








Culinary Arts Menu - Week #30

April 20-24th

Labels Vegan Vegetarian Gluten Free	Lunch Service Daily 11:16-12:01			Wed 11:44-12:29	
	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Tortellini Soup	Chicken & Gnocchi	Roasted Butternut Squash  	Kitchen Closed Practical Assignment Pasta Making	Kitchen Closed Pro D
Entrée	Baked Chicken Strips Homemade Honey Mustard, Plum Sauce or BBQ Baked Fries	Homemade Baked Mac & Cheese Garlic Bread & Caesar Salad 	Roast Beef Dinner Gravy & Yorkshire Pudding Mashed Potatoes Roasted Root Vegetables		
Short Order	Grilled Mexican Chicken Burger Guacamole, Cheddar, Lettuce, Tomato & Red Onion Baked Fries *Veggie Burgers Available*	Texas Tailgate Beef BBQ Beef on Hoagie Bun Banana Peppers Baked Fries  *Vegetarian Falafel Sandwich Available*	Chicken Burrito Refried Bean & Rice Salsa & Sour Cream Spiced Tater Tots 		
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		
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		
Dessert	Churros	Peanut Butter Pie	Olive Oil Cake		
Cookie	White Chocolate Oreo	Compost	Double Chocolate		