South Servery

Week of: 3/2/2020
Chef Verena
<table>
<thead>
<tr>
<th>Lunch Menu</th>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
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<tbody>
<tr>
<td><strong>Monday</strong></td>
<td>Cilantro rice&lt;br&gt;Seared chicken breast with creamy avocado sauce and pico&lt;br&gt;Calabacitas con queso &amp; PlantFare&lt;br&gt;Chipotle tilapia with arugula salad&lt;br&gt;Tempeh &amp; quinoa stuffed peppers&lt;br&gt;Margherita grilled cheese sandwich&lt;br&gt;Plant based tomato bisque</td>
<td>Reuben sandwich&lt;br&gt;Tomato chicken curry&lt;br&gt;Hoisin apple sausage &amp; eggplant with brown rice&lt;br&gt;Yuca fries with mayo ketchup&lt;br&gt;Turmeric and green pea rice&lt;br&gt;Cauliflower and arugula salad with feta cheese&lt;br&gt;Beet &amp; goat cheese pizza</td>
<td>Flounder with roasted tomatoes and grapefruit vinaigrette&lt;br&gt;Mashed potatoes&lt;br&gt;Buttermilk fried chicken&lt;br&gt;PlantFare and green beans&lt;br&gt;Black-eyed pea &amp; tomato stew&lt;br&gt;Sweet corn nuggets at the grill&lt;br&gt;Edamame hummus and cauliflower toasts</td>
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<td><strong>Tuesday</strong></td>
<td>Jerk chicken drumsticks&lt;br&gt;Vegetable Jambalaya&lt;br&gt;Blackened tilapia&lt;br&gt;Sweet potato and red bean gumbo&lt;br&gt;Fried okra&lt;br&gt;Chicken tinga tostadas with guacamole and crema</td>
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<td><strong>Wednesday</strong></td>
<td>Flounder with roasted tomatoes and grapefruit vinaigrette</td>
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<td><strong>Thursday</strong></td>
<td>Scalloped potatoes&lt;br&gt;Chicken marsala&lt;br&gt;Golden beets with green beans and red peppers&lt;br&gt;Bratwurst in creamy beer sauce with onions &amp; peppers&lt;br&gt;Couscous with roasted vegetables and red pepper&lt;br&gt;Coconut tomato rice noodles and mushrooms&lt;br&gt;Mini chicken corn dogs</td>
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<td><strong>Friday</strong></td>
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<td><strong>Saturday</strong></td>
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<td>Beef barbacoa&lt;br&gt;Home made flour tortillas&lt;br&gt;Roasted tomato salsa&lt;br&gt;Chipotle and cheddar cheese migas&lt;br&gt;Agua de horchata&lt;br&gt;Cheesy pork chorizo and potatoes</td>
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<td><strong>Sunday</strong></td>
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### Dinner Menu

**Monday**
- Roasted Yukon potatoes
- Buffalo chicken drumsticks
- BBQ jackfruit with roasted pineapple and steamed rice
- Lemon pepper cod
- Stuffed pasta shells in a creamy tomato sauce
- Buttered sweet yeast rolls
- Stuffed red velvet cake with cream cheese icing

**Tuesday**
- Taco beef
- Chicken fajitas
- Tofu with roasted corn, peppers and onions
- Refried beans and tomatillo rice
- Fresh flour tortillas and taco shells
- Chips and queso
- Apple crisp with vanilla ice cream

**Wednesday**
- Herb spaghetti
- Beef Bolognese
- Chicken Alfredo
- Garlic bread
- Lentil masala & rice
- Red bean, kale and potato
- Chocolate chip skillet

**Thursday**
- Ginger jasmine rice
- Braised pork belly
- Sweet chili cauliflower & sesame cabbage
- Sticky orange chicken
- Sesame tofu and bok choy
- Wok station
- Neapolitan cake

**Friday**
- Wild rice pilaf
- Grilled chicken breast with pineapple relish
- Fried shrimp with remoulade sauce
- Roasted poblano penne pasta
- Chipotle tomato tempeh & rice
- Roasted vegetable medley
- Brownies

**Saturday**
- Bow tie pasta
- Beef stroganoff
- Carved smoked rotisserie chicken
- Spicy lentil stew
- Herb barley
- Three pepper tofu
- Gluten free pasta

**Sunday**