Baker College Kitchen

Week of: 3/25/19
Chef Verena
## Lunch Menu

### Monday
- Confetti orzo
- Swedish meatballs
- Cod with sun-dried tomato vinaigrette
- Indian-style tofu & cauliflower
- BBQ plant-based sausage and baked beans
- Plant-based tomato soup
- Grilled cheese sandwich

### Tuesday
- Turkey pesto & provolone on focaccia
- Steak and onions
- Lyonnaise potatoes
- Butter paneer served with rice
- Red bean & sweet potato stew
- Watermelon rosemary lemonade
- Creamed spinach pizza

### Wednesday
- Mussel alfredo fettucine
- Garlic bread
- Jerk chicken & potatoes
- Ancient grains with red bean and rainbow kale
- Potato & garbanzo masala
- Sriracha roasted vegetables
- Greek salad with feta and Kalamata olives

### Thursday
- Chicken tikka masala
- Turmeric rice
- Caramel braised pork
- Hoisin eggplant and rice noodles
- Local greens, potatoes and corn chowder
- Cauliflower and broccoli salad with celery seed
- Beef and cheese tortellini soup

### Friday
- Lemon pepper roasted potato wedges
- Togarashi chicken wings
- Tempura battered fried green beans with wasabi
- Grilled Mahi Mahi with saffron eggless remoulade
- Grilled tofu with pineapple pico de gallo
- Agua de horchata
- Avocado & black bean salad

### Saturday
- Greek salad with feta and Kalamata olives
- Lyonnaise potatoes
- Butter paneer served with rice
- Red bean & sweet potato stew
- Watermelon rosemary lemonade
- Creamed spinach pizza
- Grilled cheese sandwich

### Sunday
- Mussel alfredo fettucine
- Garlic bread
- Jerk chicken & potatoes
- Ancient grains with red bean and rainbow kale
- Potato & garbanzo masala
- Sriracha roasted vegetables
- Greek salad with feta and Kalamata olives

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**Symbols:**
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- = Contains Milk
- = Contains Egg
- = Contains Soy
- = Contains Fish
- = Contains Shellfish
- = Contains Peanuts
- = Contains Treenuts
### Dinner Menu

#### Monday
- Garlic herb potatoes
- Creamy chipotle chicken
- Citrus marinated tilapia
- Roasted vegetable ratatouille
- Buffalo style crispy tofu with ranch dipping sauce
- Sautéed garlic kale
- Turkey burgers & sweet potato fries

#### Tuesday
- Sweet chili roasted pork loin
- Shrimp pad Thai
- Coconut curry tempeh
- Penang Portobello
- Steamed basmati rice
- Korean style french fries
- Roasted balsamic eggplant

#### Wednesday
- roasted Yukon gold potatoes with peppers & onions
- Herb roasted chicken drumsticks
- Three bean chili & brown rice
- Pasta primavera
- corn casserole
- veal scaloppini with mushroom gravy
- Zucchini and arugula salad

#### Thursday
- Beef taco meat
- Cilantro jalapeño swai
- Tangy spicy slaw
- Chips and queso
- Cheese enchiladas with corn and roasted tomatillo
- Roasted corn on the cob
- Ensalada de nopal

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