

MENU CYCLE 6

2017

October 30 - November 5

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST <small>Egg Whites Available upon Request Daily</small>	Thai Coconut Congee	Apple Crisp	Fruity Sunrise Porridge V	Steel Cut Oats V	Mushroom & Vegetable Congee V GF		
		Bacon, Egg & Cheddar Danish	Sautéed Mushrooms V GF	Buttermilk pancakes	Smoked Meat Breakfast Hash		
	Eggs: Scrambled & Fried to Order GF	Texas French Toast	Eggs: Scrambled GF	Eggs: Scrambled & Fried to Order GF	Eggs: Scrambled & Fried to Order GF		
	Potato Pom Poms	Eggs: Scrambled & Hard Boiled GF	Western Omelet GF	Hash Brown Potatoes	Hash Brown Potatoes		
	Crispy Bacon GF	Hash Brown Potatoes	Hash Brown Potatoes	Crispy Bacon GF	Crispy Bacon GF		
	Turkey Peameal Bacon GF	Crispy Bacon GF	Crispy Bacon GF	Turkey Bacon GF	Turkey Sausage Links GF		
	Turkey peameal Breakfast Croissant	*RWA Pork Sausage Links GF	Pork Sausage Patty	Ham & Swiss Breakfast Panini	Breakfast Burritos		
	Meatless Breakfast Croissant	Breakfast Burger	Sausage & Egg Breakfast Muffin	Mediterranean Egg White Panini	(Meat & Meatless)		
		Meatless Breakfast Burger	Meatless Breakfast Muffin				
	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	
Thai Baked Sweet Potato	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	Meatball Snack Sub	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		Chicken and Vegetable Dumpling	Chicken Pot Pie	Cheese Shells	
	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 Haystack 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		
			Corn Niblets V GF		Meatless Bean Goulash V	French Fries	
Bangkok Coconut Curry Chicken	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 Halloween	Interactive Salad Bar V GF	Stir-Fry Bar V GF			Carvery Ham GF	
Grilled Striploin Steak GF	All you care to eat Spaghetti	Chicken Cordon Bleu GF	Chicken Parmesan	Grilled Steak w Chimichurri Sauce GF	Oven Fried Chicken	Rosemary Roasted Chicken Breast GF	
Grilled Chicken Breast w Creole Sauce GF	Grilled Chicken Thighs w Thai Green Curry Sauce GF	Showtime Sushi V GF	Sicilian Sole GF	Arros con Polo GF	Mediterranean Vegetable Lasagna GF	Florentine Meatloaf	
Shrimp and Scallop Skewer w Creole Sauce GF	Oven Roasted Cod GF	Roasted Salmon GF					
		Showtime Sushi V GF	Pasta w Tomato V or Alfredo Sauce	Quinoa Stuffed Peppers V	Herb Crusted Pork Chops GF	Four Bean Stew V GF	
		Eggs Benny					
Creole Vegetable Jambalaya V GF	Vegetable Pad Thai V GF	Mushroom and Caramelized Onion Tartatin	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	Beef Barbacoa Empanada	Squash and Barley Risotto V	Scalloped Potatoes	
Fire Roasted Corn w Sweet Peppers 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 2017
 September 18 - 24
 October 30 - November 5
 December 11 - 17