



	MONDAY 11 Sep 23 Menu Day 1	TUESDAY 12 Sep 23 Menu Day 2	WEDNESDAY 13 Sep 23 Menu Day 3	THURSDAY 14 Sep 23 Menu Day 4	FRIDAY 15 Sep 23 Menu Day 5	SATURDAY 16 Sep 23 Menu Day 6	SUNDAY 19 Sep 23 Menu Day 7
--	--	---	---	--	--	--	--

ENTREES	<p>LUNCH</p> <p>#1 Almond Crusted Cod #2 Simmered Beef #3 SW Sweet Potatoes Black Beans and Corn</p> <p>DINNER</p> <p>#1 Spaghetti w/Turkey Meat Sauce #2 Baked Fish w/ Lemon Garlic butter #3 Steak Smothered in Onions</p>	<p>LUNCH</p> <p>#1 Chili Mac #2 Basil Baked Fish #3 Teriyaki Chicken</p> <p>DINNER</p> <p>#1 Pork Roast Tenderloin #2 Baja Baked Cod #3 Pasta Provencal</p>	<p>LUNCH</p> <p>#1 Shrimp Kabob #2 Ginger BBQ chicken #3 Lemon Basil Pasta</p> <p>DINNER</p> <p>#1 Marinated Tomatoes W/ Penne & Basil #2 Southern Fried Catfish #3 Sweet Chilli BBQ Meatballs</p>	<p>LUNCH</p> <p>#1 Honey Mustard chicken #2 Ziti w/ Meat Sauce #3 Baked Fish</p> <p>DINNER</p> <p>#1 Hot n' Spicy chicken #2 Pasta Toscano #3 Cantonese Spareribs</p>	<p>LUNCH</p> <p>#1 Polish Sausage #2 Baked Salmon #3 Hamburger Yakisoba</p> <p>DINNER</p> <p>#1 Roast Beef #2 Shrimp Scampi #3 German chicken Schnitzel</p>	<p>LUNCH</p> <p>#1 Santa Fe glazed Chicken #2 Baked Dijon Pork Chops #3 Beef Ball Stroganoff</p> <p>DINNER</p> <p>#1 Salmon w Maple ginger Glazed #2 Stuffed Green Pepper w/ Turkey & Lentils #3 Pasta Primavera</p>	<p>LUNCH</p> <p>#1 Cheese Tortellini w/ Marinara #2 French Fried Shrimp #3 Bourbon Chicken</p> <p>DINNER</p> <p>#1 Beef Pot Pie #2 Lemon Baked Fish #3 Herbed baked Chicken</p>
STARCHES	<p>LUNCH</p> <p>#1 Steamed Rice #2 Roasted Pepper Potatoes</p> <p>DINNER</p> <p>#1 Long Grain & Wild Rice #2 Baked Sweet Potatoes</p>	<p>LUNCH</p> <p>#1 Rice Pilaf #2 Simmered Pinto Beans</p> <p>DINNER</p> <p>#1 Scalloped Potatoes #2 Steamed Rice</p>	<p>LUNCH</p> <p>#1 Garlic & Soy roasted Potatoes #2 Steamed Rice</p> <p>DINNER</p> <p>#1 Brown Rice #2 Potatoes & Herbs</p>	<p>LUNCH</p> <p>#1 Red Beans & Rice #2 Mashed Potatoes</p> <p>DINNER</p> <p>#1 Crispy Potato Wedges #2 Harvest Blend Rice</p>	<p>LUNCH</p> <p>#1 Buttered Parsley Potatoes #2 Brown Rice w/ Tomatoes</p> <p>DINNER</p> <p>#1 Steamed Rice #2 Baked Potato Halves</p>	<p>LUNCH</p> <p>#1 Hopping John Rice #2 Cottage Fried Potatoes</p> <p>DINNER</p> <p>#1 Garlic Mashed Potatoes #2 Lyonnaise Rice</p>	<p>LUNCH</p> <p>#1 Steamed Rice #2 Roasted Pepper Potatoes</p> <p>DINNER</p> <p>#1 Roasted Rosemary Potato Wedges #2 Steamed Rice</p>
VEGGIES	<p>LUNCH</p> <p>#1 Corn #2 Peas & Carrots #3 Asparagus</p> <p>DINNER</p> <p>#1 Succotash #2 Cauliflower Parmesan #3 Roasted Carrots w/ Rosemary</p>	<p>LUNCH</p> <p>#1 Green Beans w Mushrooms #2 Cauliflower #3 Oriental Stir Fry cabbage</p> <p>DINNER</p> <p>#1 Corn Calico #2 Broccoli Combo #3 Garlic sautéed Spinach</p>	<p>LUNCH</p> <p>#1 Green Beans Sesame Glaze #2 Savory Summer Squash #3 Spinach</p> <p>DINNER</p> <p>#1 Snow Peas #2 Stewed Tomatoes #3 Grilled Asparagus</p>	<p>LUNCH</p> <p>#1 Broccoli #2 Southern Style Collard Greens #3 Carrots</p> <p>DINNER</p> <p>#1 Okra Melange #2 Green Beans w/Mushroom #3 Cream Style Corn</p>	<p>LUNCH</p> <p>#1 Sautéed Pepper & Onions #2 Brussel Sprout #3 Mixed Veggies</p> <p>DINNER</p> <p>#1 Corn on the Cob #2 Glazed Carrots #3 Cauliflower Parmesan</p>	<p>LUNCH</p> <p>#1 Snow Peas #2 fried Cauliflower #3 Braised Cabbage</p> <p>DINNER</p> <p>#1 Garlic sautéed Spinach #2 Zucchini & Yellow Squash Gratin #3 Fried Okra</p>	<p>LUNCH</p> <p>#1 Roasted Carrots w/ Rosemary #2 Japanese Stir fry Vegetable #3 Succotash</p> <p>DINNER</p> <p>#1 Honey Glazed Pea Pods & Carrots #2 Broccoli combo #3 Olive-Oil Braised Carrots w/Warm Spices</p>



	MONDAY 18 Sep 23 Menu Day 8	TUESDAY 19 Sep 23 Menu Day 9	WEDNESDAY 20 Sep 23 Menu Day 10	THURSDAY 21 Sep 23 Menu Day 11	FRIDAY 22 Sep 23 Menu Day 12	SATURDAY 23 Sep 23 Menu Day 13	SUNDAY 24 Sep 23 Menu Day 14
--	--	---	--	---	---	---	---

ENTREES	LUNCH #1 Caribbean Catfish #2 Jerk Roast Turkey #3 Stuffed Green Pepper	LUNCH #1 Baked Fish #2 Meat Loaf #3 Baked Chicken	LUNCH #1 Lemon Basil Shrimp Pasta #2 Mambo Pork roast #3 Grilled Chicken w/ Mustard Sauce	LUNCH #1 Honey Ginger chicken #2 Grilled salmon w/ Citrus Butter #3 BBQ Brisket	LUNCH #1 Chicken Florentine #2 Italian Broccoli Pasta #3 Stuffed baked Pork chops	LUNCH #1 French Fried Shrimp #2 Hot and Spicy Chicken #3 Ziti w/ Meat sauce	LUNCH #1 Turkey Lentil Chili #2 Shrimp Jambalaya #3 Southern Fried Chicken
	DINNER #1 SW Sweet Potatoes, Black beans & Corn #2 Beef Szechwan #3 Chicken Breast Dijon	DINNER #1 Chicken Enchilada #2 Southwestern Fish #3 Beef Fajitas	DINNER #1 Grilled Steak #2 Roast Turkey #3 Mediterranean Salmon	DINNER #1 Crispy Oven Baked Chicken #2 Roast Beef #3 Parmesan Crusted Cod	DINNER #1 Greek Lemon Turkey Pasta #2 Savory Baked chicken #3 Oven Fried Fish	DINNER #1 Beef Stir Fry #2 Baked Stuffed Fish #3 Chicken Bulgogi	DINNER #1 Baked Dijon Pork Chops #2 Chili Mac #3 Lemon Pepper Catfish

STARCHES	LUNCH #1 Islander Rice #2 Baked Potato halves	LUNCH #1 Baked Mac n Cheese #2 Mashed Potatoes	LUNCH #1 Barley Pilaf #2 Roasted Redskin Potatoes	LUNCH #1 Spicy Brown rice Pilaf #2 Sweet Potatoes Southern Style	LUNCH #1 Savory Style Beans #2 Oven Brownd Potatoes	LUNCH #1 Buttered Parsley Potatoes #2 Harvest Blend Rice	LUNCH #1 Buttered Egg Noodle #2 Boston Baked Beans
	DINNER #1 Rice Pilaf #2 Scalloped Potatoes	DINNER #1 Mexican Rice #2 Refried Beans w/ Cheese	DINNER #1 Roasted Pepper Potatoes #2 Brown Rice	DINNER #1 Steamed rice #2 Baked Sweet Potatoes	DINNER #1 Brown Rice w/ Sicilian Vegetables #2 Mashed Potatoes	DINNER #1 Dirty Rice #2 Lyonnaise Potatoes	DINNER #1 Simmered Pinto Beans #2 Hopping John Rice

VEGGIES	LUNCH #1 Savory summer Squash #2 French style Green Beans #3 Garlic Peas	LUNCH #1 Black Eyed Peas #2 Honey Glazed Pea Pods & Carrots #3 Sautéed Mushrooms & Onions	LUNCH #1 Roasted Zucchini Squash w Tomatoes #2 Broccoli Polonaise #3 Grilled Asparagus	LUNCH #1 Corn #2 Stewed Tomatoes #3 Southern Style Collard Greens	LUNCH #1 Cauliflower Au Gratin #2 Carrots on the Griddles #3 Broccoli	LUNCH #1 Herbed Green Beans #2 Zucchini & Yellow Squash Gratin #3 Fried Okra	LUNCH #1 Cajun Style Beans #2 Peas w/ Mushroom & Onions #3 Cauliflower Combo
	DINNER #1 Asparagus #2 Cauliflower #3 Cream Style Corn	DINNER #1 Hacienda Green Beans #2 Mexican Corn #3 Roasted Brussel Sprouts	DINNER #1 Braised Cabbage #2 Green Beans w/ Feta #3 Cauliflower Combo	DINNER #1 Carrots #2 Corn combo #3 Snow Peas	DINNER #1 Garlic Sauteed Spinach #2 Mixed Vegetables #3 Green Beans w/ Mushrooms	DINNER #1 Succotash #2 Glazed Carrots #3 Japanese Stir Fry Vegetables	DINNER #1 Zucchini Fritters #2 Corn #3 Broccoli



All prices are based on Ala Carte and cash paying customers are subject to a 33% surcharge. Menus are subject to change.



	MONDAY 25 Sep 23 Menu Day 15	TUESDAY 26 Sep 23 Menu Day 16	WEDNESDAY 27 Sep 23 Menu Day 17	THURSDAY 28 Sep 23 Menu Day 18	FRIDAY 29 Sep 23 Menu Day 19	SATURDAY 30 Oct 23 Menu Day 20	SUNDAY 1 Oct 23 Menu Day 21
--	---	--	--	---	---	---	--

ENTREES	LUNCH #1 Roast Beef #2 Chicken Cordon Bleu #3 Pasta Primavera	LUNCH #1 Chicken Kebab #2 Pepper Steak #3 Tuna Noodles	LUNCH #1 Beef Brogul #2 Teriyaki Pork steak #3 Fish Onion- Lemon Baked	LUNCH #1 Turkey & Spinach Meatloaf #2 Marinated Tomatoes w/ Penne and Basil #3 Pineapple BBQ Meatballs	LUNCH #1 Tuna Noodles #2 Stuffed Green Pepper w/ turkey & Lentils #3 Swiss Steak w/ Gravy	LUNCH #1 Grilled Honey Sriracha Chicken #2 Stir Fried Garden Vegetables w/Marinated Tofu and Brown Rice #3 Shrimp Chop Suey	LUNCH #1 Turkey A La King #2 Country Style Fried Steak #3 Fish w/ SW Salsa
	DINNER #1 Turkey Nuggets #2 Beef and Corn Pie #3 Bourbon Chicken	DINNER #1 Sweet & Spicy Orange salmon #2 Cheese Tortellini w/ Marinara #3 Steak Ranchero	DINNER #1 Almon Crusted cod #2 Hamburger Yakisoba #3 Cranberry Glazed Chicken	DINNER #1 BBQ Beef Cubes #2 Chicken Enchilada #3 Baked Florentine Turkey Roulade	DINNER #1 Lasagna #2 Chicken Cacciatore #3 Italian Broccoli Pasta	DINNER #1 Jamaican Chicken #2 Braised Spareribs #3 Salisbury Grilled Salmon	DINNER #1 Polynesian Fillet #2 Steak Smothered in Onion #3 Swedish Meatballs

STARCHES	LUNCH #1 Mashed Potatoes #2 Steamed Rice	LUNCH #1 Roasted Redskin Potatoes #2 Steamed Rice	LUNCH #1 Rice Pilaf #2 Baked Beans DINNER #1 Lyonnaise Potatoes #2 Steamed Rice	LUNCH #1 Islander Rice #2 O'Brien Potatoes DINNER #1 Baked Mac & Cheese #2 Steamed Rice	LUNCH #1 Simmered Pinto Beans #2 Brown Rice w/ Tomatoes DINNER #1 Harvest Blend Rice #2 Franconia Potatoes	LUNCH #1 Steamed Rice #2 Baked Potatoes DINNER #1 Baked Beans #2 Brown Rice	LUNCH #1 Spinach & Tomato Orzo #2 Parmesan Rice DINNER #1 Rissole Potatoes #2 Oriental Rice
-----------------	---	--	--	--	---	--	--

VEGGIES	LUNCH #1 Snow Peas #2 Cream Style Corn #3 Roasted Zucchini Squash w/ Tomatoes	LUNCH #1 Braised cabbage #2 Mexican Corn #3 Sauteed Mushroom & Onion	LUNCH #1 savory Summer Squash #2 Broccoli Polonaise #3 Carrots DINNER #1 Hacienda Corn & Black Beans #2 Roasted Brussel Sprout #3 French Style Peas	LUNCH #1 Vegetable Medley #2 French Style Green Beans #3 Curried Cauliflower DINNER #1 Grilled asparagus #2 Black Eyed Peas #3 Broccoli Combo	LUNCH #1 Peas #2 Mediterranean Grilled Asparagus #3 Succotash DINNER #1 Scalloped Corn #2 Zucchini & Yellow Squash Gratin w/Parmesan & Fresh Thyme #3 Herbed Green Beans	LUNCH #1 Oriental Stir Fry Cabbage #2 Corn Combo #3 Fried Okra DINNER #1 Peas w/ Mushroom & Onion #2 Green Beans Sesame Glazed #3 Southern Style Collard Greens	LUNCH #1 Roasted Cauliflower #2 Snow Peas #3 Mixed Vegetables DINNER #1 Carrots #2 Cauliflower Combo #3 Roasted Zucchini Squash w/ Tomatoes
----------------	---	--	--	--	---	--	--



All prices are based on Ala Carte and cash paying customers are subject to a 33% surcharge. Menus are subject to change.



	MONDAY 2 Oct 23 Menu Day 22	TUESDAY 3 Oct 23 Menu Day 23	WEDNESDAY 4 Oct 23 Menu Day 24	THURSDAY 5 Oct 23 Menu Day 25	FRIDAY 6 Oct 23 Menu Day 26	SATURDAY 7 Oct 23 Menu Day 27	SUNDAY 8 Oct 23 Menu Day 28
--	--	---	---	--	--	--	--

ENTREES	LUNCH #1 Oriental Pepper Steak #2 Chicken Parmesan #3 Baked Fish w/Lemon Garlic Butter	LUNCH #1 Basil Baked Fish #2 Turkey Breast Fillet #3 Pasta Provencal	LUNCH #1 Spicy Catfish Poboy #2 Grilled Pork Chops #3 Cajun Meatloaf	LUNCH #1 Baked Dijon Pork Chop #2 Spinach Lasagna #3 Baked Florentine Turkey Roulade	LUNCH #1 Roast Turkey #2 Cheese tortellini W/ Marinara #3 Stuffed Green Pepper	LUNCH #1 Baked chicken #2 Southwestern Shrimp Linguine #3 Beef Bulgogi	LUNCH #1 Creole Fish Fillets #2 Stir Fry Chicken w/ Broccoli #3 Teriyaki Steak
	DINNER #1 Pork Roast Tenderloin #2 Tuna Noodles #3 Savory Baked Chicken	DINNER #1 Baja Fish Taco #2 Baked Mexican Chicken #3 Beef Stir Fry	DINNER #1 Fish Onion-Lemon Baked #2 Simmered Beef #3 Cajun Chicken	DINNER #1 Baked Salmon #2 Pineapple BBQ Meatballs #3 Honey Mustard Chicken	DINNER #1 Turkey & Spinach Meatloaf #2 Parmesan Fish #3 Crispy Oven Baked Chicken	DINNER #1 Honey Ginger Chicken #2 Salisbury Steak #3 Cheese Manicotti	DINNER #1 Chicken A La King #2 Baked Fish #3 Pasta Primavera

STARCHES	LUNCH #1 Brown Rice #2 Oven Brownd Potatoes	LUNCH #1 Mashed Potatoes #2 Jefferson Noodles	LUNCH #1 Red Beans & Rice #2 Crispy Potato Wedges	LUNCH #1 Italian Style Baked Beans #2 Barley Pilaf	LUNCH #1 Cornbread Dressing #2 Baked Sweet Potato	LUNCH #1 Sicilian Brown Rice w/ Vegetable #2 Garlic Mashed Potatoes	LUNCH #1 Lyonnaise Rice #2 Roasted Pepper Potatoes
	DINNER #1 Long Grain & Wild Rice #2 Glazed Sweet Potatoes	DINNER #1 Steamed Rice #2 Hacienda Potatoes	DINNER #1 Dirty Rice #2 Roasted Pepper Potatoes	DINNER #1 Steamed Rice #2 Crispy Potato wedges	DINNER #1 Orzo with Lemon and Herbs #2 Roasted Rosemary Potato Wedges	DINNER #1 Sweet Potato Southern Style #2 Boston Baked Beans	DINNER #1 O'Brien Potatoes #2 Quinoa Southwest Pilaf

VEGGIES	LUNCH #1 Corn Calico #2 Tempura Vegetables #3 Spinach	LUNCH #1 Carrots #2 Cauliflower #3 Broccoli Parmesan	LUNCH #1 Corn on the Cob #2 Cajun Style Vegetable #3 Peas w/ Onions	LUNCH #1 Sautéed Collard Greens w/ Garlic #2 Cauliflower Combo #3 Scalloped Corn	LUNCH #1 Grilled Asparagus #2 Snow Peas #3 Fried Cauliflower	LUNCH #1 Herbed Green Beans #2 Fried Okra #3 Braised Cabbage	LUNCH #1 Honey Glazed Pea Pods and Carrots #2 Roasted Cauliflower #3 French Style Green Beans
	DINNER #1 Stewed Tomatoes #2 Broccoli Polonaise #3 Corn	DINNER #1 Hacienda Green Beans #2 Cauliflower Combo #3 Mediterranean Lima Beans	DINNER #1 Okra Melange #2 Cajun Style Vegetables #3 Green Beans w/ Feta	DINNER #1 Curried Cauliflower #2 Mixed Vegetables #3 Savory Summer Squash	DINNER #1 Roasted Carrots w/ Rosemary #2 Brussel Sprout #3 Broccoli Polonaise	DINNER #1 Collard Greens #2 Scalloped Corn #3 Cauliflower Au Gratin	DINNER #1 Stewed Tomatoes #2 Hacienda Corn & Black Bean #3 Roasted Zucchini Squash w/ Tomatoes