARTICLE ONE

AMERICAN GRILL

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FOOD. THOUGHTFULLY SOURCED. CAREFULLY SERVED.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

THURSDAY LUNCH BUFFET

Daily Selection of Cheese and Charcuterie

*Sliced Turkey, Ham, Mortadella, Roast Beef, Salami
Sliced Cheddar, Provolone, Swiss and Havarti Cheeses
Assorted Local Artisanal Breads and Grilled Pita
Marinated Olives with Rosemary, Garlic, and Citrus
Marinated Artichokes, Roasted Peppers*

Make your own Salad

*Romaine Lettuce, Spinach and Frisée, Mixed Greens, Bibb Lettuce
Julienne Carrots, Sliced Cucumbers, Grape Tomatoes, Sliced Mushrooms, Julienne Peppers
Shaved Red Onions, Roasted Corn, Black Beans, Croutons
Herb Roasted Chicken Breast, Sustainable Catch of the Day
Feta, Blue, Parmesan and Goat Cheeses
White Balsamic Vinaigrette, Citrus and Herb Vinaigrette, Ranch and Caesar*

Chef's Selection of Salads

*Creamy Potato Salad with Fresh Herbs
Pickled Shrimp and Onion Salad
Tortellini Salad with Mushrooms and Roasted Peppers
Roasted Carrot Salad with Za'atar Yogurt Dressing*

Chef's Signature Dishes

*Roasted Carrot Soup
Grilled Flank Steak with Chimichurri Sauce
Seared Chicken with Red Pepper Romesco
Roasted Mini Peppers and Mushrooms
Rice Pilaf*

Chef's Selection of Assorted Pastries

Fresh Fruit Salad with Orange Blossom Honey and Mint

ARTICLE ONE

AMERICAN GRILL

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FOOD. THOUGHTFULLY SOURCED. CAREFULLY SERVED.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

FRIDAY LUNCH BUFFET

Daily Selection of Cheese and Charcuterie

*Sliced Turkey, Ham, Mortadella, Roast Beef, Salami
Sliced Cheddar, Provolone, Swiss and Havarti Cheeses
Assorted Local Artisanal Breads and Grilled Pita
Marinated Olives with Rosemary, Garlic, and Citrus
Marinated Artichokes, Roasted Peppers*

Make your own Salad

*Romaine Lettuce, Spinach and Frisée, Mixed Greens, Bibb Lettuce
Julienne Carrots, Sliced Cucumbers, Grape Tomatoes, Sliced Mushrooms, Julienne Peppers
Shaved Red Onions, Roasted Corn, Black Beans, Croutons
Herb Roasted Chicken Breast, Sustainable Catch of the Day
Feta, Blue, Parmesan and Goat Cheeses
White Balsamic Vinaigrette, Citrus and Herb Vinaigrette, Ranch and Caesar*

Chef's Selection of Salads

*Sweet Potato and Granny Smith Apple Salad
Roasted Asparagus and Preserved Lemon Salad
Stone Fruit Salad with Honey Vinaigrette and Fresh Mint
Jamaican Jerk Chicken with Mango and Arugula Salad*

Chef Deng's Favorites

*Hot & Sour Soup
Teriyaki Glazed Salmon
Sweet & Sour Chicken
Baby Bok Choy with Toasted Sesame Seeds
Vegetable Lo Mein*

Chef's Selection of Assorted Pastries

Fresh Fruit Salad with Orange Blossom Honey and Mint

ARTICLE ONE

AMERICAN GRILL

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FOOD. THOUGHTFULLY SOURCED. CAREFULLY SERVED.

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SATURDAY LUNCH BUFFET

Daily Selection of Cheese and Charcuterie

*Sliced Turkey, Ham, Mortadella, Roast Beef, Salami
Sliced Cheddar, Provolone, Swiss and Havarti Cheeses
Assorted Local Artisanal Breads and Grilled Pita
Marinated Olives with Rosemary, Garlic, and Citrus
Marinated Artichokes, Roasted Peppers*

Make your own Salad

*Romaine Lettuce, Spinach and Frisée, Mixed Greens, Bibb Lettuce
Julienne Carrots, Sliced Cucumbers, Grape Tomatoes, Sliced Mushrooms, Julienne Peppers
Shaved Red Onions, Roasted Corn, Black Beans, Croutons
Herb Roasted Chicken Breast, Sustainable Catch of the Day
Feta, Blue, Parmesan and Goat Cheeses
White Balsamic Vinaigrette, Citrus and Herb Vinaigrette, Ranch and Caesar*

Chef's Selection of Salads

*Marinated Artichoke and Sweet Pepper Salad
Eggplant and Berry Salad
Roasted Tomato Panzanella
Tabbouleh Salad*

Article One Signature Dishes

*Senate Bean Soup
Mustard and Herb Rubbed Pork Loin with Red Wine Demi-Glace
Roasted Chicken with Savory Jus
Green Beans with Toasted Almonds
Creamy Polenta*

Chef's Selection of Assorted Pastries

Fresh Fruit Salad with Orange Blossom Honey and Mint

ARTICLE ONE

AMERICAN GRILL

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FOOD. THOUGHTFULLY SOURCED. CAREFULLY SERVED.

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SUNDAY LUNCH BUFFET

Daily Selection of Cheese and Charcuterie

*Sliced Turkey, Ham, Mortadella, Roast Beef, Salami
Sliced Cheddar, Provolone, Swiss and Havarti Cheeses
Assorted Local Artisanal Breads and Grilled Pita
Marinated Olives with Rosemary, Garlic, and Citrus
Marinated Artichokes, Roasted Peppers*

Make your own Salad

*Romaine Lettuce, Spinach and Frisée, Mixed Greens, Bibb Lettuce
Julienne Carrots, Sliced Cucumbers, Grape Tomatoes, Sliced Mushrooms, Julienne Peppers
Shaved Red Onions, Roasted Corn, Black Beans, Croutons
Herb Roasted Chicken Breast, Sustainable Catch of the Day
Feta, Blue, Parmesan and Goat Cheeses
White Balsamic Vinaigrette, Citrus and Herb Vinaigrette, Ranch and Caesar*

Chef's Selection of Salads

*Spicy Watermelon and Shrimp Salad
Roasted Fennel, Red Onion and Citrus Salad
Green Bean Salad with Toasted Almonds
Roasted Beet Salad with Blood Orange Vinaigrette*

American Classics

*Cheddar Ale Soup
BBQ Beef Brisket
Grilled Chicken with Roasted Peach Sauce
Honey Glazed Carrots
Cheddar Grits*

Chef's Selection of Assorted Pastries

Fresh Fruit Salad with Orange Blossom Honey and Mint

ARTICLE ONE

AMERICAN GRILL

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FOOD. THOUGHTFULLY SOURCED. CAREFULLY SERVED.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness