



**Menu for Week of May 18, 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	
KETTLE SOUP	Cream of Spinach	Vegetable Soup	Corn Chowder	Chicken Noodle	
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	
CHEF'S TABLE	Pulled Pork Sandwiches	Baked Potato Bar	Cheese or Pepperoni Pizza	Pasta with Red Sauce	
ON THE SIDE	Buttered Corn	Roasted Broccoli	Mixed Veggies	Spinach	
PASTA VILLAGGIO	Chef's Pasta with Butter	Chef's Pasta with Marinara	Chef's Pasta with Butter	Chef's Pasta with Butter	
DOWNTOWN SANDOS	BLT Sandwich	Turkey & Cheese on Croissant	Tuna Salad	Roast Beef & Cheddar on Kaiser Roll	

**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