Seasonal Menu

Week 3		Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Fresh Tock	Classic Soup	Garden Vegetable	Garden Vegetable	Garden Vegetable	Garden Vegetable	Garden Vegetable	Soup du Jour	Soup du Jour
	Whole Body Soup	Mushroom Bisque	Navy Bean	Manhattan Clam Chowder	Cream of Tomato	Shrimp Bisque	Soup du Jour	Soup du Jour
	Chili	Chorizo Chili	Chorizo Chili	Chorizo Chili	Chorizo Chili	Chorizo Chili	Chorizo Chili	Chorizo Chili
	Carved						Honey Pineapple Glazed Ham	Roasted Turkey
Danksida PINER Lunch	Entrée	Buffalo Chicken Tenders	Pulled Pork Sandwich	Beef Tacos (2)	Jerk Chicken Skewers	Baked Fish with Lemon Dill Sauce	Mushroom Dijon Chicken Breast	Country Fried Steak
	Entrée						Spinach Lasagna	Mini Apple Leek Quiche
	Vegetable	Warm Corn Salad with Cilantro	Garlic Roasted Green Beans & Cauliflower	Broccoli with Olive Oil & Lemon Juice	Corn Fritters	Collard Greens & Cabbage	Green Beans Almondine	Broccoli Sauté
	Vegetable						Vegetable Medley	Buttered Corn
	Starch	Tater Tots	Cajun Fries	Spanish Rice	Hoppin' John Rice	Old Bay Wedges	Roasted Potato Medley	Sweet Potato Mash
	Starch						Braised Artichoke Rice Pilaf	Bread Stuffing
Dinner	Entrée	Oriental Style Shaved Beef	Jalapeno Chicken	Baked Ziti with Garlic Bread	Grilled Turkey Medallions au Jus	Chicken Cacciatore	Jamaican Jerk Pork Loin	Eggplant Parmesan
	Entrée	Herb Orange Pork Loin	Seafood Tetrazzini	Caribbean Spiced Chicken	Asian Pork Stir Fry	Mexican Spaghetti	Chicken & Shrimp Gumbo	Rigatoni with Italian Sausage
	Vegetable	Balsamic Grilled Vegetables	Braised Artichokes with Capers & Parsley	Spaghetti Squash	Creamed Spinach	Sautéed Tomatoes with Garlic	Braised Mixed Greens	Steamed Broccoli
	Vegetable	Curried Garbanzo & Tomatoes	Vegetable du Jour	Vegetable du Jour	Vegetable du Jour	Vegetable du Jour	Vegetable du Jour	Vegetable du Jour
	Starch	Chipotle Mac & Cheese	Black Bean & Corn Pilaf	House Salad	Cheddar Mashed Potatoes	Potato Casserole/ Garlic Bread	Baked Potato with Caramelized Onions	Linguini with Fresh Herbs & Olive Oil
	Starch	Seasoned Wild Rice	Sweet Potato Casserole	Red Pepper Couscous	Fried Rice	Chickpea, Cucumber Tomato Salad	Lemon Herbed Rice	Roasted Parsley Red Potatoes /Garlic
BRAVISIMO!	Lunch Entrée	Ravioli	Tuesday Wing Day with Slaw & Fries	Quesadillas	Honey Bar	Breakfast Friday	Eggs to Order	Eggs to Order
	Create your own	Baked Potato		Mac & Cheese Bar	Tortellini			
	Dinner Entrée	Tempura		Ice Cream Sundae Station	Fried Chicken		Thai Lettuce Wraps	Boiled or Fried Pierogis

crunch	Lunch Protein	Sweet Potato Burrito	Vegetarian Spaghetti	Stuffed Eggplant	Vegetarian Baked	Black Bean Tacos	Pork Sausage	Pork Sausage			
	Lunch Protein	Sweet Folato Burnto	vegetariari spagnetti	Stuffed Egyplant	Shells	with Avocado	(Brunch)	(Brunch)			
	Lunch Side	Roasted Zucchini	Steamed Peas	Balsamic Roasted	Roasted Yellow	Broccoli & Red	Turkey Bacon	Turkey Bacon			
				Brussels Sprouts	Squash	Peppers	(Brunch)	(Brunch)			
	Lunch Vegan	Black Barley Pilaf	Grain Blend with	Shitake Grain Blend	Savory Golden Jewel	Chickpea Tagine	Scrambled Eggs &	Scrambled Eggs &			
	Side	Diack Darley Filal	Marinated	Stillake Grain Dienu	Blend		Home Fries	Home Fries			
	Dinner Protein	Grilled Tofu Skewers	Artichoke & Spinach	Baked Falafel with Yogurt Sauce	Tofu Spinach Wrap	Crispy Sesame Tofu	Seatin Sauté with	Cauliflower & Tofu			
			Lasagna				Mushrooms & Onions	Masala			
	Dinner Side	Steamed Cauliflower	Vegetable Medley	Parsnips & Carrots	Eggplant & Zucchini	Sugar Snap Peas	Spicy Cauliflower	Couscous & Black			
		Steamed Caamower	,	•	Casserole			Beans			
	Dinner Vegan	Grain Medley du Jour	Butterscotch Calypso	Hummus with Pita	Caviar Rice Pilaf	Roasted Tri-colored	Lentil Medley	Grain Medley du Jour			
	Side	,	Beans	Chips		Potatoes					
	Specialty	Ham & pepperoni	Cheeseburger	Assorted Flatbread	Apple & Cheddar	Vegetable Stromboli	Breakfast Stromboli	Breakfast Bagels &			
	. ,	Calzone	Stromboli	Pizzas	Calzone			English Muffins			
CODERATE	Protein Pizza	Greek Chicken	Cajun Chicken	Sausage Peppers &	Ham Asparagus &	Italian Wedge	Bacon Cheddar	Sun Dried Tomato &			
PELLEIGA			-	Onions	Ricotta		&Hash Brown	Spinach			
	Vegetarian Pizza	Arugula & Pesto	Grilled Zucchini &	Hawaiian Vegetable	Vegetable Supreme	Roasted Vegetable	Caprese (mozzarella,	Pizza du Jour			
			Goat Cheese	<u> </u>			tomato & basil)				
	Entrée	Lasagna with &	Pasta Putanesca with	Eggplant Parmesan	Spaghetti Bolognese	Chicken Marsala	Pasta with 2 Sauces	Pasta Carbonara with			
		without meat	Garlic Bread	with Garlic Bread	with Garlic Bread			Bacon			
THE GRILLE	Daily Feature	California Mushroom	Grilled Balsamic	Appetizers	Turkey Burger Club	Clam Boat	French Toast &	French Toast &			
		House Fries Seasoned to	Chicken House Fries Seasoned to		House Fries Seasoned to	House Fries Seasoned to	Pancakes Sausage Gravy & Biscuits	Pancakes Sausage Gravy & Biscuits			
	Specialty Fry	Order	Order	Loaded French Fry Bar	Order	Order	Sudsage Gravy a Siscans	Sudsage clary a siscales			
	Ranch, Cajun and Old Bay Seasonings for Fries Daily. Saturday- Waffle Fries, Sunday-Curly Fries										
	Composed	Green Bean &	Three Bean Medley	Roasted Eggplant &	Marinated Brussels	Roasted Vegetable	Lox & Condiments	Lox & Condiments			
	Salad	Roasted Tomato	Three Bean Medley	Red Peppers	Sprouts	Crudité	Lox & Condiments	Lox & Condiments			
	Composed Salad	Spicy Garden Pasta	Iceberg Wedge with	Roasted Yellow	Apple Orchard Cole	Tomato & Hearts of	Seafood Salad	Seafood Salad			
			Red Pepper	Tomato	Slaw	Palm					
	Composed	Cilantro Lime White	Couscous Tabbouleh	Lentils & Red Beans	Black Barley	Buffalo Chicken Pasta	Chopped Nicoise	Chopped Nicoise			
Alle	Salad	Bean	Couscous rabboulen	Lentiis & Red Deans	DIACK Dariey		Chopped Nicoise	Chopped Nicoise			
	Dressings Balsamic Vinaigrette, Caesar Dressing, Fat Free French, Low Fat Honey Mustard, Italian Dressing, Ranch Dressing										
	/greens										
Arab er	Daily Specialty	Italian Focaccia	Chicken Fiesta Wrap	Appetizers	Caprese	Crispy Ranch Chicken	Daily Features	Daily Features			
The			•		'	Wrap		,			
Deli											
	Deletion Welffe Downith true common Chitan Fine Detter and a nation of terminal 7 Cold Canada Albitan Whele 20/ China Lasteid Disc and 2 Co. Mills Coffee Dead Too (1999) 1994 1994 1994 1994 1994 1994 1994										
6.	Belgian Waffle Bar with two syrups, Gluten Free Batter and a variety of toppings, 7 Cold Cereals, 4 Juices, Whole, 2%, Skim, Lactaid, Rice, and 2 Soy Milks, Coffee, Decaf, Tea (regular and herbal), Hot Chocolate, Cappuccino, Iced tea, 12 Soft Drinks, Filtered Water, Whole Loaf Artisan Breads, white, wheat, rye, whole grain, English Muffins, Bagels, Peanut Butter, Cream Cheese, Whipped Butter, Margarine, Honey, Jelly, Jams and Preserves. Assorted Donuts, fresh-										
Wheateroft's	baked Muffins, Scones, Cinnamon Rolls and Croissants. An assortment of fresh-baked Cookies, Bars, Pies, Pastries, Custards, Puddings and a rotation of seasonal specialties.										
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	**All Allergen Items are marked on station signs with a Logo										