

**FOOD COURT AND FERST PLACE WEEK 2**

<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>
<b>March 15, 2010</b>	<b>March 16, 2010</b>	<b>March 17, 2010</b>	<b>March 18, 2010</b>	<b>March 19, 2010</b>
<b>Soups</b>	<b>Soups</b>	<b>Soups</b>	<b>Soups</b>	<b>Soups</b>
Larry's chicken noodle Southwest pinto bean soup Creamy corn and potato	Larry's chicken noodle Sherried Vermont cheddar Garlic, Chickpea & Spinach	Larry's chicken noodle Cream of potato and leeks soup Home made Chili	Larry's chicken noodle Hot & Sour Soup American Bounty Vegetable	Larry's chicken noodle Manhattan clam chowder Spicy wonton soup
<b>Action Station</b>	<b>Action Station</b>	<b>Action Station</b>	<b>Action Station</b>	<b>Action Station</b>
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 and sausage paella in a Saffron broth, served with fesh seasonal Spring Vegetables and Yellow rice garnish with parmesan pistolette	Baked Potato Bar, Served With Appropriate Condiments & Home made Chili and Cheese Sauce	Mediterranean Spaghetti Savory Meat sauce Served Over Spaghetti and Topped With Bread Crumbs	Sauteed Tuna in a Pestic Poblano Cream sauce served with roasted corn risotto
<b>FOOD COURT</b>	<b>FOOD COURT</b>	<b>FOOD COURT</b>	<b>FOOD COURT</b>	<b>FOOD COURT</b>
Entrée: Chinese Pepper Steak <i>With Curry Accent</i> Corned Beef Entrée: Vegetarian meat balls Starch: Dum Alu Fried Potato in Curry Sauce Starch: Lemon Coriander Rice Veg: Braised White cabbage Veg: Smoked flavored mustard greens Veg: Sauteed Green Beans Veg: Fresh steamed mixed veggies	Entree: Orange Chicken with Bell peppers and onions Entrée: Fried Fish w/Muffalatta Relish Entrée: Somoza Casserole Starch: Confetti Rice Starch: Home-Fried Potatoes Veg: Spicy three-bean ragoût Veg: Sauteed Swiss Chard Veg: Szechwan Eggplant Veg: Ginger-Glazed Carrots	Entrée: Beef Stroganoff Entrée: Baked Pork Chop Entrée: Vegetarian cannelloni with chunky tomato sauce Starch: Egg Noodles Starch: Potato Gratin with Goat Cheese & Garlic Veg: Sautéed Zucchini Veg: Sauteed Green Beans Veg: Buttered Steamed Broccoli Veg: Sauteed Mushrooms	Entrée: Southern Fried Chicken Entrée: Tanga Bolognese Sauce Veg Entrée: Lentil Burritos Starch: Macaroni & cheese Starch: Vermicelli ala Capri Veg: Vegetable succotash Veg: Braised Kale with onions Veg: Steamed Julienne carrots Veg: Black-eye peas w/diced red peppers & onions	Entrée: BBQ Pork Ribbles Entrée: Baked Cod w/Lemon & Infused Oil Veg Entrée: Barley-Stuffed Peppers Starch: Baked Sweet Potatoes Cinnamon & Pineapples Starch: Wild Rice Pilaf Veg: Fire roasted corn O'Brier Veg: Baked A-corn squash Veg: Fried Green tomatoes Braised Spinach
<b>FERST PLACE</b>	<b>FERST PLACE</b>	<b>FERST PLACE</b>	<b>FERST PLACE</b>	<b>FERST PLACE</b>
Entree: Chicken Caprese Chix Breast Stuffed w/Broccoli Sun-dried Tomatoes, Roasted Red Peppers & Fresh Buffalo Mozzarella Veg Entrée: Vegetarian Onion Tart, served w/Mango Coulis & Fried Cilantro Starch: Saffron Risotto Veg: Sauteed Spinach	Entrée: Baked Turkey with Bourbon & Granny Smith Reduction Veg Entrée: Corn, Fennel & Navy Bean Cake, Served With Green & Red Tomato Relish Starch: Corn Bread Stuffing With Dates Veg: Steamed Fresh Greer Beans	Entrée: All American Home-Made Char-Grilled Hamburgers w/Sauteed Onions & Mushrooms Served w/Appropriate Condiments Veg. Entrée: Mumbai-Style Curry Tofu Served w/Steamed Basmat Rice Starch: Signature Home-Fried Potatoes Vegetable: Grilled Vegetable Medley	Entrée: Southern Fried Chicken Entrée: Caribbean jerk-Marinated and Roasted Chicken Entrée: Vegetable Enchiladas Starch: White cheddar Fluffy macaroni and cheese Veg: Braised Collard Greens	Entrée: Potato Crusted Salmon Rustica in Lobster Butter and Fried Leek Leek Entrée: Vegetarian: Mostaccioli Primavera in Gorgonzola Pumpkin Cream Sauce Starch: Wild Rice with Craisin and Dates Veg: Winter Roasted Root Vegetable Medley
<b>Action Station</b>	<b>Action Station</b>	<b>Action Station</b>	<b>Action Station</b>	<b>Action Station</b>
Spaghetti Carbonara con pama Sauteed julienne vegetable Prosciutto ham, bacon spinach, tomatoes, served in a creamy pecorino regionc roasted garlic sauce and toasted bread	Our Signature Grilled Shrimp Caesar Served w/ Crispy Romaine Lettuce red and yellow tomatoes Home made baguette croutons tossed in a cream pepper corn Caesar dressing	Chicken and grilled vegetable quesadillas served with appropriate condiments to include: Guacamole, salsa sour cream, shredded lettuce cheddar cheese, jalapenc chopped scallions, Black - olives and Mexican rice	Italian Muffaletta: Grilled Foccaccio Bun Topped with Capicola, Turkey Bologna, Fontina Cheese and Served with Homemade Shoe-string French Fries and Appropriate Condiments.	Cinnamon, Brown sugar basted and slow roasted Black forest Ham, on ciabatta buns Served with spicy mustard orange marmalade, lettuce tomato, oven baked sweet potato chips
Soup: Southwest pinto bean	Soup: Sherried Vermont sharp cheddar cheese soup	Soup: Chili H:\Dori's File\Marketing	Soup: Tomato bisque Website\Spring 10 Website Menu	Soup: Spicy wonton us\Copy of New Menu spring 2010