

FOOD COURT AND FERST PLACE WEEK #3

Monday	Tuesday	Wednesday	Thursday	Friday
February 22, 2010	February 23, 2010	February 24, 2010	February 25, 2010	February 26, 2010
Soups: Larry's Chicken noodle soup Tomato Florentine Cheddar Cheese Asparagus	Soups: Larry's Chicken noodle Cream of mushrooms Senate Bean Soup with Ham	Soups: Larry's Chicken noodle Larry's famous chili Cream of Tomato	Soups: Larry's chicken noodle Caribbean Black beans soup Italian Wedding soup with beef	soups: Larry's Chicken noodle New England Clam Roasted Corn tortilla soup
Action Station	Action Station	Action Station	Action station	Action Station
Sizzling chicken Caesar, served on a crisp bed of romaine lettuce with creamy Caesar dressing, Home made garlic bread and garnished with fresh parmesan	Chicken Philly sandwich with julienne peppers and onions served with Home Made Fries	Baked Potato Bar, Served With Appropriate Condiments & Home made Chili and Cheese Sauce	Herb and Horseradish crusted prime rib of beef served as an open face sandwich, with lettuce, tomatoes pickle and home made fries	Sauteed Cilantro Lime Shrimp served over corona yellow rice and appropriate vegetables
FOOD COURT	FOOD COURT	FOOD COURT	FOOD COURT	FOOD COURT
Entrée: Curried Couscous-Stuffed Chicken Breast Entrée: Korean Beef Kabob with Vegetables Entrée: Curry Somoza Casserole Starch: Cauliflower & Potato mash Starch: Steamed Jasmine rice Veg: Ratatouille vegetables Veg: Ginger & Apple Cider Glazed Carrots Veg: Chow mein vegetable Veg: Stir-fry Green Beans	Entrée: Roasted Garlic Herb-Marinated Lamb w/Chardonnay Mustard Sauce Entrée: Fried Bossa Swai fish Veg Entrée: Pumpkin ravioli with meatless Bolognese sauce Starch: Maple syrup sweet potato mash Starch: Rice Medley Veg: String beans casserole Veg: California blend vegetables Veg: Cream-style corn Veg: Sauteed Spinach w/yellow	Entrée: Beef picadillo with red chili peppers Entrée: Blackened chicken in avocado salsa cream sauce Entrée: Portabella duxell en croustie Starch: Fire-roasted risotto Starch: Cottage Potato Veg: Honey & ginger carrots Veg: Steamed Cabbage Veg: Eggplant Ragout Veg: Broccoli & cheese Casserole	Entrée: Southern Fried Chicken Entrée: Homemade meat Lasagna tomato sauce Entrée: Stuffed vegetarian peppers Starch: Maytag mashed potatoes with gravy Starch: Italian herbs linguine Veg: Jardinières vegetables Veg: Steamed fresh green beans Veg: Brussels sprouts Veg: Spinach with watercress	Entrée: Barbecue pork spare ribs Entrée: <i>parmesan crusted flounder</i> Entrée: <i>Colorful Vegetable Lasagna</i> <i>Starch: Baked Mac and cheese</i> <i>Starch: Rice pilaf with tomato</i> <i>Veg: Parmesan-Roasted tomatoes</i> <i>Veg: Peas & Carrots</i> <i>Veg: Steamed Broccoli</i> <i>Veg: Baked Acorn Squash</i>
FERST PLACE	FERST PLACE	FERST PLACE	FERST PLACE	FERST PLACE
Entrée: Blood-orange roasted pork Entrée: Creamy Spinach Lasagna With Marinara Sauce Starch: Sweet Potato & Apple Gratin Veg: Oven-roasted Vegetable Medley: Eggplant, tomatoes, zucchini and yellow squash	Entrée: Chickenbreast stuffed with Italian sausage and bread crumbs. Veg Entrée: 3-Cheese Enchiladas Starch: Roquefort Whipped Potatoes Veg: Freshly Steamed Green Beans and Carrots	Entrée: Petite Roulade of Thinly Sliced Sirlon of Beef Stuffed w/Boursin Cheese Tapenade, Asparagus and Red Peppers Veg Entrée: Fried Tofu Fritters Served on Mixed bean ragout with Mirepoix Veg: Carrots, Turnips & Rutabaga Gratin Starch: Mash Potato Gratin	Entrée: Southern fried chicken Entrée: Caribbean jerk-marinated and roasted Chicken Entrée: Vegetarian lentil stew, served with rice Starch: White cheddar Fluffy macaroni and cheese Veg: Braised Collard Greens	Entrée: Lemon Sole Filled with Arugala, Roasted Red Peppers, Capers & Boursin Served in a Roasted Shallot Chardonnay Pommery Mustard Sauce Entrée: Sourdough-Pumpkin & Tofu Strata Vegetable: Briased Green Beans Starch: Saffron and wild rice medley
Action Station Mediterranean	Action Station	Action Station	Action Station	Action Station carved
Sautéed cubed salmon in a green peppercorn tomato cream sauce, served with tri-color penne pasta, Queen and kalamata olives, capers fresh spinach, sundried tomatoes, julienne peppers, onions and garlic bread	Our Signature Grilled Chicken Caesar Served w/ Crispy Romaine Lettuce red, yellow tomatoes with creamy peppercorn Caesar dressing, served with Deep-Fried Croutons	Chicken and grilled vegetables quesadillas, served with appropriate condiments to include guacamole, salsa sour cream, shredded lettuce jalapeno, cheddar cheese Black olives, chopped scallions and authentic Mexican rice	Grouper Muffalatta: Fried Grouper served with Olive, & Artichoke Relish On Focaccia Bread with Remoulade Sauce and Home-made Parmesan-Cajun Potato Chips	Mint accented marinated and slow roasted leg of lamb carved to other, served with a warm saffron couscous salad, feta and pesto roasted tomato, banana peppers, Micro Greens Hearts on Fire
Soup: Tomato Florentine	Soup: Senate Bean Soup with Ham	Soup: Home made Chili	Soup: Caribbean Black beans	Soup: Chicken noodles