



KNOW YOUR COLORS

GREEN
Good choice! Eat plenty of these foods.

YELLOW
Eat these foods in moderation.

RED
Rarely eat these foods.

Creekside Café

Week of March 23 - 27

Monday

BREAKFAST: BANANA PECAN WHOLE GRAIN PANCAKES
SOUPS: POTATO AND CORN CHOWDER – VEGAN LENTIL
ENTREES: STUFFED PASTA W/ VEGETABLE RAGU
FARRO FRIED “RICE”
SIDES: BROCCOLI & CAULIFLOWER FLORETS-CHICKPEA CHILI
ROASTED MUSHROOMS – ROASTED GREEN BEANS
CHEF’S FEATURE: BYO BAKED POTATO BAR
GRILL: GRILLED CHEESE AND TOMATO ON SPROUTED GRAIN WHEAT

Tuesday

BREAKFAST: BREAKFAST OMELET PANINI
SOUPS: CHICKEN ENCHILADA – ITALIAN WEDDING
ENTREES: BLACKENED SALMON W/ PINEAPPLE SALSA
APPLE RAISIN STUFFED PORK LOIN
SIDES: MALIBU BLEND – ROASTED CAULIFLOWER W/ TOMATOES
GARLIC AND HERB VEGETABLE PENNE – FRESH MASHED POTATOES
CHEF’S FEATURE: CHICKEN SHWARMA W/ TABBULEH
GRILL: TEX MEX BARBACOA

Wednesday

BREAKFAST: BLUEBERRY WAFFLE
(MADE TO ORDER OMELETS AT CHEF’S FEATURE STATION)
SOUPS: WISCONSIN CHILI – BROCCOLI CHEESE
ENTREES: SALISBURY STEAK
CHEDDAR AND HERB CRUSTED COD
SIDES: ROASTED SUMMER SQUASH – PEAS AND CARROTS
WHITE CHEDDAR SCALLION DUCHESS POTATO
MUSHROOM RED RICE PILAF
CHEF’S FEATURE: GRILLED CHICKEN AND SPINACH PASTA SALAD
GRILL: PHILLY BEEF SANDWICH



KNOW YOUR COLORS

GREEN

Good choice! Eat plenty of these foods.

YELLOW

Eat these foods in moderation.

RED

Rarely eat these foods.

Thursday

BREAKFAST:	BREAKFAST HASH
SOUPS:	OLD FASHIONED HAM WITH BEAN - CHICKEN POT PIE
ENTREES:	CHILI LIME TORTILLA POLLOCK PULLED PORK STUFFED SWEET POTATO
SIDES:	SWEET CHILI BRUSSELS SPROUTS - MEXICAN STREET CORN- BLACK BEAN COUSCOUS- BRAISED MIXED GREENS-
CHEF'S FEATURE:	SWEET AND SOUR CHICKEN BOWL
GRILL:	CHIMICHURRI CHICKEN SANDWICH

Friday

BREAKFAST:	APPLE CINNAMON RAISIN FRENCH TOAST
SOUPS:	NEW ENGLAND CLAM CHOWDER - CHICKEN NOODLE
ENTREES:	WEST COAST BAKED SALMON VEGETABLE LASAGNA
SIDES:	ROASTED FRESH CALIFORNIA BLEND - ITALIAN STYLE GREEN BEANS HEARTY GRAINS W/ KALE - PARMESAN GARLIC TELERA ROLL
CHEF'S FEATURE:	GRILLED GINGER SESAME CHICKEN SALAD
GRILL:	BAKED BATTERED COD SANDWICH

Hours of Operation: Monday through Sunday 6:30 a.m. to 6:30 p.m.

Weekday Grill Hours: 6:30 a.m. to 10:00 a.m.; 11:00 a.m. to 1:30 p.m.; 4:30 p.m. to 6:30 p.m.

Weekend Grill Hours: Limited hot items available

Food Service Operations Supervisor: Rich Nimkie
Nutrition and Food Service Director: Donna Van Buren



KNOW YOUR COLORS

GREEN

Good choice! Eat plenty of these foods.

YELLOW

Eat these foods in moderation.

RED

Rarely eat these foods.

Creekside Café

Week of March 30 - April 3

Monday

BREAKFAST:	BANANAS FOSTER FRENCH TOAST
SOUPS:	VEGAN SPLIT PEA - CURRIED SWEET POTATO
ENTREES:	ROASTED VEGETABLE QUINOA CAKES CAMELIZED ONION AND TOMATO QUICHE
SIDES:	ROASTED ASPARAGUS WITH TOMATOES ROASTED BROWN BUTTER SWEET POTATOES SAUTÉED LEMON PEPPER GREENS BASMATI PILAF WITH CHICKPEAS AND RAISINS
CHEF'S FEATURE:	MEDITERRANEAN SALAD BOWL WITH HUMMUS
GRILL:	MUSHROOM SOURDOUGH MELT

Tuesday

BREAKFAST:	WHOLE GRAIN PECAN PANCAKES
SOUPS:	TASTES LIKE LASAGNA - CHICKEN FAJITA
ENTREES:	CHIPOTLE ORANGE CHICKEN - HONEY GARLIC SALMON
SIDES:	SWEET POTATO CAULIFLOWER MASH ROASTED ZUCCHINI WITH COTIJA AND CILANTRO BLACK BEAN AND CORN PILAF- ROASTED BRUSSELS SPROUTS W/ BACON
CHEF'S FEATURE:	THAI PEANUT CHICKEN
GRILL:	FRENCH DIP SANDWICH

Wednesday

BREAKFAST:	BREAKFAST BURRITO (MADE TO ORDER OMELETS AT CHEF'S FEATURE STATION)
SOUPS:	MEDITERRANEAN VEGETABLE - CHICKEN AND DUMPLING
ENTREES:	LEMON PARMESAN COD W/ GARLIC BUTTER - ROASTED TOMATO PESTO CHICKEN BREAST
SIDES:	BABY CARROTS - ROASTED SQUASH W/ BELL PEPPERS ROASTED RED POTATOES W/ THYME - CAULIFLOWER RISOTTO
CHEF'S FEATURE:	SOUTHWEST CHICKEN SALAD
GRILL:	GLAZED PORK LOIN BAHN MI



Thursday

BREAKFAST:	BREAKFAST CASSEROLE
SOUPS:	CHICKEN CHILI VERDE – BEEF BARLEY
ENTREES:	SWEET AND SOUR GLAZED PORK LOIN ALMOND CRUSTED BAKED POLLOCK
SIDES:	CARAMELIZED ONION & GARLIC MASH POTATOES – ROASTED BRUSSELS AND SWEET POTATOES–GARDEN BLEND VEGETABLES – SAUTÉED SPINACH AND GRAPE TOMATOES
CHEF’S FEATURE:	CHICKEN BACON RANCH WRAP
GRILL:	MEMPHIS STYLE BRISKET SANDWICH

Friday

BREAKFAST:	MIXED BERRY WAFFLE
SOUPS:	TOMATO – CHEESEBURGER CHOWDER
ENTREES:	BACON BOURBON BBQ SALMON GRILLED CHICKEN PARMESAN
SIDES:	MULTI COLOR CAULIFLOWER – HONEY ROASTED RED POTATOES ZUCCHINI AND TOMATO AL FORNO - WHOLE GRAIN ROTINI
CHEF’S FEATURE:	ARGENTINE RED SHRIMP SALAD
GRILL:	GRILLED THREE CHEESE SANDWICH

Hours of Operation: Monday through Sunday 6:30 a.m. to 6:30 p.m.

Weekday Grill Hours: 6:30 a.m. to 10:00 a.m.; 11:00 a.m. to 1:30 p.m.; 4:30 p.m. to 6:30 p.m.

Weekend Grill Hours: Limited hot items available

*Food Service Operations Supervisor: Rich Nimkie
Nutrition and Food Service Director: Donna Van Buren*