

Session 2

July / August



	Monday	Tuesday	Wednesday	Thursday	Friday	*Nutriant values are
WEEK 1	Salad Bar Baked Ziti Garlic Roasted Chicken	Salad Bar Cheese Pizza Chicken Pizza Pepperoni Pizza	Salad Bar Citrus Pulled Pork Black Beans and Rice	Salad Bar Fried Chicken Garlic Herb Roasted Potato <i>(Olive Oil)</i>	Salad Bar Beef Lasagna Veggie Lasagna (<i>Carrots, peas, spinach, tomato</i>) Garlic Bread Sticks ICE CREAM BAR	*Nutrient values are based on data from the USDA and our suppliers. Unplanned product substitutions, changes in product specifications and other factors may result in nutrient content variations. Be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut and tree nut products, and other potential allergens in the food production areas of our facility. Due to these inherent variabil- ities, guests with food allergies or other specific dietary concerns should speak with a director for individualized assistance. Any inquiries, including food allergen requests , should be directed to
WEEK 2	Salad Bar Grilled Burger Bar with Cheese (American / Provolone) Turkey Burgers Black Bean Burgers (Hamburger Bun with Pickles, Red Onion, Lettuce, Tomato)	Salad Bar Fried Chicken Tenders & Fries Dipping Sauces (Ketchup, Honey Mustard, BBQ)	Salad Bar Turkey Meatballs (In Tomato Sauce) Garlic Mashed Potatoes	Salad Bar Baked Potato Bar Garlic Mashed or Baked Potato Toppings: Bacon Bits, Garlic Roasted Chopped Chicken, Roasted Corn, Steamed Broccoli Salsa, Sour Cream, Green Onion.	Salad Bar Build Your Own Burrito Taco Beef and Refried Beans Toppings: Cheese Sauce, Salsa, Jalapeño, Shredded Lettuce, and Sour Cream	
WEEK 3	Salad Bar Turkey Lasagna Dinner Roll with Butter	Salad Bar Ham & Swiss Wrap Turkey & Swiss Wrap (On Flour Spinach Tortilla Wrap) Assorted Cookies (Chocolate Chip, Oatmeal, Sugar)	Salad Bar Herb Chicken (Garlic, Thyme, Smoked Paprika, Oregano) Roasted Potato Wedges (Garlic, Olive Oil, Balsamic)	Salad Bar Sweet & Sour Pork (Fried, Corn Starch Batter, Pineapple, Carrots, Broccoli, Vinegar Soy Sauce) Lo Mein Noodle (Wheat Flour, Eggs)	Salad Bar Beef Picadillo (Ground Beef, Garlic, Cumin, Vinegar, Tomato,Green Olive, White Rice) Black Beans ICE CREAM BAR	
WEEK 4	Salad Bar Fried Chicken Tenders & Fries Dipping Sauces (Ketchup, Honey Mustard, BBQ)	Salad Bar Baked Pasta with Vegetables (Penne, Cream Tomato Sauce, Parmesan, Mozzarella, Broccoli, Carrots, Green Peas, Garlic Roasted Chicken Breast	Salad Bar Pineapple Sweet Glazed Ham Mac and Cheese	Salad Bar B.Y.O Sausage & Pepper Hoagie (Hoagie Bread, Sausage, Peppers, Onion, Cheese Sauce) French Fries	Salad Bar Cheese Pizza Pepperoni Pizza Garlic Bread Sticks ICE CREAM BAR	Blas Baldepina, Senior Executive Chef, at 954-262-5342.
Ice Water offered everyday and alternate Lemonade and Fruit Punch for beverages.						

SALAD BAR GREENS: TOPPINGS: Romaine Tomato Spring Mix Cucumber Peppers

Shredded Carrot Olives Shaved Onions Crouto Shredded Cheddar

PROTEIN: Olives Chicken Croutons Tuna DRESSINGS: OTHER: Ranch Fruit Salad

Balsamic

ICE CREAM BAR

FLAVORS: TOPPINGS: Vanilla Weekly Variety Chocolate