

WHAT'S COOKING THIS WEEK ...

Monday		Week 1
Lunch		Chicken Curry served with Baked Sweet Potatoes and Sautéed Green Beans
Dinner		Peruvian Chicken served with Herb Roasted Potatoes and Roasted Tomatoes
Vegan Entrée		Vegetable Curry
Tuesday		
Lunch		Chicken Shawarma Skewers served with Quinoa Tabbouleh
Dinner		Orange Beef Stir Fry served with Jasmine Rice and Steamed Broccoli
All Day Vegan		Vegetable Skewers served with Quinoa Tabbouleh
Wednesday		
Lunch		Gluten Free Pasta with Bolognese Sauce and Sautéed Yellow Squash and Red Peppers
Dinner		Apple Glazed Pork Loin served with Cider Whipped Sweet Potatoes and Sautéed Squash
Vegan Entrée		Quinoa and Roasted Vegetable Quesadilla and Pico de Gallo
Thursday		
Lunch		Italian Sausage with Peppers and Onion served with House-made Marinara, Yukon Gold Potatoes and Sautéed Green Beans
Dinner		Indian Spiced Chicken served with Curry Roasted Potatoes and Grilled Asparagus
Vegan Entrée		Spicy Eggplant with Garbanzo Beans Grit Cakes with Red Onion
Friday		
Lunch		Chicken and Vegetable Curry served with Jasmine Rice
Dinner		Turkey and White Bean Chili Bowl served with Vegan Cornbread and Sautéed Zucchini
Vegan Entrée		BBQ Pulled Jackfruit Sandwich
Saturday		
Lunch		Slow Roasted Pulled Pork served with Cajun Spiced Baked Tots
Dinner		Pasta Bar with Meatballs; Alfred, Basil Pesto and Marinara Sauces; and Roasted Vegetables
Vegan Entrée		Vegan Meatball with Marinara Sauce
Sunday		
Lunch		Grilled Grape Agrodolce Pork Chops served with Yukon Gold Potatoes and Steamed Vegetables
Dinner		Cajun Roast Beef served with New Orleans Dirty Rice and Tabasco Roasted Brussels Sprouts
Vegan Entrée		Tomato Bruschetta Flatbread with House-made Roasted Garlic Hummus

YOUR MENU



Allergen Free Kitchen!

Available Anytime

Vegan Gluten Free Pasta
Scratch Marinara Sauce
Vegan Soup of the Day
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.