



Daily Meal Specials

(Monday October 19th – October 23rd)

\$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 October 19th

Baked Sesame Chicken GF

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

Garlic Green Beans ✓ GF

Roasted Potatoes ✓ GF

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

Tuesday October 20th

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

Wednesday October 21st

Red Chili Chicken Enchiladas, roasted green chilies, shredded chicken, and Mexican style four cheese blend, rolled in corn tortillas and baked until golden, topped with red sauce and melted cheese GF

Vegetarian/GF, Sweet Potato and Black Bean Enchiladas, corn tortillas with Mexican style four cheese blend and cilantro, baked and topped with spicy red enchilada sauce and melted cheese

Spicy Refried Beans Pinto beans, sautéed and blended with diced jalapeños ✓ GF

Cilantro-Lime Rice, long grain white rice seasoned with fresh garlic, cilantro, and lime juice

GF Flan GF

Thursday October 22nd

Three Cheese Ravioli, filled with a blend of indulgent Italian cheeses, topped with Bolognese and melted mozzarella

Vegetarian Three Cheese Ravioli, filled with a blend of indulgent Italian cheeses and spinach topped with melted mozzarella ✓

Traditional Caesar Salad

Fudge Brownies ✓

Friday October 23rd

Beef Burgundy, cubes of tender top sirloin simmered with Burgundy wine, onions, carrots, celery, and fresh herbs. GF

Vegetarian, Spinach and Cheesecakes, baby spinach, ricotta, and Parmesan cheeses, handmade into cakes, served over marinara sauce

Roasted Red Potatoes

Pan-Roasted Brussels Sprouts, fresh Brussels sprouts sautéed with onions, and finished with balsamic vinegar 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.