

# COURTYARD CAFÉ

## July 26th – 30th 2010

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Soup</b>	Vegetarian Minestrone* Chicken Noodle	Vegetarian Minestrone* Tomato Basil	Vegetarian Minestrone* Pasta & Fagioli	Vegetarian Minestrone* Italian wedding	Vegetarian Minestrone* Clam Chowder
<b>Global</b>	<p><b>Italy</b></p> <p>Balsamic Chicken, Peppers, Onions &amp; Fresh Oregano</p> <p>Roasted Pork with Olives, White beans &amp; Rosemary</p> <p>Lemon Toasted Orzo</p> <p>Escarole, Eggplant &amp; Hot Peppers</p> <p>Vinegar Peppers</p> <p>Roasted Artichokes with Arugula</p>	<p><b>Peru</b></p> <p>Lomo Salteado (Marinated Flank)</p> <p>Tilapia Escabiche</p> <p>Arroz Verde (Green Rice)</p> <p>White Cabbage Stir Fry</p> <p>Poblano Relleno</p> <p>Peruvian Ceviche</p>	<p><b>American</b></p> <p>Neff Meatloaf with Mushroom Gravy</p> <p>Thyme Roasted Chicken with Roasted Garlic Pan Sauce</p> <p>Mashed Potatoes</p> <p>Corn and Summer Pea Succotash</p> <p>Roasted Apple Sauce</p> <p>Bacon Cheddar, Sour Cream</p>	<p><b>France</b></p> <p>Chicken Coq Au Vin</p> <p>Roasted Pork Au Poirve</p> <p>Potato Gratinee'</p> <p>Asparagus &amp; Sautéed Carrots</p> <p>Gruyere Baked Tomatoes</p> <p>Roasted Pears, Frisee, &amp; Toasted Walnuts</p>	<p><b>Flexitarian</b></p> <p>Sweet &amp; Sour Tofu with Broccoli</p> <p>Hoisin Glazed Salmon</p> <p>Jasmine Rice</p> <p>Farmhouse Vegetables</p> <p>Pineapple Salsa</p> <p>Cashews</p>
<b>Vegetarian</b>  <b>Steamed Vegetable</b>  <b>Grain</b>	Penne with a Roasted Red Pepper Cream  Fennel  Polenta with Blue Cheese	Quinoa & Yucca  Steamed Potato Wedges  Oven Baked Maduros (Plantains)	Mac & Cheese  Cauliflower with Red Peppers  Pearl Barley with Roasted Leeks and Almonds	Lentils with Carrots, Onion & Celery  Zucchini  Wild Rice with Cranberries	Oriental Noodles with Stir Fry Vegetables  Edamame  Miso Farro
<b>Action</b>	Burrito Station <b>Pork Carnitas , Beef, or Roasted Vegetables</b> <b>Rice, Pinto Beans, Salsa, Guacamole,</b> <b>Sour Cream, &amp; Cheese</b>				
<b>Specialty Sandwiches</b>	Smoked Salmon, Dill Havarti, Chive Cream Cheese  Beefsteak Tomatoes, Mozzarella , HMS Basil Mayo  Pastrami Reuben With "Real Pickles" Sauerkraut  Roasted Peppers, Portobello, Arugula & Goat Cheese	Smoked Salmon, Dill Havarti, Chive Cream Cheese  Beefsteak Tomatoes, Mozzarella , HMS Basil Mayo  Tuna Salad & Cheddar Melt With Celery Seed Mayo  BBQ Roast Beef, Horseradish Mayo and Cheddar	Smoked Salmon, Dill Havarti, Chive Cream Cheese  Beefsteak Tomatoes, Mozzarella , HMS Basil Mayo  Roast Beef, Chipotle Aioli, Crispy Onions, Great Hill Blue  Curried Chicken Salad Wrap with Mango Chutney	Smoked Salmon, Dill Havarti, Chive Cream Cheese  Beefsteak Tomatoes, Mozzarella , HMS Basil Mayo  Smithfield Ham, Baby Swiss, Mango Chutney & Honey Mustard Basil Chicken, Provolone, Red Pepper Jelly & Caramelized Onion	Smoked Salmon, Dill Havarti, Chive Cream Cheese  Beefsteak Tomatoes, Mozzarella , HMS Basil Mayo  Smoked Turkey, Aged Cheddar, Nectarine Aioli  Roasted Vegetable Wrap with Hummus
<b>Specialty Salad</b>	Roasted Vegetables , Arugula, HMS Thyme & Raspberry Vinaigrette  Iceberg Wedge, Bacon , Blue Cheese	Roasted Vegetables , Arugula, HMS Thyme & Raspberry Vinaigrette  Red Leaf , Orange, Feta, & Frisee with Honey Mustard	Roasted Vegetables , Arugula, HMS Thyme & Raspberry Vinaigrette  Cajun Chicken Salad	Roasted Vegetables , Arugula, HMS Thyme & Raspberry Vinaigrette  Greek Salad	roasted Vegetables , Arugula, HMS Thyme & Raspberry Vinaigrette  Fresh Fruit Salad, HMS Mint, Cottage Cheese
<b>Chef's Table</b>	---	Wild Mushroom Risotto with Parmigiano Reggiano and Black Truffle Peelings	Seared Artic Char Pea and Mint Puree Bacon onion cream	Tarte Tatin with French Caramel	---