



KNOW YOUR COLORS

GREEN

Good choice! Eat plenty of these foods.

YELLOW

Eat these foods in moderation.

RED

Rarely eat these foods.

Creekside Café

Weeks of May 14th - 25th

Monday

BREAKFAST: STRAWBERRY FRENCH TOAST
SOUPS: WHITE BEAN POSOLE VERDE - WISCONSIN CHEESE
ENTREES: VEGAN CHILI STUFFED SWEET POTATO
GNOCCHI AND WHITE CHEDDAR GRATIN
SIDES: ROASTED SWEET POTATO - SAUTÉED GREENS W/ CHICKPEAS
RAINBOW CARROTS - TOASTED GRAIN PILAF
CHEF'S FEATURE: SPINACH AND MUSHROOM RAVIOLI SALAD
GRILL: BLACK BEAN AVOCADO BURGER

Tuesday

BREAKFAST: PECAN WAFFLE
SOUPS: BEEF DUMPLING - CREAM OF MUSHROOM
ENTREES: TERIYAKI CHICKEN - SPINACH AND CRANBERRY SALMON
SIDES: BASMATI RICE PILAF - ROASTED POTATOES W/ THYME
ROASTED BEETS, SQUASH, AND APPLES - SUGAR SNAP PEAS W/ ALMONDS
CHEF'S FEATURE: NAKED BURRITO BOWL
GRILL: BBQ PULLED PORK SANDWICH

Wednesday

BREAKFAST: BLUEBERRY WHOLE GRAIN PANCAKES
(MADE TO ORDER OMELETS-CHEF'S FEATURE STATION)
SOUPS: BLACK FOREST LENTIL - CAULIFLOWER CHEESE
ENTREES: CHICKEN FLORENTINE
NEW ORLEANS JAMBALAYA W/ POBLANO CORN MUFFIN
SIDES: LEMON PARSLEY FINGERLING POTATOES - SAUTÉED GREENS W/ TOMATOES
FRESH ROASTED BROCCOLINI
BRAISED MUSHROOMS WITH GARLIC AND PEPPERS
CHEF'S FEATURE: SOUTHWEST CHICKEN SALAD
GRILL: TERIYAKI TURKEY BURGER



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Thursday

BREAKFAST: **BREAKFAST PIZZA**
SOUPS: **VEGETARIAN 7 BEAN - CREAM OF CHICKEN RICE**
ENTREES: **MEDITERRANEAN COD WITH GRILLED VEGETABLES**
OVEN ROASTED TURKEY BREAST
SIDES: **SAGE AND ONION DRESSING - MASHED RED SKIN POTATOES**
PARMESAN GREEN BEANS - HONEY GLAZED BABY CARROTS
CHEF'S FEATURE: **KALE PESTO CHICKEN PASTA BOWL**
GRILL: **BLACKJACK BURGER**

Friday

BREAKFAST: **APPLE RAISIN FRENCH TOAST STRATA**
SOUPS: **CHEESY SEAFOOD CHOWDER -**
SWEET POTATO RED BEAN CHILI
ENTREES: **BACON BOURBON BBQ SALMON - BEEF STROGANOFF**
SIDES: **WHOLE GRAIN ROTINI - SMOKED GOUDA AND CHIVE YUKON POTATOES**
ROASTED BRUSSELS SPROUTS W/ CRANBERRIES- MALIBU BLEND
CHEF'S FEATURE: **SEARED TUNA SALAD W/ RASPBERRY VINAIGRETTE**
GRILL: **CHIPOTLE CHICKEN 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



Creekside Café

Monday

BREAKFAST: ROASTED PEPPER, EGG AND SWISS ON MULTIGRAIN BREAD
SOUPS: VEGETABLE BARLEY – CHEESY VEGETABLE
ENTREES: SMOKED GOUDA POLENTA W/ MUSHROOMS
 PASTA PRIMAVERA ALFREDO
SIDES: SWEET POTATO QUINOA CAKES – MULTI COLOR CAULIFLOWER
 ROASTED EGGPLANT – BOW TIE ALFREDO
CHEF’S FEATURE: SPICY CAULIFLOWER WRAP
GRILL: MEATLESS JOE

Tuesday

BREAKFAST: BREAKFAST BURRITO
SOUPS: FRENCH ONION – TURKEY & BLACK BEAN CHILI
ENTREES: SEA BASS AND CRAB MORNAY – BEEF LONDON BROIL
SIDES: VEGETABLE BARLEY PILAF – WHOLE GREEN BEANS
 SOUR CREAM CHIVE MASHED POTATOES – ROASTED CALIFORNIA BLEND
CHEF’S FEATURE: GENERAL TSO CHICKEN
GRILL: SHREDDED TURKEY SANDWICH

Wednesday

BREAKFAST: RED VELVET WAFFLE
 (MADE TO ORDER OMELETS-CHEF’S FEATURE STATION)
SOUPS: TURKEY WILD RICE – RED POTATO CHEDDAR
ENTREES: BLACKENED CHICKEN
 TERIYAKI GLAZED SALMON
SIDES: MIRIN GLAZED CARROTS AND SNOW PEAS – STIR FRIED RED RICE
 ZUCCHINI & GARLIC MASHED POTATOES – ARTICHOKE & GREEN BEAN CASSEROLE
CHEF’S FEATURE: STRAWBERRY CHICKEN SALAD
GRILL: TEX MEX BARBACOA SANDWICH



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Thursday

BREAKFAST:	BLUEBERRY CREAM CHEESE STRATA
SOUPS:	CHICKEN DUMPLING - BEEF NOODLE
ENTREES:	POT ROAST - MEAT LASAGNA
SIDES:	MASHED RED SKIN POTATOES - PARMESAN GARLIC CIABATTA BREAD ROASTED CARROTS - SAUTÉED SPINACH W/ WALNUTS
CHEF'S FEATURE:	CORONA BATTERED SHRIMP TACOS DEL MAR
GRILL:	TURKEY BURGER W/JACK CHEESE AND BALSAMIC ONIONS

Friday

BREAKFAST:	BREAKFAST CASSEROLE
SOUPS:	TOMATO BASIL - BEEF MUSHROOM BARLEY
ENTREES:	ROASTED TOMATO AND WHITE CHEDDAR MAC & CHEESE MAPLE CHIPOTLE GLAZED SALMON
SIDES:	SAUTÉED BRUSSELS W/ KOHLRABI - GARLIC ROASTED RED POTATOES BROCCOLI CAULIFLOWER GRATIN - PINEAPPLE BEETS
CHEF'S FEATURE:	BBQ CHICKEN AND GRILLED ZUCCHINI SALAD
GRILL:	VEGGIE STUFFED GRILLED CHEESE

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