



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 September 9th - 20th

Monday

BREAKFAST: **BREAKFAST PANINI**
SOUPS: **DUCHESS CHEESE - ITALIAN TORTELLINI**
ENTREES: **MUSHROOM RAVIOLI W/ ZUCCHINI BLUSH SAUCE**
TEX MEX ROASTED CORN ENCHILADA BAKE W/ POBLANO CHILI CORN BREAD MUFFIN
SIDES: **FIESTA POTATOES- REFRIED BLACK BEANS**
ITALIAN STYLE GREEN BEANS W/ GARLIC- BABY CARROTS
CHEF'S FEATURE: **BUFFALO CAULIFLOWER KALE CRUNCH SALAD**
GRILL: **ZUCCHINI CAKE GRILLED CHEESE**

Tuesday

BREAKFAST: **LEMON RICOTTA BLUEBERRY PANCAKE**
SOUPS: **CHICKEN NOODLE - BEEF VEGETABLE**
ENTREES: **CAPRESE CHICKEN W/ BALSAMIC GLAZE**
SHRIMP AND ASPARAGUS POLLOCK
SIDES: **ROASTED VEGETABLE COUSCOUS - ORANGE GLAZED BEETS**
KALE AND POTATO GRATIN - FRESH STEAMED BROCCOLI
CHEF'S FEATURE: **BOURBON STREET CHICKEN FAJITA**
GRILL: **SLOPPY JOE SANDWICH**

Wednesday

BREAKFAST: **STRAWBERRY WAFFLE**
(MADE TO ORDER OMELETS AT CHEF'S FEATURE STATION)
SOUPS: **STUFFED GREEN PEPPER - WHITE CHICKEN CHILI**
ENTREES: **SMOTHERED CHICKEN BREAST - VEGETABLE LASAGNA**
SIDES: **GARLIC MOZZARELLA TELERA ROLL - WILD RICE AND MUSHROOM PILAF**
PARMESAN ROASTED CAULIFLOWER - GARDEN BLEND VEGETABLES
CHEF'S FEATURE: **MEDITERRANEAN CHICKEN SALAD**
GRILL: **CALIFORNIA TURKEY BURGER**



KNOW YOUR COLORS

GREEN

Good choice! Eat plenty of these foods.

YELLOW

Eat these foods in moderation.

RED

Rarely eat these foods.

Thursday

| | |
|-----------------|---|
| BREAKFAST: | ROASTED PEPPER EGG, AND SWISS ON SOURDOUGH |
| SOUPS: | CHEESY ASPARAGUS - LOUISIANA GUMBO |
| ENTREES: | HONEY CASHEW SALMON FLANK STEAK W/ CARAMELIZED ONIONS |
| SIDES: | FIRE ROASTED TOMATO PILAF - WHOLE GREEN BEANS ROSEMARY ROASTED YUKON GOLD POTATO SAUTÉED YELLOW SQUASH W/ ROASTED PEPPERS |
| CHEF'S FEATURE: | TACO SALAD BOWL |
| GRILL: | GRILLED CHICKEN PARMESAN SANDWICH |

Friday

| | |
|-----------------|--|
| BREAKFAST: | ROAST BEEF HASH |
| SOUPS: | CLAM CHOWDER - MINISTRONE |
| ENTREES: | POT ROAST - POTATO CHEDDAR CRUSTED COD |
| SIDES: | FRESH MASHED POTATOES - ROASTED CARROTS BRAISED CABBAGE - MUSHROOMS W/ BROCCOLI AND WALNUTS |
| CHEF'S FEATURE: | CHICKEN CAESAR SALAD |
| GRILL: | MONTEREY 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



KNOW YOUR COLORS

GREEN

Good choice! Eat plenty of these foods.

YELLOW

Eat these foods in moderation.

RED

Rarely eat these foods.

Creekside Café

Monday

BREAKFAST: BLUEBERRY PEACH CRUMBLE W/ ORGANIC GRANOLA
SOUPS: WHITE BEAN POSOLE VERDE – WISCONSIN CHEESE
ENTREES: VEGAN CHILI STUFFED SWEET POTATO
SPINACH AND TOMATO QUICHE
SIDES: ROASTED SWEET POTATO – SAUTÉED GREENS W/ALMONDS AND RAISINS
ROASTED BRUSSELS AND SWEET POTATO – BABY CARROTS
GARLIC AND HERB VEGETABLE PENNE
CHEF'S FEATURE: SPINACH AND MUSHROOM RAVIOLI SALAD
GRILL: BLACK BEAN BURGER W/ AVOCADO TAPENADE

Tuesday

BREAKFAST: PECAN WAFFLE
SOUPS: BEEF DUMPLING – CREAM OF MUSHROOM
ENTREES: SWEET CHILI GLAZED CHICKEN – LEMON BAKED SALMON
SIDES: ASIAN STYLE BROWN RICE PILAF –
ROASTED BUTTERNUT SQUASH W/ PECANS
MEDITERRANEAN SQUASH W/ OLIVE AND FETA – SUGAR SNAP PEAS
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 YUKON GOLD POTATO – FRESH ROASTED BROCCOLINI
SAUTÉED GREENS W/ ROASTED TOMATOES
BRAISED MUSHROOMS WITH GARLIC AND PEPPERS
CHEF'S FEATURE: BLACKBERRY CHICKEN SALAD
GRILL: TERIYAKI TURKEY BURGER



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 PIZZA**
SOUPS: **VEGETARIAN 7 BEAN – CREAM OF CHICKEN RICE**
ENTREES: **MEDITERRANEAN POLLOCK WITH GRILLED VEGETABLES**
OVEN ROASTED TURKEY BREAST
SIDES: **SAGE AND ONION DRESSING – FRESH MASH POTATOES**
PARMESAN GREEN BEANS – HONEY GLAZED BABY CARROTS
CHEF’S FEATURE: **JERK CHICKEN “RASTA” WRAP**
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 MASHED 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