



LUNCH MENU



	MONDAY June 16	TUESDAY June 17	WEDNESDAY June 18	THURSDAY June 19	FRIDAY June 20
MAIN ENTRÉE	Italy: Creamy Parmesan Baked Pasta 	Japan: Teriyaki Turkey Meatball Lo Mein 	India: Chicken Biryani 		Cheese Pizza
VEGETARIAN ENTRÉE	Creamy Parmesan Baked Pasta	Teriyaki Tofu Lo Mein	Vegetable Biryani		Cheese Pizza
ALLERGEN FREE ENTREE	Gluten Free Pasta with Olive Oil & Herbs	Rice Noodle Pad Thai	Lentil Dahl with Rice		Gluten Free & Dairy Free Pizza
ROTATING SPECIALTY SALADS & SANDWICHES	Grilled Chicken with Nut Free Pesto Sandwich on Ciabatta	Classic Chicken Caesar Salad with Croutons - NO FISH	Tuna Salad Sandwich on Whole Wheat with Lettuce & Tomato		Turkey, Brie, Apple & Honey Mustard Sandwich
DAILY VEGETABLE SIDE	Roasted Carrots	Steamed Green Beans	Steamed Corn		Broccoli Vegetable Medley
DAILY WHOLE & CUT FRUIT	Fresh Fruit	Fresh Fruit	Fresh Fruit		Fresh Fruit
SPECIAL THEME	Around the World In 80 Days & Passport Punch Fruit Infused Water				

Vegetarian Vegan Pork Pineapple Chickpea Coconut Gluten Egg Fish Soy Dairy

Each daily lunch will include supplemental items: daily fresh fruit bar, daily sandwiches including sunflower butter & jelly, ham & cheese, turkey, and bagels with cream cheese. On Mondays we offer ice cream with toppings and on Fridays we offer a homemade dessert that contains gluten, egg and dairy (allergen free dessert available).

non-vegetarian



LUNCH MENU



	MONDAY June 23	TUESDAY June 24	WEDNESDAY June 25	THURSDAY June 26	FRIDAY June 27
MAIN ENTRÉE	Magic Potion Pasta Marinara with Cheese	Bunny's Beef Sloppy Joes Whole Wheat Buns	Brunch For Lunch: House Made French Toast Turkey Bacon	Chinese Style Chicken with Broccoli & Rice	Fairy Dust Cheese Pizza
VEGETARIAN ENTRÉE	Pasta Marinara with Cheese	Vegan Sloppy Joe's Whole Wheat Buns	French Toast & Berries	Chinese Style Tofu with Broccoli & Rice	Cheese Pizza
ALLERGEN FREE ENTREE	Gluten Free Pasta Marinara	Gluten Free & Dairy Free Cheese Quesadillas	GF/DF/EF Waffles & Berries	Chinese Style Steamed Vegetables & Rice	Gluten Free & Dairy Free Pizza
ROTATING SPECIALTY SALADS & SANDWICHES	Grilled Chicken Ciabatta with Lettuce & Tomato	Chicken Tenders Over Romaine with Grape Tomatoes	Turkey BLT on Rosemary Focaccia	Greek Salad with Feta, Olives & Stuffed Grape Leaves	Italian Sub Sandwich
DAILY VEGETABLE SIDE	Steamed Broccoli	Sweet Potato Fries	Breakfast Potatoes	Roasted Carrots	Vegetable Medley
DAILY WHOLE & CUT FRUIT	Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit
SPECIAL THEME	Magic For Muggles & Enchanted Elixir Fruit Infused Spa Water & Rainbow Bagels				

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non-vegetarian



LUNCH MENU



	MONDAY June 30	TUESDAY July 1	WEDNESDAY July 2	THURSDAY July 3	FRIDAY July 4
MAIN ENTRÉE	Jungle Baked Ziti	Dinosaur Shaped Chicken Nuggets Garlic Toast	Primitive Pepperoni Pizza	Safari Sizzle Beef Hot Dogs Whole Wheat Buns	
VEGETARIAN ENTRÉE	Baked Ziti	Grilled Cheese	Cheese Pizza	Meatless Meatball Sandwich Whole Wheat Buns	
ALLERGEN FREE ENTREE	Gluten Free & Dairy Free Baked Ziti	Gluten Free & Dairy Free Grilled Cheese	Gluten Free & Dairy Free Pizza	Gluten Free & Dairy Free Cheese Quesadillas	
ROTATING SPECIALTY SALADS & SANDWICHES	Classic Chicken Caesar Salad with Croutons - NO FISH	BBQ Pulled Pork Sandwich	Chopped Salad with Grilled Chicken, Cucumbers, Tomatoes & Cheese	Tuna Salad Sandwich on Whole Wheat with Lettuce & Tomato	
DAILY VEGETABLE SIDE	Roasted Carrots	Steamed Corn	Steamed Green Beans	French Fries	
DAILY WHOLE & CUT FRUIT	Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit	
SPECIAL THEME	Jiving In The Jungle & Jungle Splash Fruit Infused Water				

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LUNCH MENU



	MONDAY July 7	TUESDAY July 8	WEDNESDAY July 9	THURSDAY July 10	FRIDAY July 11
MAIN ENTRÉE	Brunch For Lunch: French Toast Turkey Bacon	Moon Cheese & Chicken Quesadillas	Space Chicken Tenders	Planetary Pepperoni Pizza	Cosmic Comet Balls with Nebula Noodles Pasta Marinara with Italian Beef Meatballs
VEGETARIAN ENTRÉE	French Toast & Berries	Cheese Quesadillas	Plant Based Nuggets	Cheese Pizza	Pasta Marinara with Italian Meatless Meatballs
ALLERGEN FREE ENTREE	GF/DF/EF Waffles & Berries	Gluten Free & Dairy Free Cheese Quesadillas	Gluten Free & Dairy Free Grilled Cheese	Gluten Free & Dairy Free Pizza	Rice Noodles with Olive Oil & Herbs
ROTATING SPECIALTY SALADS & SANDWICHES	Turkey BLT on Rosemary Focaccia	Chicken Tenders over Romaine with Grape Tomatoes	Caprese Ciabatta with Pesto - nut free	Greek Salad with Feta, Olives & Stuffed Grape Leaves	Crispy Chicken, Turkey Bacon & Cheddar Sliders
DAILY VEGETABLE SIDE	Breakfast Potatoes	Steamed Green Beans	Steamed Corn	Roasted Carrots	Vegetable Medley
DAILY WHOLE & CUT FRUIT	Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit
SPECIAL THEME	Week 4...3...2...1...We're Blasting Off! & Rocket Fuel Fruit Infused Water				

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LUNCH MENU



	MONDAY July 14	TUESDAY July 15	WEDNESDAY July 16	THURSDAY July 17	FRIDAY July 18
MAIN ENTRÉE	Captain Mac's Cravings	Treasure Map Arroz Con Pollo	Beef Sloppy Joe's Whole Wheat Buns	Caribbean Style Coconut Curry Chicken with Rice	Walk the Plank Pepperoni Pizza
VEGETARIAN ENTRÉE	Mac & Cheese	Mexican Style Rice & Beans	Vegan Sloppy Joe's Whole Wheat Buns	Grilled Cheese	Cheese Pizza
ALLERGEN FREE ENTREE	Gluten Free Pasta Marinara	Mexican Style Rice & Beans	Gluten Free & Dairy Free Cheese Quesadillas	Gluten Free & Dairy Free Grilled Cheese	Gluten Free & Dairy Free Pizza
ROTATING SPECIALTY SALADS & SANDWICHES	Grilled Chicken with Nut Free Pesto Sandwich on Ciabatta 	Turkey Taco Salad with Black Beans, Pico de Gallo & Shredded Cheese	Crispy Chicken Sandwich	Caprese Salad Over Arugula 	Sliced Turkey, Lettuce & Tomato on Croissant
DAILY VEGETABLE SIDE	Steamed Peas	Steamed Broccoli	Steak Fries	Roasted Carrots	Vegetable Medley
DAILY WHOLE & CUT FRUIT	Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit
SPECIAL THEME	Pirate Fever & Pirate Punch Fruit Infused Water 				

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LUNCH MENU



	MONDAY July 21	TUESDAY July 22	WEDNESDAY July 23	THURSDAY July 24	FRIDAY July 25
MAIN ENTRÉE	Hakuna Matata Pizza Cupcakes	Stage Star Baked Chicken Corn Dog	Three Cheese Baked Pasta	Broadway Bites - Brunch For Lunch: Belgian Waffles Turkey Bacon	Glinda's Italian Turkey Meatball Sub Whole Wheat Bun
VEGETARIAN ENTRÉE	Pizza Cupcakes	Meatless Meatball Sandwich	Three Cheese Baked Pasta	Brunch For Lunch: Belgian Waffles & Berries	Italian Tofu Sub Whole Wheat Bun
ALLERGEN FREE ENTREE	Gluten Free & Dairy Free Pizza	Israeli Style Quinoa Salad	Rice Noodles with Olive Oil & Herbs	GF/DF/EF Waffles & Berries	Gluten Free & Dairy Free Cheese Quesadillas
ROTATING SPECIALTY SALADS & SANDWICHES	Sliced Turkey, Lettuce & Tomato on Croissant	Chicken Tenders Over Romaine with Grape Tomatoes	Italian Sub Sandwich	Mandarin Chicken Salad	Caprese Ciabatta with Pesto - nut free
DAILY VEGETABLE SIDE	Roasted Carrots	Steamed Corn	Steamed Green Beans	Breakfast Potatoes	Vegetable Medley
DAILY WHOLE & CUT FRUIT	Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit
SPECIAL THEME	Theatre Week & Wicked Good Wicked's Punch Fruit Infused Water				

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LUNCH MENU



	MONDAY July 28	TUESDAY July 29	WEDNESDAY July 30	THURSDAY July 31	FRIDAY August 1
MAIN ENTRÉE	Joker's Chaotic Pasta Marinara with Cheese	The Batmobile Pepperoni Pizza	Caribbean Style Coconut Curry Chicken with Rice	Captain America Beef Burgers Whole Wheat Buns	Wonder Woman's Warrior Chicken Fajitas Flour Tortillas
VEGETARIAN ENTRÉE	Pasta Marinara with Cheese	Cheese Pizza	Grilled Cheese	Black Bean Burger Whole Wheat Buns	Vegetable & Bean Fajitas
ALLERGEN FREE ENTREE	Gluten Free Pasta Marinara	Gluten Free & Dairy Free Pizza	Gluten Free & Dairy Free Grilled Cheese	Tex Mex Quinoa Salad	Gluten Free & Dairy Free Cheese Quesadillas
ROTATING SPECIALTY SALADS & SANDWICHES	Soppressata with Mozzarella, Basil, Roasted Red Peppers & Balsamic on Ciabatta	Greek Salad with Feta, Olives & Stuffed Grape Leaves	Turkey & Cheddar Hero	Classic Chicken Caesar Salad with Croutons - NO FISH	Tuna Salad Sandwich on Whole Wheat with Lettuce & Tomato
DAILY VEGETABLE SIDE	Steamed Green Beans	Roasted Carrots	Steamed Corn	French Fries	Vegetable Medley
DAILY WHOLE & CUT FRUIT	Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit
SPECIAL THEME	Superheroes and Villains Assemble & The Hulk Fruit Infused Water				

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LUNCH MENU



	MONDAY August 4	TUESDAY August 5	WEDNESDAY August 6	THURSDAY August 7	FRIDAY August 8
MAIN ENTRÉE	Seashell Symphony Baked Ziti	Deep Sea Popcorn Chicken	Ocean Wave Pepperoni Pizza	BBQ Turkey Meatballs Over Rice	Surf Fuel - Brunch For Lunch: House Made French Toast Turkey Bacon
VEGETARIAN ENTRÉE	Baked Ziti	Plant Based Nuggets	Cheese Pizza	BBQ Tofu Over Rice	Brunch For Lunch: House Made French Toast & Berries
ALLERGEN FREE ENTREE	Gluten Free & Dairy Free Baked Ziti	Gluten Free & Dairy Free Grilled Cheese	Gluten Free & Dairy Free Pizza	Mexican Style Rice & Beans	GF/DF/EF Waffles & Berries
ROTATING SPECIALTY SALADS & SANDWICHES	Ham & Swiss Croissant	Mozzarella, Tomato & Corn Over Arugula	Crispy Chicken, Turkey Bacon & Cheddar Sliders	Vegetarian Taco Salad with Black Beans, Corn, Tomatoes, Pico de Gallo & Shredded Cheese	Grilled Chicken & Cheddar Sandwich on Rosemary Focaccia
DAILY VEGETABLE SIDE	Steamed Green Beans	Steak Fries	Roasted Carrots	Steamed Broccoli	Breakfast Potatoes
DAILY WHOLE & CUT FRUIT	Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit
SPECIAL THEME	H2O Go & Poseidon's Punch Fruit Infused Water				

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