

Café 1919 Breakfast

WEEK OF
March 9-13

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	Fried egg, pork sausage, Aged cheddar, pretzel bun with tater tots				

Café 1919

Lunch Menu

WEEK OF

11:30 a.m. – 2:00 p.m.

March 9-13

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	Roast Beef & Horseradish Roast beef, caramelized onions, sharp cheddar, horseradish mayo, baby spinach, toasted ciabatta Turkey Banh Mi Roasted turkey, pickled carrots & daikon, sliced jalapeños, cilantro, cucumber, lime-mayo, baguette Grilled Veggie & Whipped Feta (Vegetarian) Grilled zucchini, roasted eggplant, whipped feta, basil, lemon-olive oil, toasted sourdough				
GRAB & GO	1919 salad				
SALAD BAR	Fresh Greens, Vegetables, Grains, Toppings & Daily Selection of Antipasti				
SUSHI	Sushi rolls, poke bowls and other selections made fresh daily				
Global Kitchen		Italy Protein: • <i>Pollo alla Cacciatora</i> (Hunter-Style Braised Chicken) Fish: • <i>Branzino al Limone</i> (Lemon-Roasted Sea Bass) Cold Side: • <i>Insalata Caprese</i> (Tomato, Mozzarella & Basil Salad) Hot Sides: • <i>Patate al Rosmarino</i> (Rosemary Roasted Potatoes) • <i>Verdure Grigliate</i> (Grilled Seasonal Vegetables) • <i>Risotto ai Funghi</i> (Mushroom Risotto)	Mexico Protein: <i>Carne Asada</i> (Grilled Marinated Steak) Fish: <i>Pescado a la Veracruzana</i> (Fish in Veracruz Tomato-Olive Sauce) Cold Side: <i>Ensalada de Nopal</i> (Cactus Salad) Hot Sides: <i>Arroz Rojo</i> (Mexican Red Rice) <i>Frijoles de la Olla</i> (Stewed Beans) <i>Calabacitas Guisadas</i> (Sautéed Squash with Corn & Peppers)	Japan Protein: • <i>Tonkatsu</i> (Crispy Breaded Pork Cutlet) Fish: • <i>Sake Teriyaki</i> (Teriyaki Salmon) Cold Side: • <i>Sunomono</i> (Cucumber Vinegar Salad) Hot Sides: • <i>Gohan</i> (Steamed Rice) • <i>Yasai Itame</i> (Stir-Fried Vegetables) • <i>Nasu Dengaku</i> (Miso-Glazed Eggplant)	
GRILL	CHEF'S SPECIAL	LTO honey hickory salmon, quinoa, asparagus, red bell pepper, carrot, hickory BBQ aioli			