



Menu for Week of April 27, 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	Assorted Breakfast Sandos	Assorted Breakfast Sandos	Assorted Breakfast Sandos	Assorted Breakfast Sandos
KETTLE SOUP	Cream of Spinach	Tomato Soup	Corn Chowder	Vegetable Soup	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	The chef will be offering special Lenten menu options
CHEF'S TABLE	Pierogies with Fried Onions & Sour Cream	Vegetable Lasagna	Cheese or Pepperoni Pizza	Meatball Subs	Fried Flounder
ON THE SIDE	Steamed Broccoli	Steamed coin Carrots	Chef's Selection	Buttered Corn	Rice and Mixed Veggies
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



*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