



# VEGETARIAN DINNER MENU

Week of July 1st - 5th

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## Monday July 1st

### **Peach BBQ Grilled Tofu**

grilled tofu cutlet topped with a peach BBQ sauce served with a loaded baked potato with all the fixings

## Tuesday July 2nd

### **Vegetable Chowder & Corn Fritters**

classic creamy chowder with assorted vegetables and potatoes served with a homemade corn fritter

## Wednesday July 3rd

### **Coconut Lime Eggplant**

braised eggplant in a light Thai inspired coconut lime sauce served with jasmine rice and steamed vegetables

## Thursday July 4th

*\*Closed for the Holiday*

## Friday July 5th

*\*Closed for the Holiday*

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# VEGETARIAN DINNER MENU

Week of July 8th - 12th

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## Monday July 8th

### **Baked Ziti**

classic Italian American baked pasta casserole made with Ziti pasta tossed with marinara sauce and an assortment of cheeses served with garlic bread

## Tuesday July 9th

### **Orange Tofu**

tender battered tofu tossed with our homemade mandarin orange sauce served over sticky rice and steamed broccoli

## Wednesday July 10th

### **Garden Burgers**

vegetarian burgers served with pesto mayonnaise, lettuce, tomato, and monterey jack cheese on a toasted brioche bun

## Thursday July 11th

### **Zucchini & Cauliflower Fritters**

battered and fried zucchini and cauliflower served with tartar sauce and jo jo potatoes

## Friday July 12th

### **BBQ Jackfruit**

slow braised succulent jackfruit tossed in our BBQ sauce served with cheddar mashed potatoes and coleslaw

**Prix Fixe Meal Addition:** Corn Bread/ Cream Cheese Brownie

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# VEGETARIAN DINNER MENU

Week of July 15th - 19th

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## Monday July 15th

### **Cajun Mushroom Alfredo**

sauteed seasoned mushrooms, broccoli, and penne pasta tossed in our homemade alfredo sauce

## Tuesday July 16th

### **Potato Enchiladas**

classic enchiladas stuffed with fried potatoes, refried beans, and monterey jack cheese served with a side of sour cream and guacamole

## Wednesday July 17th

### **Hoisin Shiitake Lettuce Wraps**

sauteed shiitake mushrooms tossed with our homemade hoisin sauce and sauteed garlic, ginger, and scallion served with a side of rice and butter lettuce

## Thursday July 18th

### **Blackened Tofu**

pan seared tofu cutlet seasoned and served with steamed rice and sauteed green beans

## Friday July 19th

### **Fried Cauliflower and Waffles**

classic buttermilk brined fried cauliflower served over a Belgian waffle with a side of honey butter and maple syrup

***Prix Fixe Meal Addition:*** Hash Brown Patties/ Fruit Salad

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# VEGETARIAN DINNER MENU

Week of July 22nd -26th

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## Monday July 22nd

### **Tuscan Portobello**

pan seared portobello mushroom topped with a balsamic reduction diced tomatoes, and fresh basil served with rice pilaf, and seasonal vegetables

## Tuesday July 23rd

### **Tex Mex Quesadilla**

quesadilla stuffed with monterey jack cheese, beans, and fajita vegetables served with sour cream, salsa, and guacamole

## Wednesday July 24th

### **Shiitake Bulgogi**

classic Korean BBQ dish with thinly sliced marinated mushrooms tossed with a sweet and savory Bulgogi sauce served with steamed rice, butter lettuce, and Kimchi

## Thursday July 25th

### **Beet Poke Bowl**

soy marinated roasted beet poke bowl served with rice, seaweed salad, and raw vegetable garnish

## Friday July 26th

### **Falafel Wrap**

falafel, tomato, cucumber, feta cheese, kalamata olives, romaine lettuce, tzatziki sauce with Greek style potato wedges

**Prix Fixe Meal Addition:** Mezze(Hummus, Pita Chips, Tabouleh) /Honey Cardamom Cookie

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