



Menu for Week of February 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	Assorted Breakfast Sandos	Assorted Breakfast Sandos	Assorted Breakfast Sandos
KETTLE SOUP		Cream of Spinach	Tomato Soup	Chicken & Rice	Egg Drop Soup
CITY GRILL		Chicken Nuggets, French Fries, Hamburger, Cheeseburger, Hotdog			
CHEF'S TABLE		Stuffed Shells	Tuna Melt Sliders on a Croissant	Cheese or Pepperoni Pizza	Baked Cod Fish
ON THE SIDE		Roasted Broccoli	Mixed Veggies	Buttered Corn	Steamed Coin Carrots
PASTA VILLAGGIO		Chef's Pasta with Butter	Chef's Pasta with Marinara	Chef's Pasta with Butter	Chef's Pasta with Marinara
DOWNTOWN SANDOS		Roast Beef & Cheese on Kaiser Roll	Cheese Hoagie	Corned Beef on Rye	Tuna Salad 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