



**Menu for Week of March 9, 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	Assorted Breakfast Sandos	Assorted Breakfast Sandos	Assorted Breakfast Sandos	Assorted Breakfast Sandos
KETTLE SOUP	Chicken Noodle	Cream of Broccoli	Corn Chowder	Vegetable Soup	Tomato Soup
CITY GRILL	Chicken Nuggets, French Fries, Hamburger, Cheeseburger, Hotdog	Chicken Nuggets, French Fries, Hamburger, Cheeseburger, Hotdog	Chicken Nuggets, French Fries, Hamburger, Cheeseburger, Hotdog	Chicken Nuggets, French Fries, Hamburger, Cheeseburger, Hotdog	The chef will be offering special Lenten menu options
CHEF'S TABLE	Cheese Ravioli	Chicken Cheese Steaks	Cheese or Pepperoni Pizza	Stuffed Cabbage Rolls	Grilled Cheese
ON THE SIDE	Steamed Broccoli	Steamed coin Carrots	Mixed Veggies	Buttered Corn	French Fries
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	Chicken Salad Wrap	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

**ALWAYS AVAILABLE FOR LUNCH:**

Free Zone, Seasonal, Hand Fruits, Assorted Snacks Iced Tea, 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