

## *Café Menu*

*April 8-12, 2024*

*Executive Chef: John Stout, ext. 2161*

*Sous Chef: Violet Bradley*

### *Monday*

**Soups:** Tomato Basil, Italian Wedding

**Entrées:** Teriyaki Salmon, Lemon Pepper Chicken

**Sides:** Vegetable Blend, Green Beans w/Tomatoes, Roasted Calabacita, Savory Orzo

**Action Station:** Chili Dogs

### *Tuesday*

**Soups:** Vegetable, Chicken & Rice

**Entrees:** Cajun Pork Chops, Diablo Shrimp

**Sides:** Brussel Sprouts, Sweet Baby Carrots, Mashed Potato, Zucchini Blend

### *Wednesday*

**Soups:** Loaded Potato, Tomato Florentine

**Entrées:** Creamy Tuscan Sausage Pasta, Blackened Salmon

**Sides:** Roasted Vegetable Blend, Quinoa, Garlic Bread, Fresh Broccoli

**Action Station:** Chicken Broccoli Casserole

### *Thursday*

**Soups:** Corn Chowder, White Bean Chili

**Entrees:** Balsamic Roast Pork Tenderloin, Salisbury Steak

**Sides:** Peas & Carrots, Asparagus, Butter Corn, Mashed Potatoes

**Action Station:** Meatball Subs

### *Friday*

**Soups:** Red Pepper Gouda, Chicken Noodle

**Entrees:** Stuffed Peppers, Honey Garlic Chicken Breast

**Sides:** , Roasted Broccoli, Green Beans, Roasted Red Potatoes, Corn

**Action Station:** Nacho Bar

