

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

*Corn Beef and Swiss
Prosciutto and Fresh Mozzarella*

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

*Bacon and Cheddar Quiche
Spinach, Tomato and Feta Quiche
Parmesan and Basil Crusted Halibut with Yellow Pepper Sauce
Artichoke Encrusted Salmon with Tomato Scallion Beurre Blanc
Grilled Tenderloin with Mushrooms and Leeks in Port Wine Sauce
Steak Tips in Port Wine Sauce
Make Your Own Burger Bar
Corn Beef Brisket
Chicken Kebabs
Chicken Chasseur
Chicken Piccata with Mushrooms and Artichokes in Lemon Caper Sauce
Make Your Own Fajitas: Chicken and Beef
Roasted Cauliflower Steak with Fresh Herbs and Eggplant-Caper Caponata
Vegetarian Shepherd's Pie with Mashed Potato Topping
Baked Stuffed Shells with Herbed Ricotta in Marinara
Tofu and Vegetable Kebabs*

MONDAY

Cold Salads

Grilled Salmon Fillet with Asparagus, Yellow Peppers and Cucumber Salad
Shrimp and Wild Rice with Corn and Peppers in Chili Lime Vinaigrette
Island Chicken with Mango and Papaya in Curry Mayo
Marinated Grilled Chicken with Roasted Vegetables
Tofu Teriyaki with Asian Rice Noodle Salad
Cobb Salad with Grilled Chicken
Chef Salad
Caesar Salad
Greek Salad
Tossed Salad
Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado
Field Greens with Mozzarella Pearls and Grape Tomatoes
Field Greens with Cucumbers and Grape Tomatoes
Cole Slaw

TUESDAY

Hot Food

Grilled Salmon Fillet with Mediterranean Salsa
Braised Beef Short Ribs with Pearl Onions and Carrots in Port Wine Sauce
Shepherd's Pie (Beef) with Mashed Potato Topping
Chicken Milanese with Arugula, Diced Tomatoes and Lemon Wedges
Lemon Oregano Chicken Breast with Fresh Lemon Sauce
Chicken Kebabs
Baked Macaroni and Cheese
Risotto Primavera with Peas
Butternut Squash Ravioli with Minced Vegetables in Sage Cream
Wild Mushroom Ravioli in Roasted Red Pepper Sauce

Cold Salads

Grilled Tuna Nicoise with Tomatoes and Black Olives
Greek Salad
Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado
Field Greens with Apple, Cheddar and Spiced Pecans
Field Greens with Bleu Cheese, Apple and Pecans
Field Greens with Gorgonzola, Caramelized Pears and Cranberries
Black Bean, Corn and Jicama in Lime Cumin Vinaigrette
Quinoa, Brown Rice and French Lentils Salad
Orzo Pasta in Lemon Vinaigrette
Penne with Smoked Gouda, Spinach, Roasted Red Peppers in Creamy Parmesan

WEDNESDAY

Hot Food

Bacon and Cheddar Quiche
Make Your Own Fajitas: Beef, Blackened Chicken and Vegetarian
Baked Ziti with Chicken and Broccoli
Butternut Squash Ravioli with Minced Vegetables in Sage Cream
Baked Macaroni and Cheese
Eggplant Parmesan

Cold Salads

Cobb with Grilled Chicken
Greek Salad
Caesar Salad
Field Greens with Apple and Cheddar
Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado
Field Greens with Gorgonzola, Cranberries and Pecans
Tortellini with Sundried Tomatoes and Artichokes Hearts in Creamy Parmesan

THURSDAY

Hot Food

Grilled Skirt Steak with Fried Shallots and Mushrooms in Port Wine
Chicken Picatta with Artichokes and Mushrooms in Lemon Capers Sauce
Lemon Oregano Chicken Breast
Sundried Tomato, Spinach and Mascarpone Ravioli in Garlic Cream
Roasted Cauliflower Steak with Fresh Herbs and Eggplant-Caper Caponata

Cold Salads

Lemon Honey Grilled Chicken with Orzo Pasta
Asparagus, Yellow Bell Pepper and Cucumber Salad in Lemon Vinaigrette
Field Greens with Gorgonzola, Caramelized Pears and Pecans
Tossed Salad
Caesar Salad
Field Greens with Apple, Cheddar and Spiced Pecans
Field Greens with Goat Cheese, Sliced Strawberries and Almonds
Tortellini with Sundried Tomatoes and Artichokes Hearts in Creamy Parmesan



FRIDAY

Hot Food

*Artichoke Crusted Salmon in Tomato Scallion Beurre Blanc
Roast Loin of Pork Stuffed with Dried Apples and Cornbread*

Cold Salads

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



Weekly Special Menu 3/18-3/22