

WEEK 1 MENU



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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH
<p>Soup Of The Day: None</p> <p>Salad Of The Day: None</p> <p>Brunch Extras: Smoked Salmon Platter and Omelet Station</p> <p>Entrees: Leg Of Lamb Roast Baked Ziti V Baked Salmon with Lemon Butter Sauce Rotisserie Chicken</p> <p>Sides: Yukon Gold Potatoes Truffled Creamed Spinach</p> <p>Dessert: Apple Pie</p>	<p>Soup Of The Day: Beef and Barley Soup Vegetable Garden Soup V</p> <p>Salad Of The Day: Black Bean Salad</p> <p>Sandwich Of The Day: Grilled Chicken Soft Taco</p> <p>Entrees: Souvlaki GF Bang Bang Tofu V</p> <p>Sides: Rice Pilaf California Blend Vegetables GF Turnip Greens GF</p> <p>Dessert: Lemon Meringue</p>	<p>Soup Of The Day: Minestrone Soup V</p> <p>Salad Of The Day: Vinegar Coleslaw</p> <p>Sandwich Of The Day: NC BBQ Pulled Pork with Bun</p> <p>Entrees: Shrimp Tostados Asian Vegetable Stir Fry * GF V</p> <p>Sides: Lo Mein Noodles V Baked Beans V Green Beans and Mushrooms with Shallots * GF V</p> <p>Dessert: Chocolate Cake</p>	<p>Soup Of The Day: Vegetable Beef Soup * Tomato Bisque V</p> <p>Salad Of The Day: Potato Salad</p> <p>Sandwich Of The Day: Better Burger Sandwich*</p> <p>Entrees: Fried Chicken Wings Vegetable Lasagna * V</p> <p>Sides: Seasoned Potato Wedges Broccoli with Garlic Butter GF V* Asparagus GF V</p> <p>Dessert: Carrot Cake</p>	<p>Soup Of The Day: Split Pea with Ham Soup Ginger Carrot Soup V</p> <p>Salad Of The Day: Carrot Raisin Salad</p> <p>Sandwich Of The Day: Gyros</p> <p>Entrees: Honey Garlic Chicken Thighs * Burrata Cheese Ravioli with Lemon-Parm Butter V</p> <p>Sides: Wild Rice V Fried Brussels Sprouts GF V Sautéed Brussels Sprouts V</p> <p>Dessert: Pear Crème Brûlée</p>	<p>Soup Of The Day: Chicken Gumbo White Bean and Kale Soup V</p> <p>Salad Of The Day: Broccoli and Cheddar Salad</p> <p>Sandwich Of The Day: Aleppo Chicken Wrap</p> <p>Entrees: Country Style Steak Vegetable Stuffed Portobello Mushrooms * V</p> <p>Sides: Mashed Potatoes V Green Beans GF Sautéed Baby Spinach with Garlic GF V</p> <p>Dessert: Cherry Cheesecake</p>	<p>Soup Of The Day: Chicken Noodle Soup Mushroom and Brie Bisque V</p> <p>Salad Of The Day: Antipasto Salad</p> <p>Sandwich Of The Day: Ham and Brie Croissant with Honey Mustard Dressing</p> <p>Entrees: Coconut Chicken Curry Eggplant Parmesan * V</p> <p>Sides: Jasmine Rice GF V Roasted Cauliflower GF V Green Peas GF V</p> <p>Dessert: Cookie Duo – Chocolate Chip and Coconut Pecan</p>
DINNER	DINNER	DINNER	DINNER	DINNER	DINNER	DINNER
	<p>Catch Of The Day: Pan Seared Black Bass with Tzatziki Sauce GF</p> <p>Entrees: Boneless Beef Short Ribs Adobo GF Roasted Cauliflower, Chard, Tomato, and Chickpeas GF V Salmon with Miso Glaze Rotisserie Chicken</p> <p>Sides: California Blend Vegetables * GF Egg Noodles</p>	<p>Catch Of The Day: Mahi with Lemon Butter Garlic</p> <p>Entrees: Chef Karla's Chili with Toppings Tofu Broccoli Frittata V Baked Salmon with Creamy Dill Sauce Honey Glazed Chicken Action Station: Mac and Cheese with Various Toppings</p> <p>Sides: Angel Hair Pasta * Honey Glazed Carrots GF</p>	<p>Catch Of The Day: Grouper Piccata GF</p> <p>Entrees: Hawaiian Kalua Pork with Cabbage GF Vegetable Pot Pie * V Pan Fried Salmon with Curry Cream Sauce Buttermilk Fried Chicken</p> <p>Sides: Country Mashed Potatoes GF Asparagus * GF</p>	<p>Catch Of The Day: Snapper Vera Cruz * GF</p> <p>Entrees: Lemon Herb Chicken * GF Roasted Vegetable Risotto * GF V Pan Seared Salmon with Capers and Olive Oil Steak Fajita Quesadillas</p> <p>Sides: Wild Rice Green Beans * GF</p>	<p>Catch Of The Day: (Cod) Fish and Chips</p> <p>Entrees: Home-style Pot Roast GF Creamy Orzo with Mushrooms V Ginger Glazed Baked Salmon GF Chicken and Dumplings</p> <p>Sides: Herb Roasted Potatoes * GF Buttered Broccoli * GF</p>	<p>Catch Of The Day: Pecan Crusted Trout</p> <p>Entrees: Korean BBQ Beef GF Vegetable Enchiladas V Baked Salmon with Lemon Butter Sauce Roasted Crispy Chicken</p> <p>Sides: Brown Rice * GF Peas * GF</p>

MENUS ARE SUBJECT TO CHANGE! Menu items marked with an asterisk (*) are items that contain less than 600 calories, 6g saturated fat, and 600 mg of sodium.
(GF) Gluten-Free (V) Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.