



Culinary Arts Menu - Week #10

Nov 3-7th

Labels	Vegan Vegetarian Gluten Free	Lunch Service Daily 11:16-12:01 Wed 11:44-12:29				
		Monday	Tuesday	Wednesday	Thursday	Friday
Soup		Kitchen Closed Pro D	Cream of Vegetable 	Roasted Squash & Apple  	Moroccan Chickpea  	Kitchen Closed Student Reflection
Entrée			Sweet Chili Chicken Coconut Basmati Rice Thinly Sliced Cucumbers & Sesame Seeds Wonton Crisps   * Vegan Sweet Chili Tofu*	Honey Glazed Coho Salmon Lime Risotto Steamed Broccoli 	Barbacoa Beef Enchilada Rice & Cheese Refried Beans Salsa & Sour Cream	
Short Order			Breaded Chicken Burger Jalapeno Jack Cheese, Pesto Mayo Lettuce, Tomato & Dill Pickle Baked Fries  *Veggie Burgers Available*	Texas Tailgate Beef Sandwich Toasted Garlic Baguette Banana Peppers & BBQ Sauce Baked Fries *Vegetarian or Gluten Free Options Available* 	Homemade Storm Cheeseburger Cheddar Cheese, Storm Sauce Lettuce, Tomato & Dill Pickle Baked Fries  * Veggie Burgers Available *	
Sandwich			Chipotle Chicken Wraps Chicken Caesar Wraps Turkey & Havarti with Cranberry Butter Ham & Cheddar on Panini Chicken & Jalapeno Jack on Ciabatta Cold Cut Combo on Focaccia	Chipotle Chicken Wraps Chicken Caesar Wraps Turkey & Havarti with Cranberry Butter Ham & Cheddar on Panini Chicken & Jalapeno Jack on Ciabatta Cold Cut Combo on Focaccia	Chipotle Chicken Wraps Chicken Caesar Wraps Turkey & Havarti with Cranberry Butter Ham & Cheddar on Panini Chicken & Jalapeno Jack on Ciabatta Cold Cut Combo on Focaccia	
Salads			Caesar Salad Chicken Caesar Salad Taco Sald Thai Chicken Salad Santa Fe Chicken Salad	Caesar Salad Chicken Caesar Salad Taco Sald Thai Chicken Salad Santa Fe Chicken Salad	Caesar Salad Chicken Caesar Salad Taco Sald Thai Chicken Salad Santa Fe Chicken Salad	
Dessert			Peanut Butter Chocolate Rice Crispy	Lemon Meringue Pie	Orange Cranberry Cheesecake	
Cookies			Baker's Choice	Brown Butter Chocolate Chunk	Butterscotch Pretzel	