

Menu for the Week of September 14th, 2020

	<i>Breakfast</i>	<i>Lunch</i>	<i>Snack</i>	<i>Dinner</i>	<i>Dessert</i>
<i>Monday, 14th</i>	Walnut Amaranth Pancakes with Maple Syrup and Turkey Bacon	Turkey Cobb Salad with Home made Ranch Dressing	Smoked Paprika Hummus with Crudites	Ginger Garlic Salmon with Asian Vegetables	Mixed Berry Crumble
<i>Tuesday, 15th</i>	Zen Fluffy Tomato, Bacon and Mozzarella Cheese Breakfast Egg Cup with Mini Cinnamon Muffin	Chiang Mai Pork Burger with Grilled Pineapple, Teriyaki Sauce and Peanut Slaw	White Fish Ceviche with Rice Chips	Grilled Lemon Chicken with Roasted Tomatoes and Artichoke Salad	Banana Panna Cotta
<i>Wednesday, 16th</i>	Mango Coconut Orange Oatmeal	Smoked Ocean Trout Salad	Fresh Melon with Cashews	Flat Iron Steak with Cabernet Reduction, Mushroom Risotto and Roasted Squash	Black and White Cookie
<i>Thursday, 17th</i>	Chicken Chorizo Scramble with Fresh Sliced Oranges	Butternut Apple Bisque with Spinach Salad	Turkey Salad in Sage Aioli in Butter Lettuce Cup	Miso White Fish with Bok Choy, Carrots and Shitake Mushrooms	Dark Chocolate Nutty Bar
<i>Friday, 18th</i>	Gluten Free Bacon, Mushroom Biscuit and Fresh Herbed Tomatoes	Shrimp Tacos	Cucumber Greek Yogurt	Rio Grand Valley Chicken Fajitas	Blondie Bar
<i>Saturday, 19th</i>	Huevos Rancheros with Pinto Beans and Tomatillo Salsa	BBQ Chopped Chicken Salad with Home made Ranch Dressing	Cherry and Black Mission Fig Compote, Goat Cheese and Crostini	Turkey Francaise with Basil Cauliflower Mash and Asparagus, Au Jus	Guava Jam Bar
<i>Sunday, 20th</i>	Cinnamon Maple Pecan Muffin with Greek Yogurt and Fresh Honeydew	Taco Salad	Southwestern Bean Dip with Rice Chips	Pork Tenderloin with Balsamic Fig Relish, Orzo and Swiss Chard	Walnut Cherry Biscotti