## Café 1919 Breakfast WEEK OF

October 20<sup>th</sup>-24<sup>th</sup> 8:00 a.m. – 10:30 a.m.

STOP BY **PERK** AND TRY YOUR LATTE, CAPPUCCINO, FRAPPACCINO OR FRESH BREWED COFFEE!



GRILL SPECIAL

	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 fetta 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			

Maple Glazed Chicken Apple Sausage Hash peppers and onions, fried egg

## Café 1919 Lunch Menu

## **WEEK OF**

October 20th-24<sup>th</sup> 11:30am – 2:00pm

## **HIGHLIGHTS**

**Chefs Tables:** 

L♥VE FOOD NOT WASTE

SOUPS	Chicken Noodle	Tomato Basil Bisque Beef and Barley	Chicken Orzo Vegetable minestrone	Broccoli and Cheddar Leek and Potato	Chicken Noodle				
BREAD STREET	Shrimp po boy, L &T, Mayo, hoagie Chicken breast, chipotle mayo, roasted red peppers, pepperjack, red onion, L & T, ciabatta Falafel with tzatziki, red onion, and cucumber spinach wrap								
GRAB & GO		Mixed greens, sweet potato, goat cheese, cranberries, pecans, citrus vinaigrette							
SALAD BAR	Fresh Greens, Vegetables, Grains, Toppings & Daily Selection of Antipasti								
Chefs Table		Vegetarian street tacos Roast portabella with Salsa Roja and queso fresco Chipotle marinated eggs, onion, lime, and cilantro relish Soy glazed tofu, cabbage carrot kimchi	Buffalo chicken salad Featuring vegan ontion: Buffalo cauliflower	Bowl Inc is a retail concept which features an eclectic menu of contemporary combinations presented in a bowl					
Global Kitchen		AMERICAN Cold side: Acorn squash salad with farrow, cranberries, pecans Roasted bone in chicken Roasted Steel head trout Rice pilaf Baby carrots with brown sugar glaze Roasted Brussel sprouts	MEDITERAIAN Cold side: Quinoa with green onions, pigeon peas, and jalapeno Grilled Chicken thighs marinated in fresh oregano, garlic and lemo Sumac and lemon farrow Island Salmon Roasted sweet potatoes with feta, mint, and tahin Roasted Broccoli topped with parmesan and garl Zucchini, Squash, red onions	onion, cilantro, peppers, and paprika  White fish in parsley garlic and white wine Roasted sweet peppers  Herb marinated White beans Broccolini					
GRILL	Grilled chicken breast, bacon, L & T, Ranch, Brioche Bun with fries								