



Culinary Arts Menu - Week #34

May 26-30th

Labels Vegan Vegetarian Gluten Free	Lunch Service Daily 11:16-12:01			Wed 11:44-12:29	
	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Creamy Chicken Noodle	Cream of Wild Mushroom	Pork & Cabbage Soup	Kitchen Closed Protein - Dry Heat Cooking	Kitchen Closed Pro-D Day Assessment & Evaluation
Entrée	Sweet Chili Chicken Coconut Basmati Rice Wonton Crisps Cucumber Slices <i>*Sweet Chili Tofu Available*</i>	"Borenkool met Worst" <i>Dutch Mashed Potatoes with Kale, Farmer Sausage & Gravy</i>	Stuffed Chicken Breast Bread Stuffing, Café au Lait Sauce Scalloped Potatoes Buttered Veggies		
Short Order	Breaded Chicken Burger Jalapeno Jack Cheese, Pesto Mayo Lettuce, Tomato & Dill Pickle Baked Fries <i>*Vegetarian Burgers Available*</i>	Grilled Reuben Sandwich Marble Rye, Pastrami, Swiss Cheese, Sauerkraut Baked Curly Fries <i>*Vegetarian Option Available*</i>	Philly Cheesesteak Sandwich on Baguette Sauteed Peppers & Onions Swiss Cheese Baked Fries <i>*Vegetarian Option Available*</i>		
Sandwich	Chipotle Chicken Wraps Chicken Caesar Wraps Ham & Cheddar on Panini Chicken & Jalapeno Jack on Ciabatta Cold Cut Combo on Focaccia	Chipotle Chicken Wraps Chicken Caesar Wraps Ham & Cheddar on Panini Chicken & Jalapeno Jack on Ciabatta Cold Cut Combo on Focaccia	Chipotle Chicken Wraps Chicken Caesar Wraps Ham & Cheddar on Panini Chicken & Jalapeno Jack on Ciabatta Cold Cut Combo on Focaccia		
Salads	Caesar Salad Chicken Caesar Salad Thai Chicken Salad Santa Fe Chicken Salad	Caesar Salad Chicken Caesar Salad Thai Chicken Salad Santa Fe Chicken Salad	Caesar Salad Chicken Caesar Salad Thai Chicken Salad Santa Fe Chicken Salad		
Dessert	Saskatoon Berry Shortcake	Cronut	Pavlova		
Cookie	Decorated Sugar	Mr. S Family Cookie	Gingersnap		