

Café 1919 Breakfast

WEEK OF
March 23-27
8:00 a.m. – 10:30 a.m.

STOP BY **PERK** AND TRY OUR
NEW FLAVOR **PISTACHIO** FOR
YOUR LATTE, CAPPUCCINO,
FRAPPACCINO OR
FRESH BREWED COFFEE!

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOT CEREAL	Old Fashioned Oatmeal	Old Fashioned Oatmeal & Cheddar Cheese Grits	Old Fashioned Oatmeal & Cheddar Cheese Grits	Old Fashioned Oatmeal & Cheddar Cheese Grits	Old Fashioned Oatmeal
BREAKFAST BAR	Daily Selection of Fresh Pastries, Breads and Spreads Fruit/Yogurt Bar & Fresh Fruits				
HOT BREAKFAST BAR		Spinach and feta frittata Pork Sausage Links Turkey Sausage Links Home Fries with Peppers and Onions	Honey Butter Biscuits Sausage patties Turkey Links Home Fries with Peppers and Onions	Fried chicken Eggs Chicken apple sausage Turkey links Hashbrown patties	
GRILL SPECIAL	LTO White chocolate French toast, brioche, white chocolate ganache, fresh berry compote				

Café 1919

Lunch Menu

WEEK OF
March 23-27

HIGHLIGHTS

Chefs Tables:

Lomain stirfry chicken
Buffalo chicken salad
Pizza

**LOVE FOOD
NOT WASTE**
EARTH MONTH

SOUPS	Chicken Noodle	Twice Baked Potato	Broccoli Cheddar(v) Chicken Orzo	Curry Rice and Lintel Southwest tortilla	Chicken Noodle
BREAD STREET	<p>Fried shrimp po boy L&T mayo hoagie Sliced chicken, fresh mozzarella, tomatoes, red onions, fresh basil, chipotle aioli, Ciabatta Eggplant, pesto, red peppers, spinach, tomato, spinach wrap</p>				
GRAB & GO	1919 salad				
SALAD BAR	Fresh Greens, Vegetables, Grains, Toppings & Daily Selection of Antipasti				
AI FORNO		<p>Lomain stirfry chicken Buffalo chicken salad Pizza</p>			
Global Kitchen		<p>American Cold side: iceberg salad: cucumbers, radish, tomatoes with green goddess ranch</p> <p>Roasted chicken Lemon garlic steelhead trout</p> <p>Broccoli</p> <p>Seasoned rice with onions and tomatoes</p> <p>Green beans</p>	<p>Italian Cold side: Ceasar salad</p> <p>Hot side: Fettuccini Alfredo</p> <p>Roasted steel head trout With artichokes, red onions, and mushrooms</p> <p>Roasted broccolini</p> <p>Zucchini and squash</p> <p>Warm orzo salad</p>	<p>Seafood boil Cold side: Romine, cucumbers, tomato, red onion, carrot lemon vinaigrette</p> <p>Hot side: steamed mussels</p> <p>Poached shrimp</p> <p>Roasted andouille sausage</p> <p>Roasted new potatoes</p> <p>Corn on the cobb</p>	
GRILL	CHEF'S SPECIAL	Fried chicken sandwich, hand breaded chicken thigh, pickles, spicy mayo, served with fries			