

MONDAY, JULY 29TH 2019

CAFE MENU:

VEGETABLE WHITE RICE

POTATO GRATIN

STEAMED BROCCOLI

ROASTED MUSHROOMS

BAKED CHICKEN W/MELON SALAD

GRILLED TEQUILA FLANK STEAK

ROSEMARY PORK LOIN

BAKED TILAPIA W/ARTICHOKE SAUCE

SKILLET CHEESEBURGER MAC AND CHEESE

VEGETABLE RAVIOLI W/MARINARA SAUCE

DESSERT: PEANUT BUTTER & BANANA

BREAD PUDDING

SOUP OF THE DAY: CREAM OF BROCCOLI

TUESDAY, JULY 30TH 2019

CAFÉ MENU:

MUSHROOM RICE

ROASTED BEETS

SPRING MIX VEGETABLES

STEAMED ASPARAGUS

GRILLED HANGER STEAK W/RED WINE
REDUCTION

GRILLED CHICKEN W/CUCUMBER & TOMATO
SALAD

ROASTED TURKEY W/DRY FRUIT STUFFING

BAKED TILAPIA W/LEMON CAPER SAUCE

CHEESE RAVIOLIS W/MUSHROOM SAUCE

PASTA FLORENTIN

DESSERT: APPLE CRUMB PIE

SOUP OF THE DAY: BEEF CABBAGE

WEDNESDAY, JULY 31ST 2019

CAFE MENU:

GRANDULES RICE

FRIED PLANTAINS

ROASTED CORN

ROASTED BUTTERNUT SQUASH

CHICKEN STEW

BRAISED OXTAIL

ROASTED PERNIL W/PICO DE GALLO

BASA ESCABECHE

LOBSTER RAVIOLIS W/BUTTERNUT SQUASH

LINGUINE W/DIABLO SAUCE

DESSERT: CHOCOLATE BANANA PUDDING

SOUP OF THE DAY: MEXICAN MEATBALLS

THURSDAY, AUGUST 1ST 2019

CAFE MENU:

VEGETABLE YELLOW RICE

GRILLED ZUCHINNI

ROASTED ARTICHOKE

SWEET CHILLI CAULIFLOWER

BBQ CHICKEN THIGHS

BBQ BRISKET

BBQ PORK RIBS

COD W/TARTAR SAUCE

MAC & CHEESE

SPINACH RAVIOLIS W/SPINACH CREAM

SPINACH FETTUCHINI W/GARLIC CREAM

SOUP OF THE DAY:ZUPPA TOSCANA

FRIDAY, AUGUST 2ND 2019

CAFÉ MENU:

WILD RICE VEGETABLES

ROASTED SWEET POTATOS

GREEN BEANS W/LEMON&GARLIC

RATATOUILLE W/MARINARA SAUCE

JERK CHICKEN

BEEF STEW

“FRIED” BREADED PORK CHOPS W/GRILLED
WATERMELON

GRILLED WHITE FILLET W/SPICY MELON SALAD

MUSHROOM RAVIOLIS W/MUSHROOM SAUCE

FETTUCCHINE CARBONARA

DESSERT:MIXED BERRYCAKE

SOUP OF THE DAY:POTATO LEEK