

Daily Meal Specials

(Monday December 14th – December 18th)

\$15.00 all inclusive (tax and delivery, Greater Eastside)
Lunches delivered/PU between 10:30a.m. – 12:00p.m.
48-hour notice required
Meals are served individually packaged per person and labeled.

Monday December 14th

Cobb Salad Grilled chicken, bacon, avocado, tomatoes, hard boiled eggs, bleu cheese, feta, and green onion

Vegetarian/GF Cobb Salad, Grilled marinated vegetables, quinoa, tomatoes, hard boiled eggs, bleu cheese, feta, and green onion ✓ GF

Vegetarian Tomato Basil Soup ✓ GF

Fresh Fruit Cup ✓ GF

GF Chocolate Peanut Butter Bars ✓ GF

Tuesday December 15th

Chef Mark's Beef Lasagna

Vegetarian/GF Lasagna ✓ GF

Garlic Bread ✓

GF Dinner Rolls ✓ GF

Pan-Roasted Brussels Sprouts, fresh brussels sprouts sautéed with onions ✓ GF

GF Rice Krispy Treats with chocolate chips ✓ GF

Wednesday December 16th

Italian Pinwheels - Italian Roasted peppers spread, salami, pepperoni, and provolone sprinkled with romaine lettuce and rolled into a large flour tortilla

Vegetarian Pinwheels - Grilled Vegetables Grilled marinated vegetables and red pepper hummus, rolled into a large flour tortilla ✓

Fresh Fruit Cup ✓ GF

Orzo Pasta

GF Monster Cookie Bar, peanut butter, oats, chocolate chips and M&M's ✓ GF

Thursday December 17th

Beef and Broccoli, Tender beef and fresh broccoli in a ginger soy sauce

Vegetarian/ GF fresh Asian cut vegetables, stir-fried in our Kalbi sauce

Asian Salad, Spring mix tossed with Asian vegetables, our sesame vinaigrette, crunchy chow mein noodles, and toasted almonds

Jasmine Rice  GF

Noodle Salad ✓

Chocolate Chip Cookie

Friday December 18th

Baked Chicken Capri, moist chicken breast, pan-seared then baked, served in our Dijon beurre blanc sauce with artichoke hearts, button mushrooms, sun-dried tomatoes, and capers GF

Vegetarian/GF, Portobello Mushroom Caps, marinated then grilled in balsamic vinegar and filled with sautéed vegetables, baby spinach, and Parmesan cheese V GF

Pan Seared Carrots

Orzo Pasta

NW Seasonal Greens, candied pecans, tomatoes, red onions, and cucumbers, served with Chef Mark's famous balsamic vinaigrette and blue cheese dressings

Chocolate Dipped Strawberries V GF

All prices subject to change

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. We offer products with peanuts, tree nuts, soy, milk, eggs, and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, or wheat allergies.