

Weekly Menu

*Menu is subject to change due to product availability.

SOMETHING
DELICIOUS
AWAITS YOU

WEEK 3

SPA H Garden level Cafe'

Sunday
entrée: Regional Favorite
side items: Regional Favorite
soup: Regional Favorite

Monday
entrée: Italian Style Beef Meatballs/ Chicken Piccata
side items: Cheese Tortellini / Fettuccinne
side items: Asparagus/ Roasted Italian vegetables
saucés: Marinara Sauce
toppings: Chiffonade Basil /Diced Tomatoes /Shredded Parmesan Cheese
baker: Tiramisu Gourmet Cake/ Garlic Bread

Soup:
White Chicken Chilli
Minestrone
**TAVOLA
ITALIANA**
TRADITIONAL FLAVORS OF ITALY

Tuesday
entrée: Curry Chicken / Grilled Pork Chops w/pineapple glaze
sides: Roasted Cauliflower and snap peas
sides: Green Beans w/ lime and peanuts
sides: Garam Masala roasted Sweet Potatoes
sides: Basmati Rice
Add on: Mixed Berry Poundcake
exhibition: Wing Station

DRUMS & FLATS
A HOT TAIL TAIL & SOUTHERN KITCHEN

Soup:
Mulligatawny
Italian Wedding
TANDOORI
Modern Indian Kitchen

Wednesday
entrée: Jerk Chicken/ Fried Shrimp
side items: Sauteed Cabbage/ Plantains
side items: Coconut Mango Rice/ Green Beans
sauce: Mango Salsa/Pepper Jelly
toppings: Chopped Green Onions/Pickled onions/ Cocktail Sauce
exhibition: Egg roll in a bowl

ZEN
PURE ASIAN CUISINE

Soup:
Cowboy Chili
Broccoli Cheddar
CALLALOO
It's an Island thing

Thursday
entrée: Grilled Flank Steak w/ Chimichurri
entrée: Lemon Caper Salmon
side items: Horseradish Mashed Potatoes
side items: Summer Squash w/ Tomato and Basil
side items: Balsamic Glazed Brussell Sprouts / Vegeatble Wild Rice
Add on: Creamy Cucumber Salad
exhibition:

Soup:
Beans & Greens
Gumbo Soup
OKRA
COMFORT FOOD TO
FEED YOUR SOUL

Friday
entrée: Yogurt Baked Chicken/ Lamb Shawarma
entrée: Falafel/ Pita/ Greek Fries
toppings: Spring Mix/ Olives/ Greek vinagrette/ Oregano
toppings: Tabouleh/ Tatziki/ Diced Tomatoes/ Pickled Onions
Add on: Baklava

Soup:
Farro & White Bean Soup
Clam Chowder
GREEKOUT

Saturday
entrée: Regional Favorite
side items: Regional Favorite
soup: Regional Favorite

BE AWARE THAT WE HANDLE AND PREPARE EGG, MILK, WHEAT, SHELLFISH, FISH, SOY, PEANUT AND TREENUT PRODUCTS, AND OTHER POTENTIAL ALLERGENS IN THE FOOD PRODUCTION AREAS OF OUR FACILITY

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