

WHAT'S COOKING THIS WEEK ...

Sunday		Week 3
Lunch		Lemon Thyme Chicken Breast with Mango Relish served with Roasted Sweet Potatoes and Asparagus
Dinner		Traditional Pot Roast served with Mashed Root Vegetables and Carrots & Peas
Vegan Entrée		Spinach, Artichoke and Buckwheat Stuffed Portobello Mushroom with Lemon Thyme Vinaigrette served with Simple Arugula Salad
Monday		
Lunch		Quinoa Taco Bowl with Pulled Chicken, Lettuce, Pico de Gallo, Avocado, "Sour Cream" served with Corn Crisps and Roasted Corn & Vegetable Salad
Dinner		Sautéed Chicken Piccata served with Herb Roasted Red Skin Potatoes and Sautéed Green Beans
Vegan Entrée		Quinoa Taco Bowl with Stewed Black Beans, Lettuce, Pico de Gallo, Avocado, "Sour Cream" with Corn Crisps and Roasted Corn & Vegetable Salad
Tuesday		
Lunch		BBQ Pulled Pork Butt with Caramelized Onions served with Butternut Squash Mac & Cheese and Shaved Cabbage Slaw
Dinner		Carved Cajun Roasted Turkey Breast served with Wild Rice Pilaf and Ratatouille
All Day Vegan		House-made Potato Parsnip Gnocchi with Wild Mushroom Ragout and Broccoli Rabe
Wednesday		
Lunch		Greek Roasted Chicken served with Pesto Soft Polenta and "Parmesan" Roasted Brussels Sprouts
Dinner		Cuban Beef Picadillo over House Made Arepa with Chimichurri Sauce, Salsa Roja and Roasted Pineapple & Spinach Salad
Vegan Entrée		Tuscan White Bean Cakes with Fresh Tomato Basil Sauce served with Pesto Soft Polenta and "Parmesan" Roasted Brussels Sprouts
Thursday		
Lunch		Loaded Nachos – Lean Turkey, Corn Tortilla, Butternut Cheese Sauce, Spanish Rice, Pinto Beans, Lettuce, Red Onion, Chipotle Crema and Pico de Gallo served with Spicy 3 Bean Salad
Dinner		Turkey and Brown Rice Meatball Stroganoff served with GF Herbed Pasta and Glazed Carrots
Vegan Entrée		Lentil and Cauliflower "Meat" Loaf served with Butternut Squash Mac & Cheese and Shaved Cabbage Slaw
Friday		
Lunch		Beef Stuffed Peppers served with Buckwheat Pilaf and Zucchini and Squash
Dinner		General Tso Tempura Chicken served with Brown Rice Pilaf and Sautéed Ginger Garlic Baby Bok Choy
Vegan Entrée		Tempura Cauliflower Stir Fry served with Brown Rice Pilaf and Sautéed Ginger Garlic Baby Bok Choy
Saturday		
Lunch		Indian Spiced Wings with Spicy Honey Glaze served with Basmati Rice and Bhindi Vegetables
Dinner		Jambalaya with House Made Sausage served with Cauliflower Rice and Okra
Vegan Entrée		Sweet Potato and Swiss Chard Enchiladas with Chickpea Cream served with Basmati Rice and Bhindi Vegetables

YOUR MENU



Available Anytime

Vegan Gluten Free Pasta
House-made Marinara Sauce
Soup Du Jour
Fresh Portable Fair

Hours

Sunday – Saturday
11:00 AM – 8:00 PM



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