



# VEGETARIAN DINNER MENU

Week of February 3rd - 7th

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## Monday February 3rd

### **Honey Mustard Tempeh**

tempeh roasted and glazed in our homemade honey mustard sauce served with roasted rosemary potatoes and sauteed vegetables

## Tuesday February 4th

### **Ginger Hoisin Shiitake Rice Bowls**

jasmine rice, sauteed marinated shiitake mushrooms, roasted vegetables, and a ginger hoisin sauce

## Wednesday February 5th

### **Vegetable Pot Pie**

hearty stewed vegetables topped with fresh baked pie crust in a "personal pie" serving size

## Thursday February 6th

### **BBQ Veggie Burger Sandwiches**

veggie burger patty sandwich glazed with BBQ sauce served with classic coleslaw and mac & cheese

## Friday February 7th

### **Monte Cristo Sandwich**

classic griddled sandwich made swiss cheese and dipped in french toast batter served with fruit salad and preserves

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

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# VEGETARIAN DINNER MENU

Week of February 10th - 14th

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## Monday February 10th

### **Cauliflower Tikka Masala**

tender stewed cauliflower in a rich and creamy aromatic spiced sauce served over basmati and naan

## Tuesday February 11th

### **Calabacitas Quesadillas**

quesadilla with grilled seasoned zucchini with sauteed peppers & onions mixed with monterey jack cheese served with sour cream and guacamole

## Wednesday February 12th

### **Moroccan Eggplant**

seared eggplant tossed in our spiced Harrisa sauce and served with couscous and a cucumber salad

## Thursday February 13th

### **Tempah Katsu**

crispy breaded tempah cutlet served with tonkatsu sauce over sticky rice and mac salad

## Friday February 14th

### **BBQ Cauliflower**

roasted cauliflower tossed in our homemade barbeque sauce served with mashed potatoes and coleslaw

***Prix Fixe Meal Addition:*** Biscuit/ Snickerdoodle Cookie

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# VEGETARIAN DINNER MENU

Week of February 17th - 21st

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## Monday February 17th

### **Herb Roasted Greek Tofu**

roasted seasoned tofu served with tzatziki sauce, and roasted zucchini and potatoes

## Tuesday February 18th

### **Potato & Bean Enchiladas**

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

## Wednesday February 19th

### **Japanese Vegetable Curry**

traditional Japanese style curry stewed with tofu and fresh vegetables served over sticky rice

## Thursday February 20th

### **Blackened Tofu**

pan seared tofu filet seasoned and served with tartar sauce, steamed rice, and sauteed green beans

## Friday February 21st

### **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

**Prix Fixe Meal Addition:** Egg Rolls/ 5-spice Shortbread

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# VEGETARIAN DINNER MENU

Week of February 24th - 28th

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## Monday February 24th

### **Calabacitas Tacos**

assorted roasted vegetables topped with fresh slaw, mango avocado salsa, and corn tortilla

## Tuesday February 25th

### **Sweet Potato Mole Plate**

roasted sweet potatoes in our house made spiced mole sauce served with a side of rice, beans, and corn tortillas

## Wednesday February 26th

### **Tofu & Broccoli**

stir fried tofu with broccoli and scallions tossed in a sweet and savory sauce and served over sticky rice

## Thursday February 27th

### **Falafel Wrap**

house made falafel, tomato, cucumber, feta cheese, kalamata olives, romaine lettuce, tzatziki sauce

## Friday February 28th

### **Ravioli Marinara**

cheese stuffed ravioli tossed with our homemade marinara sauce

**Prix Fixe Meal Addition:** *\*Unavailable due to staffing*

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