



Culinary Arts Menu - Week #8

Oct 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		Cheesy Potato & Ham	Mulligatawny ✓	Minestrone	Curried Red Lentil ✓	Kitchen Closed Egg Cooking Practical
Entrée		Baked Chicken Strips Homemade Honey Mustard Plum Sauce or BBQ Baked Fries	Three Cheese Tortellini ✓ Rose Sauce Garlic Bread & Caesar Salad	Butter Chicken ✓ Coconut Basmati Rice Grilled Naan Fresh Cilantro *Butter Paneer Available*	Spaghetti and Monster Eyeballs ✓ Meatballs & Sauce Garlic Bread and Caesar Salad *Vegetarian Spaghetti Marinara*	
Short Order		Breaded Chicken Burger ✓ Jalapeno Jack Cheese, Pesto Mayo Lettuce, Tomato & Dill Pickle Baked Fries *Veggie Burgers Available*	Chicken Pepperjack Panini ✓ Focaccia, Chipotle Mayo, Baked Curly Fries *Vegetarian Option Available*	Texas Tailgate BBQ ✓ Chipotle BBQ Sauce Coleslaw Baked Fries *Vegetarian Option Available*	Storm Cheeseburger ✓ Cheddar Cheese, Storm Sauce Lettuce, Tomato & Dill Pickle Baked Fries *Veggie Burgers Available*	
Sandwich		Chicken Caesar Wraps Ham & Cheddar Sandwich	Chipotle Chicken Wraps BLT Sandwich	Chicken Bacon Ranch Turkey & Havarti	Chipotle Chicken Wraps Ham & Cheddar BLT	
Salads		Caesar Salad Chicken Caesar Salad	Caesar Salad Chicken Caesar Salad Thai Chicken Salad	Caesar Salad Chicken Caesar Salad Taco Salad	Caesar Salad Chicken Caesar Salad Santa Fe Chicken Salad	
Dessert		Pecan Pie	Cake Pops	No Bake Cheesecake	Caramel Apples	
Cookies		Smores Cookie	Coffee Crunch Cookie	Crinkle Cookie	Butterscotch Chip	