

Special Menu for Week of April 29 to May 3

Manor College services are proudly managed by CulinArt Group Food Service Director: Janeen Smith

Email: <u>ismith@culinartinc.com</u> | Instagram: culinartgroup

	MAKE THE	CHOICE THAT'S RIG	HT FOR YOU.	VEGETARIAN VG	VEGAN PLANT-CENTRIC
LUNCH	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Wakin' Up	Chocolate Chip Waffles	Turkey Sausage, Egg & Cheese on Bagel	Broccoli & Cheddar Omelet	Bacon, Egg & Cheese on Biscuit	Oreo Pancakes
KETTLE SOUPS	Chicken Noodle	Tomato Bisque	Mushroom Bisque 🚾	Chicken Lemon Orzo	Broccoli & Cheddar
	Grill Special	Urban Eats Empanadas	Kicken' Chickin	Grill Special	Build Your Own Flatbread
CHEF'S TABLE LUNCH	Chili Cheese Hotdog Beyond Italian Sausage	Spinach © Chicken Beef Spanish Rice & Veg	Fried Chicken Classic, Nashville Meatless ©	Sausage & Peppers Hero w/ Fries Beyond Italian Sausage	Chicken Pepperoni Roasted Peppers
CRAFT DELI	Chicken Bacon Ranch Wrap	Chicken Caesar Salad	<mark>Jen Special</mark> Grilled Chicken, Ranch & Pickle Wrap	Italian Hoagie	Turkey & Pepperjack with Roasted Red Peppers Wrap
CITY GRILL	Chili Cheese Dog	<mark>Aaron Special</mark> Buffalo Chicken Wrap	Cyaseer Special Cheeseburger with Bacon, Onions & Cheddar Cheese	Sausage & Peppers Hero w/ Fries	Idris/Kamsiyouch Special Chicken Cheesesteak Wrap
	Fried Chicken	Meatball/Eggplant Parmesan	BBQ Beef Brisket	Lasagna	CLOSED
CHEF'S TABLE DINNER	Mixed Vegetables vc Potatoes Salad	Roasted Broccoli Vo Spaghetti Vo	Mixed Vegetables © Sweet Potatoes	Beef Meatsauce Roasted Vegetables Garlic Bread Sticks	have a great
SWEET SHOPPE	Assorted Desserts	Assorted Desserts	Assorted Desserts	Assorted Desserts	Assorted Desserts

ALWAYS AVAILABLE FOR LUNCH & DINNER

Salad Bar featuring Local Produce, Proteins, Made to Order Salads, and Seasonal Whole Fresh Fruit

