

Café Menu

May 13-17, 2024

Executive Chef: John Stout, ext. 2161

Sous Chef: Violet Bradley

Monday

Soups: Tomato Basil, Italian Wedding

Entrées: Pot Roast w/ Brown Gravy, Lemon Pepper Chicken

Sides: Vegetable Blend, Green Beans w/Tomatoes, Roasted Asparagus, 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, Pesto Chicken

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

