

# MENU CYCLE 6

2018

March 5 - 11

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>BREAKFAST</b> Egg Whites Available upon Request Daily	Steel Cut Oats	Apple Crisp	Fruity Sunrise Porridge <b>V</b>	Steel Cut Oats <b>V</b>	Mushroom & Vegetable Congee <b>V GF</b>	<b>Spring Open House 2018</b> 9am-4pm	
	Eggs: Scrambled & Fried to Order <b>GF</b>	Egg and Butter Danish	Sautéed Mushrooms <b>V GF</b>	Buttermilk pancakes	Warm Cinnamon Rolls		
	Hard Boiled <b>GF</b>	Texas French Toast	Eggs: Scrambled <b>GF</b>	Eggs: Scrambled & Fried to Order <b>GF</b>	Eggs: Scrambled & Fried to Order <b>GF</b>		
	Potato Pom Poms	Eggs: Scrambled & Fried to order <b>GF</b>	Western Omelet <b>GF</b>	Hash Brown Potatoes	Hash Brown Potatoes		
	*RWA Pork Sausage Links	Hash Brown Potatoes	Hash Brown Potatoes	Crispy Bacon <b>GF</b>	Crispy Bacon <b>GF</b>		
	Crispy Bacon <b>GF</b>	Crispy Bacon <b>GF</b>	Crispy Bacon <b>GF</b>	Turkey Bacon <b>GF</b>	Turkey Sausage Links <b>GF</b>		
	Buenos Dias (w/ Ham)	*RWA Pork Sausage Links <b>GF</b>	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				
		Interactive Souvlaki and Falafel <b>V</b>	Interactive Caesar Salad <b>GF</b>	Interactive Sausage	Interactive Grilled Cheese		Smoothie Bar <b>GF</b>
<b>LUNCH</b>	Sticky Honey Garlic Pork Rib Bites	Penne al Forno	Four Cheese Tortellini Bake	Mac n Cheese	Hand Battered Haddock	Eggs Scrambled <b>GF</b>	Eggs Scrambled <b>GF</b>
	Black Bean Simmer <b>V</b>	Eggplant Caprese Pizza <b>GF</b>	Butter Chicken Poutine	Steak Tenderloin Sandwich	Chicken Pad Thai	Crispy Bacon <b>GF</b>	Pork Sausage Links <b>GF</b>
	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 <b>V</b>	Roadside Curried Chickpeas <b>V GF</b>		Edamame Dumpling <b>V</b>	Chicken Pot Pie	Cheese Rigatoni
		Potato Wedges	Petite Peas <b>V GF</b>	Southern Succotash <b>V GF</b>	Sweet Ginger Tofu with Pak Choi <b>V GF</b>	Cheese Tortellini w Sundried & Fresh Tomato Salsa	White Rice <b>V GF</b>
	Fries	Tuscan Beans w Rosemary <b>GF</b>	Basmati Rice <b>V GF</b>	Mexican Rice <b>V</b>	Fresh Market Vegetable <b>V GF</b>	Potato Wedges	Roasted Red Peppers w Tomatoes <b>V GF</b>
	Snow Peas w Carrots <b>V GF</b>	Broccoli <b>V GF</b>	Warm Naan Bread	Sweet Potato Fries	Miso Roasted Cauliflower <b>V GF</b>	Brussel Sprout and Bacon Sauté <b>GF</b>	Sautéed Carrots <b>V GF</b>
	Battered Cauliflower bites	Rice <b>V GF</b>	Indian Spiced Cauliflower <b>V GF</b>	Dr Pepper Baked Beans <b>GF V</b>	Jasmine Rice <b>V GF</b>	White Rice <b>V GF</b>	French Fries
				Corn Niblets <b>V GF</b>		Meatless Bean Goulash <b>V</b>	
	Karage Chicken Bowl with Kimchi Slaw	Sweet and Sour Pork	Butter Chicken <b>GF</b>	BBQ Pulled Turkey Rice Bowl	Ginger Beef	Dynamite Chicken	Orange Ginger Chicken
<b>DINNER</b>	Pasta Bar <b>V GF</b>	Fajita Bar <b>V</b>	Founder's Day Celebration Cake	Stir-Fry Bar <b>V GF</b>			Carvery Ham <b>GF</b>
	Grilled Striploin Steak <b>GF</b>		Chicken Cordon Bleu <b>GF</b>	Fried Chicken	Grilled Steak w Chimichurri Sauce <b>GF</b>	Chicken Parmesan	Rosemary Roasted Chicken Breast <b>GF</b>
	Grilled Chicken Breast w Creole Sauce <b>GF</b>	Grilled Chicken Thighs w Thai Green Curry Sauce <b>GF</b>	Mussels <b>GF</b>	Sicilian Sole <b>GF</b>	Arros con Polo <b>GF</b>	Roasted Salmon <b>GF</b>	Florentine Meatloaf
	Shrimp and Scallop Skewer w Creole Sauce <b>GF</b>	Whole Rainbow Trout w Lemon & Thyme	Showtime Sushi <b>V GF</b>	Mediterranean Vegetable Lasagna	Quinoa Stuffed Peppers <b>V</b>	Herb Crusted Pork Chops <b>GF</b>	Four Bean Stew <b>V GF</b>
	Eggs Benny		Eggs Benny				
	Creole Vegetable Jambalaya <b>V GF</b>	Vegetable Pad Thai <b>V GF</b>	Cremini Mushroom Wellington <b>V</b>	Crispy Tofu w Broccoli Pesto Sauce	BBQ Baby Back Ribs <b>GF</b>		Roasted Mushroom Ravioli w Sautéed Mushroom and Onion Sauce
	Onion Rings	Grilled Thai Style Tofu <b>GF</b>	Canadian Bacon <b>GF</b>	Salt n Pepper Wedges		Squash and Barley Risotto <b>V</b>	Scalloped Potatoes
	Market Fresh Vegetables <b>V GF</b>	Potstickers	Ratatouille Tofu <b>V GF</b>	Summer Squash Sauté <b>V GF</b>	Roasted Sweet Potatoes <b>V GF</b>	Garlic Mashed Red Skins <b>V GF</b>	Honey Roasted Butternut Squash w Cranberries & Feta <b>GF</b>
	French Onion Mashed Potato <b>GF</b>	Coconut Rice <b>V GF</b>	Dauphenoise Potato <b>GF</b>	Grilled Portobello Mushrooms <b>V GF</b>	Fire Roasted Corn w Sweet Peppers <b>V GF</b>	Green Beans <b>V GF</b>	Ranch Baby Carrots <b>V GF</b>
	Baton Rouge Vegetable <b>V GF</b>	Gai lan <b>V GF</b>	Asparagus <b>V GF</b>	Garlic Bread	Roasted Baby Red Skin Potatoes <b>V GF</b>	Zucchini & Tomato w Roasted Garlic <b>GF</b>	
	Roasted Sweet Potato <b>V GF</b>	Roasted Carrots & Red Onions with Fennel and Mint <b>V GF</b>			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