



**Menu for Week of February 23, 2026**

Managed by CulinArt Group

Chef Manager: John Barber

MAKE THE CHOICE THAT'S RIGHT FOR YOU.



EAT WELL



LOCALLY SOURCED



VEGETARIAN



VEGAN



ORGANIC



PLANT-CENTRIC

<b>BREAKFAST LUNCH</b>	<b>MONDAY</b>	<b>TUESDAY</b>	<b>WEDNESDAY</b>	<b>THURSDAY</b>	<b>FRIDAY</b>
WAKIN' UP	Assorted Breakfast Sandos				
KETTLE SOUP	Zuppa Toscana	Chicken Noodle	Vegetable	Cream of Mushroom	Lentil Soup
CITY GRILL	Chicken Nuggets, French Fries, Hamburger, Cheeseburger, Hotdog				
CHEF'S TABLE	Macaroni & Cheese Bites	Walking Taco	Cheese or Pepperoni Pizza	Crispy Chicken Sandwich	Vegetable Fried Rice
ON THE SIDE	Steamed Carrots	Mixed Veggies	Buttered Corn	French Fries	Steamed Broccoli
PASTA VILLAGGIO	Chef's Pasta with Butter	Chef's Pasta with Marinara	Chef's Pasta with Butter	Chef's Pasta with Butter	Chef's Pasta with Marinara
DOWNTOWN SANDOS	BLT Sandwich	Turkey and Cheese on Croissant	Egg Sandwich	Ham & American Cheese on Kaiser Roll	Tuna Salad on Multigrain with Lettuce & Tomato

**ALWAYS AVAILABLE FOR BREAKFAST**

Fruit Juice, Hot and Cold Cereal, Whole Grain Breads, Breakfast Pastries, 2% Chocolate Milk, 2% Milk



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness

MENU SUBJECT TO CHANGE

**ALWAYS AVAILABLE FOR LUNCH:**

Free Zone, Seasonal, Hand Fruits, Assorted Snacks Iced Tea, 2% Chocolate Milk, 2% Milk