

MENU CYCLE 2

2018

March 19 - 25

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST <small>Egg Whites Available upon Request Daily</small>	Steel Cut Oats V	Apple Crisp	Steel Cut Oats V	Chicken Congee GF	Fruity Sunrise Porridge V		
	Sauteed Mushrooms GF		Baked Beans V GF	Southwest Vegetable Toss V GF	Spinach & Feta Danish		
	Eggs: Scrambled, Fried to order GF	Buttermilk Pancakes	Eggs: Scrambled, Hard Boiled, Fried to order GF	Huevos Rancheros Breakfast Bowl	Eggs: Scrambled, Fried to order GF		
	Ham & Cheese Omelets	Eggs: Scrambled & Fried to Order GF	Hash Brown Potatoes	Eggs: Scrambled & Fried to Order GF	Greek Omelets GF		
	Diced Harvest Pride Potatoes	Baby Potato Pancakes	Turkey Sausage Links GF	Hash Brown Potatoes	Hash Brown Potatoes		
	Turkey Bacon GF	Crispy Bacon GF	Crispy Bacon GF	Crispy Bacon GF	Peameal Bacon GF		
	Pork Sausage Patty	*RWA Pork Sausage Links GF	French Toast	*RWA Pork Sausage Links GF	Turkey Bacon GF		
	Meatless Breakfast Croissant	Mornin' Breakfast Wrap	Breakfast Club Melt	Breakfast Tacos (Meat & Meatless)	Mediterranean Egg White Panini		
Sausage & Egg Breakfast Croissant	Meatless Mornin' Breakfast Wrap	(Meat & meatless)		Ham & Swiss Breakfast Panini			
LUNCH	Interactive Souvlaki and Falafel	Taco Tuesday Interactive	Interactive Caesar Salad GF V	Interactive Grilled Cheese	Smoothie Bar GF	Interactive Waffle	Interactive Omelet GF
	Cod w Black Pepper and Broiled Lemons GF	Crispy Pollock Bites	Eggplant Mozza Melt	Carnita with Red Enchilada Sauce	Hand Battered Haddock	Eggs Scrambled GF	Eggs: Scrambled GF
	Chicken Broccoli Pasta Bake	Roadside Curried Chickpeas V GF	Pasta w Tomato V or Alfredo	Mac n Cheese	Beef Burger	Crispy Bacon GF	RWA Pork Sausage Links GF
	Spinach Feta Twister	Butter Chicken Poutine	Meatballs	Black Bean Simmer V	Veggie Burger V	Chicken Alfredo Pasta Bake	Fluffy Pancakes
	Moroccan Lentil Stew V	Samosa	Sundried and Tomato Sausage	Stuffed Jalapenos	Buffalo Chicken Pasta	Beef or Vegetable Taco	Philly Cheese Steak Sandwich
	French Fries	Jasmine Rice V GF	Mediterranean Vegetable Tart	Mexican Rice V	Whole Baked Sweet Potato with Chili	Quinoa and Kale Quiche	Quinoa Stuffed Peppers V
	Carrots w Fresh Dill V GF	Warm Naan Bread	Chicken Parmesan Sub	Roasted Sweet Potato V GF	Chili Fries	Grilled Vegetables w Tofu V GF	Philly Cheese Fries
	Sautéed Zucchini V GF	Fresh Market Vegetables V GF	Potato Wedges	Sonara Vegetable Quinoa V		Steamed White Rice V GF	Broccoli V GF
	White Rice V GF	Fries and Gravy	Zucchini and Corn Sauté V GF	Corn Niblets V GF		French Fries	White Rice V GF
			Garlic Breadstick				
Ginger Beef	Butter Chicken GF	Chicken Parmesan Bowl	BBQ Pulled Turkey Rice Bowl	Tortilla Chili Bowl	Sweet Chili Chicken GF	Dynamite Chicken	
Pasta Bar V GF	International Chicken Sandwich Bar	March Theme Dinner	Stir Fry Bar V GF			Roast Beef Carvery GF	
Vietnamese Lemon Grass Chicken GF	Pesto Crusted Salmon GF		Fried Chicken	Garlic Hunan Beef GF	Florentine Meatloaf	Roasted Chicken Breast w Sundried and Tomato Salsa GF	
Tilapia with Turmeric and Dill GF	Mediterranean Vegetable Lasagna GF		Meat Lasagna	Kung Poa Chicken Legs GF	Butternut Squash Ravioli with Butter, Sage and Goat Cheese	Broiled Salmon w Sundried & Tomato Salsa GF	
Vietnamese Meatballs	Chicken Breast with Oven-Roasted		Oven Roasted Trout GF	Kung Poa Cauliflower V GF	Comforting Cracker Crusted Cod	Meatless Bean Goulash V	
Sticky Spicy Tofu V GF	Marinara Sauce GF		Mozza Sticks w Marinara Sauce	Sweet Ginger Tofu w Pak Choi V GF	Braised Beef on a Bun	Cheese Tortellini w Fresh Salsa Sauce	
Spring Roll	Green Beans with Tofu V GF			Chicken and Vegetable Dumpling	Navy Bean Curry with Kale V GF	Glazed Carrots V GF	
Glass Noodles Japchae GF	Mashed Potatoes GF		Tuscan Beans with Rosemary GF	Jasmine Rice V GF	Maple Glazed Carrots and Parsnip V GF	Yorkshire Pudding	
Buddha Delight Stir-fried Veg V GF	Broccoli V GF		Steamed Potatoes with Fine Herbs GF		Braised Beef Poutine Poutine	Sautéed Brussel Sprouts with Bacon GF	
Baby Carrots V GF	Cheddar Cheese Sauce		Blistered Green Beans w Tomato Pesto GF	Fresh Market Vegetables V GF	Cauliflower Goat Cheese Stuffed Portobello GF	Mash Potatoes w Gravy	
			Garlic Bread	Tempura Shrimp	Fries	Wholegrain Rice V GF	
<i>*After Eight Dining*</i>	<i>*After Eight Dining*</i>	<i>*After Eight Dining*</i>	<i>*After Eight Dining*</i>	<i>*After Eight Dining*</i>	<i>*After Eight Dining*</i>	<i>*After Eight Dining*</i>	<i>*After Eight Dining*</i>
Chef's Daily Entrée Feature...	Chef's Daily Entrée Feature...	Chef's Daily Entrée Feature...	Chef's Daily Entrée Feature...	Chef's Daily Entrée Feature...	Chef's Daily Entrée Feature...	Chef's Daily Entrée Feature...	Chef's Daily Entrée Feature...
Appetizers & Side Dishes	Appetizers & Side Dishes	Appetizers & Side Dishes	Appetizers & Side Dishes	Appetizers & Side Dishes	Appetizers & Side Dishes	Appetizers & Side Dishes	Appetizers & Side Dishes
Signature Hot Sandwich	Signature Hot Sandwich	Signature Hot Sandwich	Signature Hot Sandwich	Signature Hot Sandwich	Signature Hot Sandwich	Signature Hot Sandwich	Signature Hot Sandwich
Daily Pizza & Flatbread Feature	Daily Pizza & Flatbread Feature	Daily Pizza & Flatbread Feature	Daily Pizza & Flatbread Feature	Daily Pizza & Flatbread Feature	Daily Pizza & Flatbread Feature	Daily Pizza & Flatbread Feature	Daily Pizza & Flatbread Feature

MENU SUMMARY	GF - GLUTEN-FREE	V - VEGAN	Meatless	54%	Seafood	9%	Cycle 2 Menu Schedule 2018 Feb 5 - 11 March 19 - 25
	*RWA - Raised WITHOUT Antibiotics		Poultry	17%	Beef	10%	
			Pork	10%			