

PLATED LUNCH @ DIMOND

For up to 20 guests | \$40 per person
kids under 10 are half priced if they order off of the kids' menu
kids under 3 are complementary unless they order an entree
*indicates house recommendations | offerings subject to seasonal availability

ON THE TABLE

DONUTS warm housemade donuts dusted in nutmeg, cinnamon sugar

FIRST COURSE

host pre-selects one appetizer to be served family style an additional appetizer can be added for \$5/person

NOSH

*FRIED BRUSSELS SPROUTS lemon, parmesan, Aleppo chile (veg)

BURRATA CROSTINI fresh creamy mozzarella and seasonal accompaniments on crostini (veg)

CORN JALAPEÑO FRITTERS creme fraiche, piquillo aioli, scallions (veg/GF)

REUBEN FRIES! french fries, beef pastrami, russian dressing, swiss cheese, sauerkraut (veg possible by substituting mushrooms)

*CARBONA PIZZA! assorted Detroit-style pizza cut into two bite squares (veg/meat/can be vegan upon request)
HUMMUS PLATE hummus, grilled pita, olives, pickled vegetables, pickled red onions (VEGAN)

Included with first course

DONUTS warm housemade donuts dusted in nutmeg, cinnamon sugar

ENTREES

each guest selects their own entree at the table

GLK CHOPPED SALAD romaine lettuce, roasted corn, english cucumber, cherry tomato, avocado, sunflower seeds, basil vinaigrette (VEGAN/GF)

CALI MIXED BOWL arugula salad with parmesan and lemon vinaigrette, avocado, pickled red onions, pita bread. Comes with choice of hummus or tuna salad

MATZOH BALL SOUP served with mixed green salad with lemon vinaigrette

SOUP OF THE DAY served with mixed green salad with lemon vinaigrette

YADI turkey, swiss, avocado, cranberry sauce, lettuce, tomato, pickled red onions, pickles, mustard vinaigrette, mayo on an Acme roll

ROCCO SANDO prosciutto cotto, prosciutto crudo, soppressata, provolone, arugula, pickled onions, tomatoes, marinated bell peppers, pesto on an Acme roll

BRISKET FRENCH DIP braised beef brisket, horseradish cream, swiss cheese, arugula, tomato, pickled red onion, brisket jus, served on an Acme roll

SMOKED TOFU BANH MI chilled smoked tofu, spicy cashew butter, daikon radish slaw, pickled jalapeno, cilantro on an Acme roll (VEGAN)

GLK BURGER beef patty, caramelized onions, mushrooms, bleu cheese, on a bun served with french fries **GARDEN BURGER** garden veggie patty, swiss cheese, pickled red onion, lettuce, russian dressing on a bun. served with french fries (veg)

Included with entree host pre-selects one side to be served family style

FRENCH FRIES with ketchup (VEGAN)
*CRISPY POTATOES with creamy horseradish (veg/GF)

