

MARCH 26 DINNER MENU

MONDAY

FRENCH ONION SOUP WITH
CHEESE
SALMON AND VEGETABLES
SKEWERS

MUSHROOMS WITH SERRANO
HAM
DEVILED EGGS STUFFED GROUND
MEAT AND SAUCE

BURRATA SALAD WITH ROASTED
TOMATOES
BAKED CHICKEN WINGS WITH SOY
AND HONEY

PHILLY CHEESESTEAK WITH A
SIDE OF LAMB'S LETTUCE AND
AVOCADO SALAD

TUESDAY

CREAM OF WHITE ASPARAGUS
VEGETABLES AND CHEESE
MUFFINS WITH EGG

STIR-FRIED PAK CHOI WITH SESAME
AND SOY SAUCE
LEMON SOLE

BABY BROAD BEANS WITH HAM
MUSSELS IN CURRY WITH
COCONUT MILK

VEGETABLE PURÉE
PAPILLOTE STYLE SEA BASS

WEDNESDAY

MASHED POTATOES
BEEF RAGOUT WITH VEGETABLES

QUINOA BURGER WITH SWEET
POTATO CHIPS

BAKED BROCCOLI GRATIN
EGGS BENNY

VEGETABLE-STUFFED
EGGPLANTS
TURKISH EGGS WITH YOGURT

THURSDAY

BAKED ZUCCHINI STUFFED WITH
SHRIMP AND CHICKEN WITH
BECHAMEL SAUCE

ZUCCHINI PURÉE
TORTILLA ROLLS STUFFED WITH
TUNA

ZUCCHINI SALAD WITH PESTO,
ARUGULA, AND PINE NUTS
SPINACH CROQUETTES

MANGO, AVOCADO, AND TUNA
SALAD WITH QUINOA

FRIDAY

HAM AND CHEESE QUESADILLAS
NACHOS WITH GUACAMOLE

HOMEMADE CHICKEN AND PESTO
PIZZA
ASPARAGUS WITH MAYONNAISE

FULL COD BURGER WITH SWEET
POTATO CHIPS

EGGS RANCHEROS
NACHOS WITH CHEESE

