



Culinary Arts Menu - Week #25

Mar 2-6th

Labels Vegan Vegetarian Gluten Free	Lunch Service Daily 11:16-12:01		Wed 11:44-12:29		
	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Chorizo Corn Chowder	Cream of Cauliflower	Tortellini Soup	Beef Stew	Kitchen Closed Pizza Practical
Entrée	Baked Chicken Strips Honey Mustard, Plum or BBQ Sauce Baked Fries	"Borenkool met Worst" <i>Dutch Mashed Potatoes with Kale, Farmer Sausage & Gravy</i>	Pork Schnitzel Champignon Buttered Parmesan Egg Noodles Grilled Veggies	BBQ Chicken Legs Potato Salad Roasted Mexican Street Corn	
Short Order	Spicy Breaded Chicken Burger Jalapeno Jack Cheese, Chipotle Mayo, Lettuce, Tomato & Banana Peppers Baked Fries *Veggie Burgers Available*	Breakfast Wrap BC Eggs, Ham and Cheese, Chipotle Mayo Hashbrown Patties Hashbrowns & Baked Fries *Vegetarian Option Available*	CSS Beef Dip Pretzel Bun, au Jus Baked Curly Fries *Vegetarian Option Available*	Storm Cheeseburger Cheddar Cheese, Storm Sauce Lettuce, Tomato & Dill Pickle Baked Fries *Veggie Burgers Available*	
Sandwich	Chipotle Chicken Wraps Chicken Caesar Wraps Chicken Bacon Ranch Turkey & Havarti Ham & Cheddar BLT	Chipotle Chicken Wraps Chicken Caesar Wraps Chicken Bacon Ranch Turkey & Havarti Ham & Cheddar BLT	Chipotle Chicken Wraps Chicken Caesar Wraps Chicken Bacon Ranch Turkey & Havarti Ham & Cheddar BLT	Chipotle Chicken Wraps Chicken Caesar Wraps Chicken Bacon Ranch Turkey & Havarti Ham & Cheddar BLT	
Salads	Taco Salad Chicken Caesar Salad Greek Salad Thai Chicken Salad Santa Fe Chicken Salad	Taco Salad Chicken Caesar Salad Greek Salad Thai Chicken Salad Santa Fe Chicken Salad	Taco Salad Chicken Caesar Salad Greek Salad Thai Chicken Salad Santa Fe Chicken Salad	Taco Salad Chicken Caesar Salad Greek Salad Thai Chicken Salad Santa Fe Chicken Salad	
Dessert	Blueberry Lemon Scone	Lemon Square	Berry Cheesecake	Raspberry Lemon Cake	
Cookies	Baker's Choice	Red Velvet	Vanilla Pudding	Oatmeal Chocolate Chip	