



Menu for Week of March 16, 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	Butternut Squash	Corn Chowder	Chicken Noodle	Spinach Soup	Tomato Soup
CITY GRILL	Chicken Nuggets, French Fries, Hamburger, Cheeseburger, Hotdog	The chef will be offering special Lenten menu options French Fries			
CHEF'S TABLE	Chicken Fried Rice	Baked Potato, Cheese & Sour Cream	Cheese or Pepperoni Pizza	Buffalo Chicken Tenders	Grilled Cheese
ON THE SIDE	Cauliflower	Steamed Broccoli	Coin Carrots	Mixed Veggies	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	Ham & Cheese Wrap	Buffalo Chicken Wrap	Roast Beef & Cheddar on Kaiser Roll	BLT	Tuna 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