



**Menu for Week of March 30, 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		
KETTLE SOUP	Chicken Noodle	Corn Chowder	Vegetable Soup		
CITY GRILL	Chicken Nuggets, French Fries, Hamburger, Cheeseburger, Hotdog	Chicken Nuggets, French Fries, Hamburger, Cheeseburger, Hotdog	Chicken Nuggets, French Fries, Hamburger, Cheeseburger, Hotdog		
CHEF'S TABLE	Cheese Ravioli	Waffles	Cheese or Pepperoni Pizza		
ON THE SIDE	Steamed Carrots	Mixed Veggies	Buttered Corn		
PASTA VILLAGGIO	Chef's Pasta with Butter	Chef's Pasta Marinara	Chef's Pasta with Butter		
DOWNTOWN SANDOS	Turkey & Cheese on Kaiser Roll	Ham & Cheese on Kaiser Roll	Tuna Salad Wrap		

**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