

Café 1919 Breakfast

WEEK OF

June 8-12

8:00 a.m. – 10:30 a.m.

STOP BY **PERK** AND TRY ICED
HORCHATA SHAKEN ESPRESSO

	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		Chilaquiles Sausage patties 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 sausage links Home Fries with Peppers and Onions	
GRILL SPECIAL	French toast, fried eggs, maple syrup, tater tots				

Café 1919

Lunch Menu

WEEK OF

June 8-12

1:30am-2:00pm

HIGHLIGHTS

Chefs Tables:

Lo mein stir fry with vegan options

B C S with vegan options

Chipotle 1919

**LOVE FOOD
NOT WASTE**
EARTH MONTH

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUPS	Chicken Noodle	Twice Baked Potato	Broccoli Cheddar(v) Chicken Orzo	Curry Rice and Lintel Southwest tortilla	Chicken Noodle
BREAD STREET	Crispy chicken parmesan sandwich, marinara, herb ciabatta Ham, bacon, chipotle mayo, red onion, jalapeno, shredded lettuce, avocado, Crunchy Cuban bread Roasted Broccoli and hummus, pickles, tahini, Arugula, wheat wrap				
GRAB & GO	1919 salad				
SALAD BAR	Fresh Greens, Vegetables, Grains, Toppings & Daily Selection of Antipasti				
AI FORNO		Asia	New American	Creole	
Global Kitchen		<ul style="list-style-type: none"> •Mandarin & Fennel Salad with toasted almonds and honey-ginger vinaigrette •Five-Spice Roast Chicken Quarters with scallion-ginger relish •Soy-Glazed Salmon with sesame and citrus Hot Sides •Longevity Noodles with scallions and shiitake •Garlic Fried Rice with egg and scallions •Stir-Fried Seasonal Greens baby bok choy 	<ul style="list-style-type: none"> Citrus & Greens Salad with orange segments, spring mix, and a light vinaigrette Herb-Roasted Salmon with lemon & capers Cheese ravioli with marinara Roasted Fingerling Potatoes with olive oil & herbs Steamed Green Beans with toasted almonds Steamed broccoli 	<ul style="list-style-type: none"> Shrimp Pasta Salad bell peppers, celery, scallions, Creole mustard dressing Chicken & Sausage Gumbo smoked andouille, shredded chicken thighs Cajun fried Catfish Cajun spices and finished with lemon Cajun Dirty Rice Corn Maque Choux Peppers and onions corn and cream Roasted Vegetables purple cabbage, carrots, and green beans 	
GRILL	Beet Falafel Shawarma, cucumber shredded lettuce, tomatoes, pickles, red onion, lemon yogurt dressing, Greek fries				