

## *Café Menu*

*March 11-15, 2024*

*Executive Chef: John Stout, ext. 2161*

### *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:** Enchilada Casserole

### *Tuesday*

**Soups:** Vegetable, Chicken & Rice

**Entrees:** Smother Pork Chops, Pot Roast w/ brown gravy

**Sides:** Brussel Sprouts, Sweet Baby Carrots, Mashed Potato, Mac & Cheese

### *Wednesday*

**Soups:** Loaded Potatoes, Tomato Florentine

**Entrées:** Creamy Tuscan Sausage Pasta, Diablo Shrimp

**Sides:** Winter Blend Vegetables, garlic Spinach Quinoa, Garlic Bread

**Action Station:** Home Made Chili & Tortilla Chips

### *Thursday*

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

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

**Sides:** Peas & Carrots, Asparagus, Butter Corn, Egg Noodles

**Action Station:** Chicken, Bacon Alfredo Casserole

### *Friday*

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

**Entrees:** Lemon Pepper Cod, Honey Garlic Chicken Breast

**Sides:** Coleslaw, Roasted Broccoli, Scalloped Potato, Jasmine Rice

**Action Station:** Chicken Gumbo & Bread Roll

