

Blue & Gold Dining Menu - Spring 2012 Lunch and Dinner Week 3				START:	END:		
Lunch	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soup	Chili	Chicken Rice Soup	Split Pea w/ Ham	Tomato Soup	Cream of Carmower Soup		
Entrée	Homemade Chicken & Spinach Lasagna	Curry Chicken on Croissant	Potato Chips	Muffaletta(Salami, Provolone, Turkey, Olive, Relish on Focaccia)	Cod Nuggets	2 Eggs	2 Eggs
	Nacho Cheese & Tortilla Chips	Vegetable Pasta Alfredo	Ruben on Dark Rye	Grilled Cheese	Philly sandwich	French Toast Bake	Pancakes
	Beef Pot Pies	Beef & Caramelized Onion on Pretzel Roll	Sloppy Joes	Queso Bites	Cheese Sauce		
	Garlic Bread	Cheddar & Caramelized Onion on Pretzel Roll	Vegetarian Pasta Bake		Buttered Rye Bread	Tator Tots	Country Fried Steak
						Pork Sausage Links	Country Gravy
						Breaded Chicken Sandwich	Mashed Potatoes
Starch	Mexican Rice	Wild Rice	Buttered Rotini	Brown Rice	French Fries		
	Baked Baby Red Potatoes			Augratin Potatoes	Herbed Pasta		
V'getabl	Green Beans	Diced Carrots	Broccoli Spears	Chef's Choice	Creamy ColeSlaw	Veggies	Veggies
			Chicken Alfredo Pizza				
Dessert							
Dinner							
Soup	Vegetrian Vegetable Soup	Cream of Potato Soup	Specials	Turkey Noodle Soup	Bean Soup	Chef's Choice Soup	Beef Barley Soup
Entrée	Roast Beef	Slow Roasted BBQ Pork	Breakfast for Dinner 1/25, 5/9	Grilled Hamburgers(bacon)	Homemade Meatballs w/ Brown Gravy		Sweet/Sour Chicken
	Baked Ham	Honey BBQ Chicken Wings	Big as Your Head Burritos 2/22, 6/6	Veggies Burgers	Tilapia w/ Cilantro Lime Mayo		Veggie Egg Rolls
	Gravy	Cornbread w/ Honeybutter	Build Your Own Sub 3/21	Mexican Chicken Casserole	Breaded Tofu		
		BBQ Tofu	Chicago Night 4/18				
Starch	Chicken Flavored Rice	Cheesy Rice		Crinkle Cut Fries	Cheesy Rice	Scalloped Potatoes	White Rice
	Baked Sweet Potatoes	Scalloped Potatoes			Baked Potatoes	Scalloped Potatoes & Ham	
	Mashed Potatoes						
V'getabl	Whole Kernal Corn	Peas & pearl Onions		WI Blend Veggies	Sauteed Cabbage	Chef's Choice	Chef's Choice
Dessert							