Sid Rich Kitchen

Week of: 3/25/19
Chef Sarah
### Monday
- **Lemon Pepper Potato Wedges**
- **Chicken Sliders with Bacon Ranch Sauce**
- **Crispy Tempeh, Artichokes and Kale**
- **Plum Glazed Roast Pork Loin**
- **Roasted Brussels Sprouts, Butternut Squash & Chickpeas**
- **Spring Vegetable Salad with Lemon Miso Dressing**
- **Bagel Pepperoni Pizza Bites**

### Tuesday
- **Jasmine Rice**
- **Gochujang Tofu and Pickled Cabbage**
- **Huli Huli Grilled Chicken Thighs**
- **Phorito: Beef Bulgogi Burrito & Hoisin Eggplant, Cauliflower and Green Beans**
- **Strawberry Papaya Salad**
- **Tofu Miso Soup**

### Wednesday
- **Chickpea and Vegetable Paella**
- **Cilantro Roasted Cauliflower, Baby Carrots & Stewed Lentils**
- **Seafood Cioppino**
- **Halal Lamb Stew**
- **Chicken Nuggets: Dipping sauces - R&M Szechuan**
- **Mango, Cucumber & Tomato Salad: Honey Yogurt Dressing**
- **Jasmine Tea Lemonade**

### Thursday
- **Sweet Potato Fries**
- **Beef and Arugula Sandwich with Horseradish Blue**
- **Vegetable Wok Noodles with Toasted Peanuts**
- **Thai Chile Glazed Chicken Meatballs**
- **Roasted Bok Choy with Wasabi Pea Crunch**
- **Fried Shrimp with Coleslaw and Cocktail Sauce on the side**
- **Made to order fruit smoothies: Banana, Berries**

### Friday
- **Red Bean, Swiss Chard and Potato**
- **Catfish filet with tartar sauce on the sauce**
- **Tomato, Feta, Spinach Puff Pastries**
- **Roasted Broccoli, Carrots and Crispy Chickpeas**
- **Honey BBQ Grilled Chicken Breast**
- **Local Vegetable Cobb Salad**
- **Chips and dip: Dill sour cream, Pimento hummus and**

### Saturday
- **Jasmine Tea Lemonade**
- **Rice**
- **Catfish filet with tartar sauce on the sauce**
- **Tomato, Feta, Spinach Puff Pastries**
- **Roasted Broccoli, Carrots and Crispy Chickpeas**
- **Honey BBQ Grilled Chicken Breast**
- **Local Vegetable Cobb Salad**
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### Sunday
- **Jasmine Tea Lemonade**
- **Rice**
- **Catfish filet with tartar sauce on the sauce**
- **Tomato, Feta, Spinach Puff Pastries**
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- **= Contains Milk**
- **= Contains Fish**
- **= Contains Soy**
- **= Contains Eggs**
- **= Contains Shellfish**
- **= Contains Peanuts**
- **= Contains Treenuts**
# Dinner Menu

## Monday
- Three Cheese Macaroni and Cheese
- Black-eyed Peas
- Seafood Cakes with Roasted Pepper Vinaigrette
- Fried Chicken Patties with Pepper Cream Gravy
- Sautéed Green Beans and Mushroom Soy Crème
- Arugula, Tomato, Avocado and Fennel Salad
- Donut Bar with Chocolate and Honey Glaze Toppings

## Tuesday
- Ranch Mashed Potatoes
- PlantFare Cornbread Stuffed Tomatoes
- Lemon Dijon Pollock and Caper Vinaigrette
- Herb Roasted Turkey
- Grilled Squash, Zucchini and Peppers over Stewed Red Beans
- Mustard Cauliflower and Potato Salad
- Big Sid Sliders of Beef or Veggie Patties

## Wednesday
- Verde Rice
- Black Bean Chilaquiles
- Pork Al Pastor
- Baja Cod
- Cheese Enchiladas
- Taco Topping Station: Salsa, Guacamole, Queso Fresca
- Southwest Corn Salad tossed in Chile Lime Vinaigrette

## Thursday
- Closed for Private Event

## Friday
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