



## Mid-Day Menu Spring-Summer

### Salads

- Mixed Greens with Choice of Dressing (GF)
- Caesar-Traditional or Sundried Tomato (GF)
- Broccoli, Grapes, Bacon & Almonds with Poppyseed Dressing (GF)
- Quinoa & Summer Vegetable (GF)
- French Potato with Fresh Herbs (GF)
- Mango and Watermelon with Sweet Honey & Thai Dressing (GF)
- Tortellini and Pepperoni with Sundried Tomato Dressing
- Tabbouleh with Tomato, Lemon and Mint
- Red Rice and Grains with Cranberry Vinaigrette
- Southwestern Rice, Corn and Black Bean (GF)
- Macaroni, Tomato, Basil and Corn with Creamy Lime Dressing
- Mediterranean Couscous with Vegetables
- Chinese Vegetables with Light Vinaigrette (GF)
- Fresh Fruit (GF)

### Soups

- Cold Strawberry (GF)
- Gazpacho
- Vegetable with Ditalini
- Maryland Crab and Vegetable (GF)



## Mid-Day Menu Spring & Summer

### Entrees

Assorted Sandwich or Wrap Platter with Condiments  
Deli Meat Platter with Breads and Rolls  
Grilled Sliced Steak Teriyaki (GF)  
Grilled Boneless Allez Chicken Breast (GF)  
Lasagna, Meat or Spinach & Butternut Squash  
Ricotta Gnocchi & Tomato and/or Pesto Sauce  
Chicken Parmesan (GF)  
Sliced Sirloin in Madeira Sauce  
Penne with Fresh Basil, Tomatoes and Prosciutto  
Baked Italian Seasoned Chicken Pieces  
Roasted Chicken Pieces with Apricots and Currants in Fruit Juices (GF)  
Chicken Cacciatore with Peppers and Tomatoes

### Desserts

Creamy Cheesecake with Strawberry Compote  
Chocolate Layer Cake  
Almond Joy Cheesecake Squares  
Lemon Glazed Cheesecake  
Lowfat Mocha Marble Cheesecake  
Brownies with White Chocolate Chips  
Lemon Hazelnut Squares  
Oatmeal Chocolate Chip Cookies  
Austrian Raspberry Shortbread Bars  
Six Layer Coconut Cake  
Citrus Sparkler Cookies  
Toasted Walnut Chocolate Cookies (GF)