<table>
<thead>
<tr>
<th>MONDAY</th>
<th>TUESDAY</th>
<th>WEDNESDAY</th>
<th>THURSDAY</th>
<th>FRIDAY</th>
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</thead>
<tbody>
<tr>
<td>Nov. 11</td>
<td><strong>Build Your Own Burritos:</strong> Flour Tortillas, Cilantro Lime Chicken, Vegan Soy Chorizo, Black Beans, Lettuce, Rice, Sour Cream, Pico de Gallo, Cheese</td>
<td><strong>Chicken Marsala:</strong> Served with rice and broccoli</td>
<td><strong>Chicken Teriyaki:</strong> Teriyaki, pineapple, stir-fry vegetable with jasmine rice</td>
<td><strong>Classic Grilled Cheese with Ham:</strong> Assorted cheese, roasted ham, pickled and kettle chips</td>
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<td>Penne with Pesto and Chicken: House made pesto with pine nuts, roasted vegetable and cream served with baby kale Caesar</td>
<td><strong>Mushroom &amp; Marsala Wine Sauce:</strong> served with rice and broccoli</td>
<td><strong>Tofu Teriyaki:</strong> teriyaki, pineapple, stir-fry vegetable with jasmine rice</td>
<td><strong>Gourmet Grilled Cheese Sandwich:</strong> Served with pickles, and kettle chips</td>
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<tr>
<td>Vegetarian Penne with Pesto: House made pesto with pine nuts, roasted vegetable and cream served with baby kale Caesar</td>
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<tr>
<td>Roasted Tomato</td>
<td>Cuban Black Bean &amp; Ham Soup</td>
<td>Israeli Couscous Cannellini</td>
<td>Shiitake Soba Noodle</td>
<td>Sweet Pepper &amp; Tomato</td>
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</tbody>
</table>

Build your own salad bar, and chef’s-choice seasonal composed salad, served daily.

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