Café Menu

April 22-26,2024

Executive Chef: John Stout, ext. 2161

Sous chef Violet Bradley

Monday

Soups: Butternut Squash, Chicken Noodle

Entrées: Rosemary Roasted Chicken, Stuffed Shells w/ Marinara Sauce

Sides: Roasted Cauliflower, Lemon Spinach, Roasted Red Potatoes, Garlic Bread

Tuesday

Soups: Clam Chowder, Chicken Enchiladas

Entrees: Chicken w/ Creamy Mushroom Sauce, Honey Glazed Shrimp

Sides: Baby Carrots, Garlic Green Beans, Tricolor Buttery Pasta

Action Station:

Wednesday

Soups: Corn Chowder, Vegetable Beef Barley

Entrées: Chicken Cordon Bleu w/raspberry chipotle sauce, Blackened Salmon

Sides: Roasted Parsnips, Quinoa, Swiss Chard, Scalloped Potatoes

Thursday

Soups: Tomato Basil, Chicken Chili Pepper Entrees: Yangs Chicken, Beef and Broccoli

Sides: Mandarin Vegetable Blend, Sesame Green Beans, Fried Rice, Vegetable Egg Roll

Friday

Soups: Broccoli & Cheese, Chicken & Rice

Entrees: Pork Loin Roast, Lemon Pepper Shrimp

Sides: Roasted Asparagus, Roasted Normandy Blend, Basmati Rice

