Grand Grab and Go Menu

Monday September 1st – Sunday September 7th

Salads & Sandwiches

Strawberry Turkey Wrap – Tortilla filled with lettuce, tomato, turkey, strawberries and mayo

Croissant Club Sandwich – Lettuce, tomato, ham, turkey, bacon, Swiss and mayo

Spicy Italian Sandwich – Italian steak roll, capicola, pepperoni, soppressata, Provolone, roasted garlic mayo

Egg Salad Sandwich – Homemade egg salad on whole wheat bread with lettuce and tomato

Tuna Nicoise Salad – Mixed green topped with flaky tuna, olives, potatoes, green beans, capers, tomato, and egg with Italian dressing

Heat & Serve Entrees

Fig Glazed Pork Medallions – Pork medallions basted with fig glaze and served with oven roasted potatoes and seasonal vegetables

Penne Alla Vodka – Penne pasta tossed with vodka tomato sauce and shrimp

Tuesday Special

Enchilada Buffet

Salads & Toppings

Field Organic Greens or Romaine Lettuce
Radish · Cucumber · Tomato · Olives · Avocado · Red Onion · Carrots
Ranch Dressing
Mango Vinaigrette
Mains

Beef or Chicken Enchiladas Charro Beans Spanish Rice

Monday September 8th thru Sunday September 14th

Salads & Sandwiches

Corned Beef & Swiss Sandwich – Marble rye topped with lettuce, tomato, Swiss cheese and corned beef

Provolone Ham Sandwich – Whole wheat, ham, provolone, peppadew pepper mayo

Cashew Chicken Wrap – Cashews, chicken salad, lettuce, tomato, in a tortilla wrap

Turkey BLT Wrap – Tortilla wrap filled with lettuce, tomato, turkey, bacon and mayo

Cobb Salad – A bed of lettuce topped with bacon, bleu cheese, chicken, tomato, and Swiss

Heat & Serve Entrees

Chicken Fried Steak – Served with mashed potatoes, gravy and vegetables

Chicken Marsala – Served with rice pilaf and vegetables

Tuesday Special

Build Your Own Salad Bowl

Salads & Toppings

Bibb Lettuce · Field Organic Greens · Romaine Hearts

Roasted Beets · Radish · Cucumber · Tomato · Olives · Avocado · Red Onion · Carrots

Bacon · Egg · Pistachios · Pepitas · Cranberries

Blue Cheese · Goat Cheese · Feta

Raspberry Vinaigrette · Buttermilk Dressing · Herb Vinaigrette

Proteins

Grilled Herb and Garlic Shrimp Citrus Grilled Chicken Breast

Italian Pesto Flank Steak

Monday September 15th thru September 21st Salads & Sandwiches

Chicken Salad Croissant — Croissant topped with chicken salad, lettuce, and tomatoes

Turkey Bistro Sandwich – French roll topped with turkey, bacon, provolone, and sun-dried tomato mayo

Chicken & Prosciutto Sandwich – Focaccia bread topped with chicken, prosciutto, fontina cheese, and fig spread

Thai Steak Sandwich – Steak roll topped with marinated steak and mango basil salad

Chef Salad – A bed of lettuce topped with ham, turkey, cheddar, Swiss, hard-boiled egg and tomato

Heat & Serve Entrees

Shrimp Chow Mein – Shrimp, Bok choy, broccoli and peppers in a zesty sauce

Grilled Flank Steak – Grilled flank steak with mashed potatoes and seasonal vegetables

Tuesday Special

Southern BBQ Buffet

Salads & Toppings

Field Organic Greens or Romaine Lettuce

 $Radish \cdot Cucumber \cdot Tomato \cdot Olives \cdot Avocado \cdot Red \ Onion \cdot Carrots$

Ranch Dressing

Mango Vinaigrette

Bacon Ranch Pasta Salad

Mains

BBQ Brisket

BBQ Chicken

BBQ Ribs

Sides

Corn on the Cob

Baked Beans

Biscuits

Monday September 22nd thru September 28th

Salads & Sandwiches

The Big Beef Sandwich - 1000 Island, crispy onions, tomato, provolone, marbled rye **Southwestern Turkey Wrap** – Avocado, shaved jicama Slaw, Swiss cheese, cilantro aioli Tortilla wrap

Black Forest Ham Sandwich – Avocado, Monterey Jack, Dill Pickle, lettuce, grilled onion, French roll

Grilled Chicken Sandwich, roasted red peppers, marinated mushrooms, feta, pesto, Ciabatta

Mandarin Salad – Shrimp, carrots, bell peppers, mandarin oranges, sesame chicken

Heat & Serve Entrees

Herb Roasted Chicken – Served with roasted potatoes and vegetables

Tortellini & Shrimp – Five cheese tortellini tossed with sun-dried tomato parmesan sauce and shrimp

Tuesday Special

PACIFIC RHYTHM BUFFET

SALADS

Asian Green Salad, Red Cabbage, Carrot, Sweet Peppers, Mango Lime Dressing (GF, Vegan) Sesame Peanut Soba Noodle Salad, Napa Cabbage, Broccoli, Scallion, Edamame (V)

Mains

BBQ Korean Short Ribs, Kimchi, Scallions Seared Mahi Mahi, Coconut Green Curry Grilled Shrimp, Sriracha Lime Butter Grilled Teriyaki Chicken Breast

Sides

Lemongrass Jasmine Rice Sesame Sauteed Green Beans

Monday September 29th thru October 5th

Salads & Sandwiches

Strawberry Turkey Wrap – Tortilla filled with lettuce, tomato, turkey, strawberries and mayo

Croissant Club Sandwich – Lettuce, tomato, ham, turkey, bacon, Swiss and mayo

Spicy Italian Sandwich – Italian steak roll, capicola, pepperoni, sopressata, Provolone, roasted garlic mayo

Tuna Salad Sandwich – Homemade tuna salad on whole wheat bread with lettuce and tomato

Tuna Nicoise Salad – Mixed green topped with flaky tuna, olives, potatoes, green beans, capers, tomato, and egg with Italian dressing

Heat & Serve Entrees

Pork Chop – Topped with honey mustard glaze served with roasted potatoes and vegetables

Chicken & Broccoli Alfredo – Pasta tossed with chicken and broccoli in a parmesan sauce

Tuesday Special

Farm house Buffet

Mixed greens with tomatoes, cucumbers, shaved carrots and croutons with choice of dressings

Fruit platter

With cantaloupe, honeydew, pineapple and seasonal berries

Homemade Meatloaf with honey -ketchup glaze Grilled Chicken with mustard cream sauce and chives

Roasted garlic mashed potato Roasted vegetable medley