



Sid Rich Kitchen

Week of: 2/26/2018

Chef Sarah

Lunch Menu

Monday

GRILLED CHICKEN WITH PIMENTO & OLIVE RELISH

LEMON GARLIC POTATOES WEDGES

CHICKPEA FRITTATA WITH PARSLEY SALAD

TILAPIA WITH CHIMICHURRI

ROASTED FENNEL, CAULIFLOWER AND CARROTS

CAPRESE GRILLED CHEESE AND TOMATO CRÈME SOUP

ITALIAN VEGETABLE SALAD WITH LEMON VINAIGRETTE

Tuesday

TURKEY, WHITE CHEDDAR AND APPLE TURNOVERS

ORANGE TEA SCENTED RICE

BLACK BEAN AND PLANTAIN PATTIES

PASTA W/ SMOKED SALMON, SHRIMP ASPARAGUS & LEMON DILL SAUCE

BROCCOLI AND TOMATOES

WAFFLE FRIES

KALE SALAD WITH CARROTS, CRANBERRIES AND RAISINS

Wednesday

DARK CHERRY HONEY BALSAMIC BAKED CHICKEN

STEAMED JASMINE RICE

UDON NOODLE TOFU STIR FRY

SMOKED SAUSAGE WITH ROASTED APPLES AND FENNEL

DILL CARROTS

FRIED SHRIMP TACOS

COBB SALAD

Thursday

HAM, AVOCADO, LOCAL TOMATO & COLESLAW ON

GARLIC ROASTED POTATO WEDGES

STEWED CHICKPEAS WITH STEAMED BROWN RICE

CHILE LIME BAKED COD

LOCAL BEER CHEESE SOUP WITH PRETZEL CROUTONS

TURKEY CORN DOGS

LOCAL STRAWBERRY MILKSHAKES

Friday

RED CURRY CHICKEN

RICE PILAF

RANCH STYLE LENTIL POTATO CASSEROLE

CORNMEAL CRUSTED CATFISH WITH TARTAR SAUCE

ROASTED LOCAL VEGETABLE BLEND

BRUNCH PIZZA FLATBREAD: LOCAL EGGS, POTATOES, SALSA

ORANGE WHOOLIUS DRINK

Saturday

Sunday

■ = Vegan

■ = Vegetarian

■ = Contains Gluten

■ = Contains Soy

■ = Contains Milk

■ = Contains Eggs

■ = Contains Fish

■ = Contains Shellfish

■ = Contains Peanuts

■ = Contains Treenuts

Dinner Menu

Monday

BRAISED CHICKEN LEGS

BAKED MAC & CHEESE WITH CORN CHIP CRUNCH

TEMPEH RICE WITH SPINACH, ARTICHOKE & TOMATO CRÈME

SWEET AND SMOKY PORK RIBS WITH PICKLED VEGETABLES

GREEN BEANS WITH SAUTÉED MUSHROOMS

ONION RINGS WITH GREEN GODDESS DIPPING SAUCE

STRAWBERRY LEMONADE

Tuesday

BEEF MEATBALLS WITH MARINARA SAUCE

PASTA WITH TOMATO, FRESH BASIL AND OLIVE OIL

BUTTERNUT SQUASH RAVIOLI W/ BROWN BUTTER AND PUMPKIN SEEDS

GRILLED CHICKEN BREAST WITH SPINACH AND DIJON VINAIGRETTE

ROASTED LOCAL SQUASH

FONDUE STATION: CHEESE, CHOCOLATE AND CARMEL SAUCE

APPLE CIDER PUNCH

Wednesday

LOCAL COFFEE RUBBED PORK LOIN WITH DEMI GLACE

ROASTED LOCAL SWEET POTATOES

QUINOA STUFFED PORTABELLAS WITH HERB VINAIGRETTE

CARVED TURKEY WITH PAN GRAVY AND CORN BREAD STUFFING

GRILLED ASPARAGUS

PEKING DUCK WITH HOISIN SAUCE, SCALLIONS AND BAO BUNS

VEGETABLE NOODLE SALAD

Thursday

BEEF STROGANOFF

EGG NOODLES

VEGETABLE FRIED RICE WITH EDAMAME

TERIYAKI CHICKEN THIGHS

SAUTÉED VEGETABLES

LOADED TATER TOT BAR WITH QUESO, PICO AND BEAN CHILI

GINGER LIMEADE

Friday

Saturday

Sunday

DINNER
AVAILABLE AT
NORTH AND
SEIBEL SERVERIES

■ = Vegan

■ = Vegetarian

■ = Contains Gluten

■ = Contains Soy

■ = Contains Milk

■ = Contains Eggs

■ = Contains Fish

■ = Contains Shellfish

■ = Contains Peanuts

■ = Contains Treenuts