



LUNCH BUFFET at DIMOND

For 21-80 guests | \$40 per person

kids under 10 are half priced, kids under 3 are complementary

*indicates house recommendations | offerings subject to seasonal availability

APPETIZERS

host pre-selects two (one from each section)

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)

SALAD

ARUGULA SALAD with cherry tomatoes, shaved parmesan, and lemon vinaigrette (veg/GF)

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

VICIOUS SALAD romaine, radicchio, arugula, walnuts, crispy prosciutto, parmesan, chickpeas, black olives, balsamic dressing (GF)

VEGAN VICIOUS SALAD romaine, radicchio, arugula, walnuts, garbanzo beans, black olives, balsamic vinaigrette (VEGAN/GF)

ENTREES

*host pre-selects two (one from each section, or two from vegetarian)
an additional entree can be added for \$8/person*

PROTEIN

ASSORTED HALF SANDWICHES turkey/cheddar, hummus/avocado (VEGAN), pastrami/swiss, BLTA

***BUTTERMILK FRIED CHICKEN** tender, juicy pastured chicken dipped in buttermilk and fried fresh

BRAISED BEEF BRISKET with jus and creamy horseradish

***ROASTED CHICKEN BREAST** with lemon jus (GF)

VEGETARIAN

SPICED CHICKPEA STEW of chickpeas, lacinato kale, harissa (VEGAN/GF)

RISOTTO with truffled wild mushrooms and parmesan (veg)

BAKED MAC AND CHEESE (veg)

***BAKED PASTA** shells, tomato sauce, fresh mozzarella, lemon (veg)

BAKED CREAMY PESTO PASTA (veg)

***EGGPLANT PARMESAN** with salsa verde, cherry tomatoes, and brick and parmesan cheese (veg)

SIDES

*host pre-selects one
an additional side can be added for \$5/person*

CRISPY POTATOES (VEGAN/GF)

***FRENCH FRIES** (VEGAN/GF)

ROASTED CAULIFLOWER SALAD with pickled fennel, capers, dill (VEGAN/GF)

RED POTATO SALAD (veg/GF)

***JEAN'S PERSIAN CUCUMBERS** sesame, garlic, braggs liquid amino (VEGAN/GF)

BROCCOLI RABE sauteed with garlic, chile, preserved lemon (veg/GF)

CREAMY POLENTA with goat cheddar (veg/GF)

DESSERT

included

DONUTS warm housemade donuts dusted in nutmeg, cinnamon sugar (veg)

upgrade to individually plated desserts are available for \$7/person

