

Café 1919 Breakfast

WEEK OF
April 20- 24

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	Old Fashioned Oatmeal	Old Fashioned Oatmeal	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 Sausage patties Turkey Links Home fries with peppers and onions	Honey Butter Biscuits Sausage patties Turkey Links Home Fries with Peppers and Onions	Honey glazed fried chicken Home Fries with Peppers and Onions Scrambled eggs Turkey links	
GRILL SPECIAL	Egg whites, turkey sausage, spinach, provolone, English muffin				

Café 1919

Lunch Menu

WEEK OF

11:30 a.m. – 2:00 p.m.

April 20-24

HIGHLIGHTS

Chicken Lo mien
 Bufalo chicken salad
 Pizza by the slice

**LOVE FOOD
 NOT WASTE**
 EARTH MONTH

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUPS	Chicken Noodle	Southwest tortilla Twice Baked Potato	Broccoli Cheddar(v) Chicken Orzo	Curry Rice and Lintel Southwest tortilla	Chicken Noodle
BREAD STREET	<p>Turkey Pesto Ciabatta: Sliced roasted turkey layered with basil pesto, provolone cheese, and fresh tomato on soft ciabatta. Chicken, bacon, Swiss: cheese, ranch dressing, L & T, whole wheat Mediterranean Veggie Wrap Hummus, cucumber, roasted red peppers, spinach, and feta wrapped in a soft tortilla. Fresh, colorful, and satisfying without being heavy.</p>				
GRAB & GO	1919 salad				
SALAD BAR	Fresh Greens, Vegetables, Grains, Toppings & Daily Selection of Antipasti				
SUSHI	Italian		Mexican		Greek
Global Kitchen	<p>Lemon Herb Baked Cod – Light, flaky cod baked with lemon, parsley, and olive oil. Tuscan Rosemary Chicken – Roasted chicken seasoned with rosemary, garlic, and olive oil. Garlic Sautéed Green Beans – Crisp green beans tossed with garlic and olive oil. Roasted Zucchini & Peppers – Simply roasted with herbs and a touch of balsamic. Parmesan Polenta – polenta finished with butter and parmesan. Caprese Salad – Tomatoes, mozzarella, basil, and olive oil.</p>	<p>Cilantro Lime Grilled Fish – Mild white fish grilled with lime, cilantro, and chili. Chicken Tinga – Shredded chicken simmered in smoky tomato-chipotle sauce. Sautéed Corn & Peppers – Sweet corn with bell peppers and a hint of cumin. Charro-Style Pinto Beans – Slow-cooked beans with mild spices. Mexican Rice – Tomato-based rice with garlic and onion. Jicama & Orange Salad – Crisp jicama with citrus and chili-lime seasoning.</p>	<p>Herb-Crusted Baked Fish – White fish baked with oregano, lemon, and olive oil. Greek Lemon Chicken – Roasted chicken with lemon, garlic, and herbs. Roasted Eggplant & Tomatoes – Soft roasted vegetables with olive oil and herbs. Stewed Green Beans (Fasolakia) – Green beans simmered in tomato and olive oil. Greek Lemon Potatoes – Roasted potatoes with lemon, garlic, and oregano. Village Salad (Horiatiki) – Tomato, cucumber, olives, feta, and olive oil.</p>		
GRILL	CHEF'S SPECIAL	Mojito Lime Shrimp, coconut curry fried rice			