



**Menu for Week of March 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

BREAKFAST LUNCH	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WAKIN' UP	Assorted Breakfast Sandos				
KETTLE SOUP	Mushroom	Tomato	Corn Chowder	Beef Chili	Vegetable
CITY GRILL	Chicken Nuggets, French Fries, Hamburger, Cheeseburger, Hotdog	The chef will be offering special Lenten menu options  French Fries			
CHEF'S TABLE	Crispy Chicken on Brioche Bun	Beef Cheesesteak	Sausage or Pepperoni Pizza	Walking Tacos & Churros	Grilled Cheese
ON THE SIDE	Mixed Veggies	Steamed Broccoli	String Beans	Zucchini & Yellow Squash	Roasted Brussel Sprouts
PASTA VILLAGGIO	Chef's Pasta with Butter	Chef's Pasta Marinara	Chef's Pasta with Butter	Chef's Pasta with Butter	Chef's Pasta with Marinara
DOWNTOWN SANDOS	Turkey & Cheese on Kaiser Roll	Chicken Ceasar Wrap	Roast Beef & Cheddar on Kaiser Roll	Tuna Salad on Multigrain Bread	Cheese Hoagie

**ALWAYS AVAILABLE FOR BREAKFAST**

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

**ALWAYS AVAILABLE FOR LUNCH:**

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



MENU SUBJECT TO CHANGE

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