

Menu for the Week of April 1st, 2024

	<i>Breakfast</i>	<i>Lunch</i>	<i>Snack</i>	<i>Dinner</i>	<i>Dessert</i>
Monday, 1st	Almond French Toast with Berry Compote and Chicken Apple Sausage	Turkey Chili with Mixed Green Salad	Spinach and Artichoke Dip with Pita Chips	Parmesan Crusted Pork Tenderloin with Roasted Red Bliss Potatoes, Green Beans & Onion Gravy	Dark Chocolate Cherry Bark
Tuesday, 2nd	Mushroom Frittata with Herbed Goat Cheese and Fresh Pineapple	Kale and Roasted Yam Salad with Pomegranate Dressing	Cucumber Greek Yogurt	Chicken with Mustard Tarragon Sauce, Herbed Butternut Squash and Swiss Chard	Apricot Jam Bar
Wednesday, 3rd	Banana Nut Muffin with Cottage Cheese and Fresh Honeydew and Blueberries	Chicken Fajita Bowl with Pico de Gallo and Sour Cream	Organic Edamame with Strawberries	Seared Salmon with Black Rice and Cilantro Coconut Sauce	Blueberry & Pistachio Tapioca Pudding
Thursday, 4th	Mexican Chorizo Scramble & Tomatillo Salsa	Santa Monica Shrimp Caesar Salad	Cherry and Black Mission Fig Compote and Goat Cheese Crostini	Turkey with Tomato Fennel Sauce, Roasted Yams & Asparagus	Chocolate Mint Cupcake
Friday, 5th	Zen Raspberry Granola Buckwheat Porridge with Almond Milk	Beef Kabob Pita Pocket	Turkey Salad, Sage Aioli in Butter Lettuce Cups	Miso White Fish with Bok Choy, Baby Corn & Water Chestnuts	Peach Pie
Saturday, 6th	Baked Eggs in Purgatory with Spicy Tomato Basil Pepper Sauce	Turkey Salad with Candied Walnuts, Gorgonzola Cheese and Raspberry Vinaigrette	Toasted Sesame Seed Hummus with Crudites	Orange Chicken Rice Bowl	Blackberry Upside Down Cake
Sunday, 7th	Sourdough Bagel, Smoked Salmon Mousse	Beet Orange & Basil Soup with Mixed Green Salad	Japanese Chicken Sliders, Grilled Pineapple & Japanese BBQ Sauce	Grilled Chili Rubbed Steak, Cabernet Reduction, Sweet Potato Mash and Roasted Garlic Brussels Sprouts	Black and White Cookie