

## BREAKFAST PASTRIES

### Rotating Baked Goods

*Blueberry Muffin  
Cherry Scone  
Banana Tea Bread*

### Classic Muffin/Muffin Tops (Always Available)

*Blueberry  
Cranberry  
Lemon Poppy  
Chocolate Chip  
Cinnamon Chip  
Corn*

## SANDWICHES

### Rotating Sandwiches

*Turkey Cobb Salad Wrap  
Salami and Provolone  
Hummus and Tabbouleh*

### Classic Sandwiches

*Chickpea, Avocado and Cilantro Puree Wrap  
Herb Grilled Chicken and Cheddar  
Classic Chicken Salad  
Turkey and Havarti  
Roast Beef and Boursin  
Ham and Swiss  
Ham and Brie  
Classic Tuna Salad  
Grilled Seasonal Vegetable  
Caprese*

### Specialty Sandwiches

*Chicken Caesar Wrap  
Italian Chicken Cutlet  
Sesame Chicken Wrap  
Turkey Club  
Roast Beef with Onion Twigs  
Falafel with Grilled Vegetables and Tahini Sauce  
Eggplant Parmesan*

## SANDWICH MAKING PLATTERS

### Basic

*Turkey, Roast Beef, Smoked Ham, Tuna, Grilled Chicken Breast, Swiss Cheese, Cheddar Cheese, Grilled Vegetables, Celery and Carrot Sticks*

### Executive

*Baked Ham, Buffalo Chicken Breast, Herb Roasted Turkey, Cheddar Cheese, Portabella Mushrooms, Sliced Tomatoes, Grilled Chicken Breast, Tuna, Herbed Havarti, Eggplant Parmesan, Salmon Salad with Capers & Mayonnaise, Chicken Salad with Red Grapes, Celery & Honey-Mustard Mayonnaise and Bleu Cheese Dressing*

### Mediterranean

*Lemon Oregano Chicken Breast, Prosciutto, Salami, Shrimp, Tomato & Cucumber Salad, Stuffed Grape Leaves, Hummus, Tabbouleh, Sliced Tomatoes, Sliced Melon, Pickled Vegetables, Olives, Tzatziki Cucumber Yogurt Dip and Pita Chips*

## MONDAY

### Hot Food

*Spinach, Feta and Tomato Quiche  
Shrimp and Scallop Kebabs  
Beef Bourguignon  
Teriyaki Glazed Beef Short Ribs with Julienned Asian Vegetables  
Grilled Skirt Steak with Fried Shallots and Leeks in Port Wine  
Make Your Own Fajitas: Blackened Chicken and Vegetarian  
Chicken Milanese with Arugula, Diced Tomatoes and Lemon Wedges  
Sesame Crusted Chicken in Orange Ginger Sauce  
Make Your Own Hot Sub: Chicken Parmesan and Meatballs in Marinara  
Basil and Parmesan Crusted Grilled Tofu with Chopped Tomatoes, Arugula and Lemon Wedges  
Vegetable Cannelloni in Roasted Red Pepper Sauce  
Grilled Portobello Mushroom Stuffed with Wild Rice Medley  
Butternut Squash Ravioli with Grilled Vegetables in Sage Cream  
Asparagus, Ricotta and Parmesan Agnolotti in Lemon Basil Cream  
Rice Noodle Pad Thai with Tofu, Edamame, Snow Peas and Carrots in Soy Ginger Vinaigrette  
Vegetable Lo-Mein*

**MONDAY**Cold Salads

*Italian Grilled Chicken with Roasted Red Peppers and Green Beans*  
*Lemon Honey Grilled Chicken with Orzo Pasta*  
*Tofu Curried Rice Salad*  
*Cobb Salad with Grilled Chicken*  
*Caesar Salad*  
*Tossed Salad*  
*Greek Salad*  
*Field Greens with Gorgonzola, Cranberries and Pecans*  
*Field Greens with Gorgonzola, Caramelized Pears and Cranberries*  
*Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado*  
*Tossed Salad with Snow Peas and Tricolored Bell Pepper and Vegetable Confetti*  
*Grilled Vegetable Salad*  
*Asian Noodle Salad in Orange Soy Dressing*  
*Tortellini with Roasted Red Peppers and Spinach in Pesto Dressing*  
*Penne Pasta with Smoked Gouda, Roasted Red Peppers and Spinach in Creamy Parmesan*  
*Herbed Quinoa, Kale and Chickpea Salad with Feta, Parsley and Sunflower Seeds*  
*in Lemon Tahini Dressing*

**TUESDAY**Hot Food

*Chicken Noodle Soup*  
*Butternut Squash Soup*  
*Salmon Provencal with Tomatoes, Olives and Capers*  
*Steak Tips in Port Wine*  
*Shepherd's Pie (Beef) with Mashed Potato Topping*  
*Chicken Picatta with Artichokes and Mushrooms in Lemon Caper Sauce*  
*Herb Encrusted Chicken in Roasted Garlic Rosemary Sauce*  
*Lime Honey Glazed Chicken in Mango Salsa*  
*Chicken Pot Pie with Mashed Potato Topping*  
*Stuffed Bell Peppers with Black Beans and Rice*  
*Baked Stuffed Shells with Herbed Ricotta in Marinara*  
*Asparagus, Ricotta and Parmesan Agnolotti in Lemon Basil Cream*  
*Butternut Squash Ravioli with Grilled Vegetables in Sage Cream*  
*Creamy Polenta with Wild Mushroom Ragout with Brussel Sprouts and Carrots*  
*Rice Noodle Pad Thai with Tofu, Edamame, Snow Peas and Carrots in Soy Ginger Vinaigrette*

## TUESDAY

### Cold Salads

*Cobb Salad*  
*Greek Salad*  
*Tossed Salad*  
*Field Greens with Red and Yellow Peppers*  
*Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado*  
*Field Greens with Gorgonzola, Caramelized Pears and Cranberries*  
*Arugula Salad with Mozzarella Pearls and Grape Tomatoes*  
*Penne Pasta with Smoked Gouda, Roasted Red Peppers and Spinach in Creamy Parmesan*  
*Orzo Pasta Salad in Lemon Vinaigrette*  
*Classic Potato Salad*  
*Cole Slaw*

## WEDNESDAY

### Hot Food

*Grilled Skirt Steak with Fried Shallots and Leeks in Port Wine*  
*Chicken Picatta with Artichokes and Mushrooms in Lemon Caper Sauce*  
*Grilled Portobello Mushroom Stuffed with Wild Rice Medley and Ratatouille*  
*Baked Stuffed Shells with Herbed Ricotta in Marinara*  
*Wild Mushroom Ravioli in Roasted Red Pepper Sauce*

### Cold Salads

*Tofu Curried Rice Salad*  
*Caesar Salad*  
*Tossed Salad*  
*Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado*  
*Spinach Salad with Goat Cheese and Sliced Strawberries*  
*Penne Pasta with Smoked Gouda, Roasted Red Peppers and Spinach in Creamy Parmesan*  
*Herbed Quinoa, Kale and Chickpea Salad with Feta Cheese, Parsley and Sunflower Seeds*  
*in Lemon Tahini Dressing*  
*Classic Potato Salad*  
*Cole Slaw*



## THURSDAY

### Hot Food

*Creamy Polenta with Wild Mushroom Ragout with Brussel Sprouts and Carrots*

### Cold Salads

*Parmesan Crusted Tofu with Green Beans and Roasted Red Peppers in Balsamic Vinaigrette  
Italian Grilled Chicken with Roasted Red Peppers and Green Beans  
Asparagus, Yellow Bell Pepper and Cucumber Salad  
Field Greens with Gorgonzola, Caramelized Pears and Cranberries  
Field Greens with Gorgonzola and Apple*

## FRIDAY

### Hot Food

*Sesame Crusted Chicken in Orange Ginger Sauce  
Tofu Stir Fry with Asian Vegetables  
Pad Thai  
Vegetable Lo-Mein  
Vegetable Pot Pie with Mashed Sweet Potato Topping*

### Cold Salads

*Field Greens with Gorgonzola, Caramelized Pears and Pecans  
Marinated Vegetable Salad  
Penne Pasta with Smoked Gouda, Roasted Red Peppers and Spinach in Creamy Parmesan*