## ACCafé

**BREAKFAST** | 8 AM – 10:30 AM  
**LUNCH** | 11:30 AM – 1:30 PM

| MONDAY  
Mar. 12  | TUESDAY  
Mar. 13  | WEDNESDAY  
Mar. 14  | THURSDAY  
Mar. 15  | FRIDAY  
Mar. 16  |
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<tbody>
<tr>
<td><strong>Beef Dip Sandwich:</strong> thin sliced roast beef, caramelized onion broth, swiss cheese, mustard, artisan roll</td>
<td><strong>Build Your Own Tostada:</strong> crispy fried corn tortillas, certified humane seasoned ground beef, vegetarian Soyrizo, refried beans, sour cream, roasted tomatillo salsa, sliced jalapeno black olives</td>
<td><strong>Roasted Chicken Breast w/Parsley Chimichurri:</strong> cilantro rice pilaf, herb roasted mushrooms</td>
<td><strong>Chicken &amp; Prosciutto Pasta Alfredo:</strong> fresh peas, roasted garlic and parmesan alfredo</td>
<td><strong>Baked Potato Bar:</strong> jumbo russet and sweet potato, chopped bacon, sour cream, green onion, jalapeno cheese sauce, roasted broccoli</td>
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<td><strong>Portobello Mushroom Wrap:</strong> goat cheese, caramelized onion, local baby lettuce, balsamic vinaigrette [v]</td>
<td><strong>Chicken Tortilla</strong></td>
<td><strong>Cream of Sorrel</strong></td>
<td><strong>Vegetarian Orecchiette Pasta Alfredo:</strong> fresh peas, roasted garlic and parmesan alfredo [v]</td>
<td><strong>Vegetarian Cream Of Cauliflower</strong></td>
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<td><strong>Kale and Sausage</strong></td>
<td><strong>Chicken Tortilla</strong></td>
<td><strong>Cream of Sorrel</strong></td>
<td><strong>Vegetarian Orecchiette Pasta Alfredo:</strong> fresh peas, roasted garlic and parmesan alfredo [v]</td>
<td><strong>Vegetarian Cream Of Cauliflower</strong></td>
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</tbody>
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Build your own salad bar, and chef’s-choice seasonal composed salad, served daily.

[v] vegetarian | [vg] vegan  
[vg] made without gluten containing ingredients | [s] seafood watch  
[h] humane | [f] farm to fork