



PLATE

MON

- Breakfast** **Green Eggs and Ham** Local Cage-Free Eggs scrambled with Ham, Basil Pesto and Parmesan
- Lunch** **Roasted Pork with Poblano Pesto** Slow-Roasted Pork Loin with Poblano Pumpkin Seed Pesto served with Pinto Beans and Rice
Mushroom and Zucchini Enchilada Bake (v) Corn Tortillas layered with Roasted Veggies, Enchilada Sauce and Cheese served with Rice and Beans
- Dinner** **Moroccan Grilled Beef** Charmoula Grilled Flank Steak with Pearl Cous Pilaf or Rice and Ras Al Hanout Spiced Cauliflower
Harissa Vegetable Tagine (vg) with Jasmine or Brown Rice

TUES

TACO TUESDAY

- Breakfast** **French Toast** with Maple Syrup
- Lunch & Dinner** **Build Your Own Taco, Burrito, Bowl or Salad**
Choice of: Beef, Pork, or Chicken (**Halal**), Black Beans, Pinto Beans, Smoked Tomato Rice, Cilantro Rice, Fajita Veggies,
Topping Bar: Sour Cream, Aji Amarillo Cream, Pico de Gallo, Guacamole, Lettuce, Assorted Salsa, Cheese, Fajita Vegetables, Chipotle Cream

WEDS

- Breakfast** **Chicken Andouille** with Peppers, Corn and Pepperjack
- Lunch** **Roasted Pork with Poblano Pesto** Slow-Roasted Pork Loin with Poblano Pumpkin Seed Pesto served with Pinto Beans and Rice
Mushroom and Zucchini Enchilada Bake (v) Corn Tortillas layered with Roasted Veggies, Enchilada Sauce and Cheese served with Rice and Beans
- Dinner** **Pesto Roasted Salmon** Basil Pesto and Parmesan Baked Salmon with Roasted Potatoes, Roasted Cauliflower and Olives, Herbs, and Sun-Dried Tomatoes
Ratatouille (vg) with Herb Roasted Red Potatoes

THUR

- Breakfast** **Greek Scramble** Gyro Meat, Tomato, Feta Cheese and Spinach
- Lunch** **Balsamic Flank Steak** Grilled Flank Steak with Herb Pasta and Broccolini
Mediterranean Roasted Veggies (vg) with Artichokes and Kalamata Olives with Herb Pasta
- Dinner** **Pesto Roasted Salmon** Basil Pesto and Parmesan Baked Salmon with Roasted Potatoes, Roasted Cauliflower and Olives, Herbs, and Sun-Dried Tomatoes
Ratatouille (vg) with Herb Roasted Red Potatoes

FRI

- Breakfast** **M&M Pancakes** with Maple Syrup
- Lunch** **Balsamic Flank Steak** Grilled Flank Steak with Herb Pasta and Broccolini
Mediterranean Roasted Veggies (vg) with Artichokes and Kalamata Olives with Herb Pasta

MARKET

Buffalo Chicken Wrap Roasted Chicken, Blue Cheese, Veggies

NOODLE

Lunch **Make Your Own Pasta**

Daily Choice of:

Pasta: Penne, Whole Wheat or Gluten Free

Protein: Beef & Pork Meatballs, Pork Italian Sausage, Grilled Chicken, Seasonal

Topping: Vegetable, Basil Pesto, Marinara & Alfredo

Pan Asian

Lunch **Green Curry Pork** and Veggies in a Green Coconut Curry served with Rice and Cucumber Salad

Chicken Pad Thai Rice Noodles with Chicken and Egg in a Tamarind Sauce, Topped with Sprouts, Herbs, Lime and Peanuts

Tofu Pad Thai (v) Rice Noodles with Tofu and Egg in a Tamarind Sauce, Topped with Sprouts, Herbs, Lime and Peanuts

Dinner

Red Curry Shrimp Pork and Veggies in a Coconut Curry served with Rice and Cucumber Salad

Chicken Pad Thai Rice Noodles with Chicken and Egg in a Tamarind Sauce, Topped with Sprouts, Herbs, Lime and Peanuts

Tofu Pad Thai (v) Rice Noodles with Tofu and Egg in a Tamarind Sauce, Topped with Sprouts, Herbs, Lime and Peanuts

DUB STREET

Spicy Cod Crispy Cod with Provolone Cheese, Lettuce, Tomato, Onion and Mama Lil's Mayo on a Telera Roll

Fry Special Sidewinders

SELECT

Curry Bowl (vg) Brown Rice, Spinach, Steamed Broccoli, Lemon Pickle, Chutneys

Soup Tomato Basil (vg) and Du Jour
