

MENU CYCLE 6

2018

April 16 - 22

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST Egg Whites Available upon Request Daily	Steel Cut Oats	Apple Crisp	Fruity Sunrise Porridge V	Steel Cut Oats V	Mushroom & Vegetable Congee V GF		
	Eggs: Scrambled & Fried to Order GF	Egg and Butter Danish	Sautéed Mushrooms V GF	Buttermilk pancakes	Warm Cinnamon Rolls		
	Hard Boiled GF	Texas French Toast	Eggs: Scrambled GF	Eggs: Scrambled & Fried to Order GF	Eggs: Scrambled & Fried to Order GF		
	Potato Pom Poms	Eggs: Scrambled & Fried to order GF	Western Omelet GF	Hash Brown Potatoes	Hash Brown Potatoes		
	*RWA Pork Sausage Links	Hash Brown Potatoes	Hash Brown Potatoes	Crispy Bacon GF	Crispy Bacon GF		
	Crispy Bacon GF	Crispy Bacon GF	Crispy Bacon GF	Turkey Bacon GF	Turkey Sausage Links GF		
	Buenos Dias (w/ Ham)	*RWA Pork Sausage Links GF	Pork Sausage Patty	Ham & Swiss Breakfast Panini	Breakfast Burritos		
Meatless Buenos Dias	Breakfast Burger	Sausage & Egg Breakfast Muffin	Mediterranean Egg White Panini	(Meat & Meatless)			
(Egg, gaucamole, pico de gallo)	Meatless Breakfast Burger	Meatless Breakfast Muffin					
LUNCH	Interactive Souvlaki and Falafel V	Interactive Caesar Salad GF	Interactive Sausage	Interactive Grilled Cheese	Smoothie Bar GF	Interactive Savory Waffle	Interactive Omelet GF
	Sticky Honey Garlic Pork Rib Bites	Penne al Forno	Four Cheese Tortellini Bake	Mac n Cheese	Hand Battered Haddock	Eggs Scrambled GF	Eggs Scrambled GF
	Black Bean Simmer V	Eggplant Caprese Pizza GF	Butter Chicken Poutine	Steak Tenderloin Sandwich	Chicken Pad Thai	Crispy Bacon GF	Pork Sausage Links GF
	Pollock Bites w Bangkok Coconut Curry Sauce	Roasted Turkey Club Sandwich	Samosa	Veg Enchilada with Red Enchilada Sauce	Portobello and Beef Burger	Western Skillet	Roast Beef on a Bun
	Noodle Sauté w Carrots and Onions	Italian Quinoa w Tofu V	Roadside Curried Chickpeas V GF		Edamame Dumpling V	Chicken Pot Pie	Cheese Rigatoni
		Potato Wedges	Petite Peas V GF	Southern Succotash V GF	Sweet Ginger Tofu with Pak Choi V GF	Cheese Tortellini w Sundried & Fresh Tomato Salsa	White Rice V GF
	Fries	Tuscan Beans w Rosemary GF	Basmati Rice V GF	Mexican Rice V	Fresh Market Vegetable V GF	Potato Wedges	Roasted Red Peppers w Tomatoes V GF
	Snow Peas w Carrots V GF	Broccoli V GF	Warm Naan Bread	Sweet Potato Fries	Miso Roasted Cauliflower V GF	Brussel Sprout and Bacon Sauté GF	Sautéed Carrots V GF
	Battered Cauliflower bites	Rice V GF	Indian Spiced Cauliflower V GF	Dr Pepper Baked Beans GF V	Jasmine Rice V GF	White Rice V GF	French Fries
				Corn Niblets V GF		Meatless Bean Goulash V	
	Karage Chicken Bowl with Kimchi Slaw	Sweet and Sour Pork	Butter Chicken GF	BBQ Pulled Turkey Rice Bowl	Ginger Beef	Dynamite Chicken	Orange Ginger Chicken
	Pasta Bar V GF	Fajita Bar V	Chef's Choice Interactive	Stir-Fry Bar V GF			Carvery Ham GF
	Grilled Striploin Steak GF		Chicken Cordon Bleu GF	Fried Chicken	Grilled Steak w Chimichurri Sauce GF	Chicken Parmesan	Rosemary Roasted Chicken Breast GF
	Grilled Chicken Breast w Creole Sauce GF	Grilled Chicken Thighs w Thai Green Curry Sauce GF	Mussels GF	Sicilian Sole GF	Arros con Polo GF	Roasted Salmon GF	Florentine Meatloaf
Shrimp and Scallop Skewer w Creole Sauce GF	Whole Rainbow Trout w Lemon & Thyme	Showtime Sushi V GF	Mediterranean Vegetable Lasagna	Quinoa Stuffed Peppers V	Herb Crusted Pork Chops GF	Four Bean Stew V GF	
Creole Vegetable Jambalaya V GF	Vegetable Pad Thai V GF	Cremini Mushroom Wellington V	Crispy Tofu w Broccoli Pesto Sauce	BBQ Baby Back Ribs GF		Roasted Mushroom Ravioli w Sautéed Mushroom and Onion Sauce	
Onion Rings	Grilled Thai Style Tofu GF	Canadian Bacon GF	Salt n Pepper Wedges		Squash and Barley Risotto V	Scalloped Potatoes	
Market Fresh Vegetables V GF	Potstickers	Ratatouille Tofu V GF	Summer Squash Sauté V GF	Roasted Sweet Potatoes V GF	Garlic Mashed Red Skins V GF	Honey Roasted Butternut Squash w Cranberries & Feta GF	
French Onion Mashed Potato GF	Coconut Rice V GF	Dauphenoise Potato GF	Grilled Portobello Mushrooms V GF	Fire Roasted Corn w Sweet Peppers V GF	Green Beans V GF	Ranch Baby Carrots V GF	
Baton Rouge Vegetable V GF	Gai lan V GF	Asparagus V GF	Garlic Bread	Roasted Baby Red Skin Potatoes V GF	Zucchini & Tomato w Roasted Garlic GF		
	Roasted Sweet Potato V GF	Roasted Carrots & Red Onions with Fennel and Mint V GF			Bruschetta		
After Eight Dining	*After Eight Dining*	*After Eight Dining*	*After Eight Dining*	*After Eight Dining*	*After Eight Dining*	*After Eight Dining*	
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	
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	

MENU SUMMARY

GF - GLUTEN-FREE **V - VEGAN**
RWA* - Raised WITHOUT Antibiotics

Meatless 54% Seafood 9%
 Poultry 17% Beef 10%
 Pork 10%

Cycle 6 Menu Schedule 2018
 April 22 - 28
 March 5 - 11
 April 16 - 22