



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 May 13th - 24th

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/ TABBOULEH
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

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



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Creekside Café

Monday

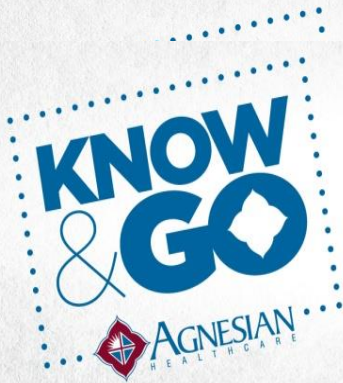
BREAKFAST:	BANANAS FOSTER FRENCH TOAST
SOUPS:	VEGAN SPLIT PEA - ROASTED VEGETABLE
ENTREES:	ROASTED VEGETABLE QUINOA CAKES CARAMELIZED ONION AND TOMATO QUICHE
SIDES:	ROASTED ASPARAGUS WITH TOMATOES ROASTED BROWN BUTTER SWEET POTATOES SAUTÉED LEMON PEPPER GREENS BASMATI PILAF WITH CHICKPEAS AND RAISINS
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



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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

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