



VEGETARIAN DINNER MENU

Week of April 1st - 5th

Monday April 1st

Grilled Tofu with Mango Salsa

grilled tofu cutlet topped with a fresh mango salsa served with roasted potatoes and asparagus

Tuesday April 2nd

Calabacitas & Potato Burritos

assorted roasted vegetables with rice, beans and jack cheese wrapped in a flour tortilla served with guacamole and pico de gallo

Wednesday April 3rd

Cauliflower Karaage

crispy and tender marinated Japanese style fried cauliflower served with steamed rice and vegetables

Thursday April 4th

Beet Poke Bowl

soy marinated beet poke bowl served with rice, seaweed salad, and raw vegetable garnish

Friday April 5th

Breakfast Sandwiches

egg and cheese sandwich on griddled texas toast served with hash brown patties

Prix Fixe Meal Addition: Fruit Salad/Mixed Berry Breakfast Pastry



VEGETARIAN DINNER MENU

Week of April 8th - 12th

Monday April 8th

Teriyaki Tofu

teriyaki glazed grilled tofu served over sticky rice with seasonal vegetables

Tuesday April 9th

Irish Cabbage Rolls

braised cabbage, onions, and mushrooms rolled up inside buttery pastry dough served with caramelized leek mashed potatoes and crispy green beans

Wednesday April 10th

Calabacitas Tacos

assorted roasted vegetables topped with fresh slaw, mango avocado salsa, and corn tortilla served with beans and rice

Thursday April 11th

Garlic Mushroom Mizithra Pasta

spaghetti with Mizithra cheese and browned butter tossed with sauteed garlic and mushrooms

Friday April 12th

Eggplant Banh Mi

Vietnamese sandwich with grilled marinated eggplant, pickled vegetable, cilantro, and spicy mayo served on a toasted baguette

Prix Fixe Meal Addition: *Unavailable this week due to staffing



VEGETARIAN DINNER MENU

Week of April 15th - 19th

Monday April 15th

Philly Mushroom Cheesesteak

An East Coast classic sandwich with sauteed mushrooms, grilled peppers and onions, and Provolone cheese stuffed inside a toasted roll and a side of jo jo potatoes

Tuesday April 16th

Veggie Primavera Scampi

sauteed assorted vegetables tossed in white wine, garlic, butter, and fresh herbs tossed with spaghetti

Wednesday April 17th

Veggie Club Wrap

cucumber, bell peppers, avocado mayo, lettuce, tomato in a wrap served with homemade potato salad

Thursday April 18th

Shiitake Bo Ssam

marinated and roasted succulent shiitake mushrooms served with butter lettuce wraps, kimchi, soy scallion sauce, and rice

Friday April 19th

Veggie Burger

grilled vegetarian garden burger topped with sauteed mushrooms, caramelized onions, and swiss cheese on a toasted brioche bun

Prix Fixe Meal Addition: Tater Tots/Oatmeal Raisin Cookies



VEGETARIAN DINNER MENU

Week of April 22nd - 26th

Monday April 22nd

Vegetable Pad Thai

stir fried rice noodles tossed with sauteed vegetables, bean sprouts, carrots, cabbage, fresh herbs, and pad thai sauce

Tuesday April 23rd

Black Bean & Vegetable Chili

succulent slow braised black bean & vegetable chili served with cheddar cornbread and all the fixings

Wednesday April 24th

Grilled Portobello Sandwich

grilled portobello mushroom open faced sandwich topped with caramelized onions served with a root vegetable salad

Thursday April 25th

Teriyaki Tofu

tofu glazed with our house made teriyaki sauce and pineapple salsa served with sticky rice and sauteed local vegetable

Friday April 26th

Mushroom Alfredo

sauteed seasoned mushrooms, broccoli, and penne pasta tossed in our homemade alfredo sauce

Prix Fixe Meal Addition: House Salad/ Homemade Cannoli
