<table>
<thead>
<tr>
<th>Day</th>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
<th>Saturday</th>
<th>Sunday</th>
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<tbody>
<tr>
<td>Nov-12</td>
<td>Chicken Pastina</td>
<td>Beef Noodle</td>
<td>Wedding Soup</td>
<td>Pumpkin Bisque (V)</td>
<td>Chef's Choice</td>
<td>Chef's Choice</td>
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<td>Nov-14</td>
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<td>Nov-15</td>
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<td>Nov-16</td>
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<td>Nov-17</td>
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<td>Nov-18</td>
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**Fresh Stock**

- **All Day**
  - Chicken Pastina
  - Beef Noodle
  - Wedding Soup
  - Pumpkin Bisque (V)
  - Chef's Choice
  - Chef's Choice

**All Day**

- Turkey Chili (GF)

**Spoon & Fork**

**Breakfast**

- French Toast (V)
- Buttermilk Pancakes (V)
- Pepper Jack & Red Pepper Strata (V)
- Raisin Bread French Toast (V)
- Biscuits & Sausage Gravy

**Entrée**

- Shrimp Scampi with Linguine
- Sausage Patties
- Turkey Sausage (GF)
- Bacon (GF)
- Chicken Bacon

**Vegetable**

- Steamed Summer Squash (GF) (VGN)
- Asian Vegetable Blend (GF) (VGN)
- Baked Beans (GF) (VGN)
- Roasted Brussels Sprouts (GF) (VGN)
- Sautéed Basil Zucchini

**Starch**

- Garlic Bread Sticks (V)
- Fried Rice
- Sweet Potato Tots (GF) (VGN)
- Ranch Fries (GF) (V)
- Rice Pilaf

**Spoon & Fork Lunch**

**Entrée**

- Roasted Vegetables (GF) (VGN)
- Steamed Tomatoes (GF) (VGN)
- Honey Glazed Carrots (GF) (V)
- Corn on the Cob (GF)
- Lemon Pepper Veggie:

**Vegetable**

- Buttered Corn (GF) (V)
- Sautéed Broccoli (GF) (VGN)
- Snow Peas & Peppers (GF) (VGN)
- Green Bean Casserole
- Sautéed Broccoli

**Starch**

- Loaded Mashed Potatoes (GF) (VGN)
- Roasted Yukon Gold Potatoes (GF) (VGN)
- Parsley Potatoes (GF) (VGN)
- Traditional Mashed Potatoes
- Buttered Noodles

**The Grill**

**All Day**

- Double Cheeseburger
- Cheese Quesadillas (V)
- Grilled Ham & Cheese
- BBQ Seasoned Grilled Chicken Breast (lunch only)
- No Special

**Noodle Bar**

**All Day**

- Made to order eggs - Fresh Whole Brown Eggs Available upon Request (Proteins: Chicken, Ham and Sausage) (Cheese - Mozzarella, Cheddar and Pepper jack) (Vegetable Toppings: Fresh Spinach, Diced Tomatoes, Diced Red and Green Peppers, Sliced Mushrooms, Diced White Onion, and Broccoli Florets) (VEGETARIAN OPTION AVAILABLE) (Lunch Only On Thurs. Nov. 16th)

**V2**

**Lunch**

- Vegetable Biryani with Saffron Causous & Topped with Spicy Yoghurt Sauce (V)
- Tempah Salad with Fresh Sliced Melon (VGN)
- Zucchini Pancakes with Baby Mixed Greens & Topped with Cim Creme Fraiche (V)
- Seitan Gyros with Tzatziki Sauce (V)
- Vegetable Fajitas Served with Refried Bean (VGN)

**Dinner**

- Roasted Mushroom & Lentil Ragu with Brown Rice & Topped with Shaved Parmesan (GF) (V)
- Chipotle & Orange Broccoli & Tofu Bowl (V)
- Angus, Mozzarella, & Tomatoes on a Baguette & Served with House-Made Chips (V)
- Sweet Potato & Black Bean Chili with Corn (VGN)
- Greek Rice & Bean Bowl with Lemon Dill Tahini Dressing (VGN)

**Delish: Custom Kitchen**

**All Day**

- Spicy Broccoli & Beef
- Sweet ’n Sour Chicken (GF)
- Pork
- Shrimp
- Chicken Beef Lo Mein

**The Oven**

**All Day**

- Bacon & Blue Cheese Pizza
- BBQ Chicken Pizza
- Hawaiian Pizza
- Grilled Vegetable Pizza (V)
- No Special

*For complete allergen and dietary information, please download our FoodU App. Menu is subject to change.