

# LUNCH MENU | WEEK # 17

| Menu Pattern               | Monday<br>11/12/2017  | Tuesday<br>12/12/2017   | Wednesday<br>13/12/2017   | Thursday<br>14/12/2017   | Friday<br>15/12/2017                          | Saturday<br>16/12/2017 | Sunday<br>17/12/2017 |
|----------------------------|---|---|---|--|---|------------------------|----------------------|
| Vegan Salad Bar            | Spring Lettuce Blend, Sweet grape Tomatoes, Bellpeppers, Shredded Carrot.                               | Spring Lettuce Blend, Sweet grape Tomatoes, Bellpeppers, Shredded Carrot  | Iceberg Crisp, Indian Cucumber, Red Radish, Garbanoz Beans,                         | Spring Lettuce Blend, Sweet grape Tomatoes, Bellpeppers, Shredded Carrot   | Mini Veg Crudites                             | Chefs Choice           | Chefs Choice         |
| Composed Salad             | Salt Roasted Beet with Goat Cheese(Beets, Apples, Baby Arugula, Toasted sunflower seeds and Vinaigrette | Spicy Khimchi with Black Sesame   | Quinoa salad with mexican Vegetables and spices                                     | Jal-MURI(Rice Crisp with Indian spices)                                    | Tabouleh                                      |                        |                      |
| Croutons                   | Bread Croutons  | Toasted wonton Crisp  | Sumac Dusted Lavash   | Papdi Crisp  | Mini Toasted Pita                             |                        |                      |
| Dressing                   | Veg Caeser Dressing/LemonGarlic Vinagrette  | Ponzu/Vegan Mayo  | Basil Pesto Vinaigrette   | Roznella Balsamic,Ranch Dressing   | Hummus/Greek Yogurt Dip                       |                        |                      |
| Potage                     | Roasted Cream Of Redpumpkin   | Thai Lemon Coriander  | Vegetable Chowder   | Tomato Zatar Soup  | Middle Eastern Red Lentil Soup                |                        |                      |
| (Entrée)Meat               | Jamaican Jerk Chicken   | Chicken In Thai Masaamma n Curry  | Shepherd's Pie(Ground Red Meat , Mushrooms, Carrots, Peas, Zucchini and Onions in a | Chicken Cafreal(Indian cilantro ,Lemon Pesto Napped Pan seard Chicken Goan | Blackend Basa Fish With Parsley Garlic Butter |                        |                      |
| Carbohydrates(Farinaceous) | Linguni Pesto Pasta(Basil-Almond Pesto Tossed with Fresh Asparagus and Oven-Roasted Tomato)             | Garlic Noodles(Wheat Noodles with Bokchoy, Chinese Cabbage,shredded Carrot and Pepper with Spicy Garlic and Chilly sauce)/Veg Dimsum with Ponzu | Fettucini Alfredo   | Vegetable Pulao  | Penne Arabiatta                               |                        |                      |

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|---------------------|--|--|--|--|------------------------------------|------------------------|----------------------|
| Legumes(Vegetables) | Carrot Glazed with Wild Honey and white Butter | Mixed Oriental Vegetables In Hot Blackbean sauce | Canola Oil Flashed French Beans with Caramelized Garlic and pearl Onions | Bhindi Nazeghatw ali(Crispy Fried Okra with Chikpea Flour and Chat Masala) | Garlic Tossed Vegetables           |                        |                      |
| Indian Vegetables   | Apricot Kofta Curry                            | Aloo Mutter                                      | Subz Makhani   | Paneer Pasanda   | Gobi Mutter Pudina                 |                        |                      |
| IndianVeg protein   | Dal Haramoong h Mughlai                        | Dal Bukhara                                      | White Rajmah Masala  | Peshawari Chole  | Toordal Methi                      |                        |                      |
| Accompaniments      | Steamed Rice, Methi Paratha, Curd, Sugar       | Steamed Rice, Pudina Paratha, Curd, Sugar        | Steamed Rice, Curd, Sugar,Chap pathi                                     | Steamed Rice, Multigrain Kerala Paratha, Curd, Sugar                       | Steamed Rice, Paratha, Curd, Sugar |                        |                      |
| Entremets           | Black Forest Pastry                            | Orange Lychee Mousse Cake                        | Seasonal Cut Fruits  | Shahi Tukda  | Fudge Almond Pie                   |                        |                      |

## SALE MENU | WEEK #17

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|--------------|----------------------|-----------------------|-------------------------|----------------------------------|--|------------------------|----------------------|
| Trace        | Watermelon Cup       | Guava Chaat           | Pears Cup               | Corn with Condiments             | Grilled Vegetable In Multigrain Footlong |                        |                      |
| Moderate     | Khati Roll           | Banana walnut Cake    | Pistachio Fudge Brownie | Spring roll with Sweetchilly Dip | Dates and Cashew Muffin                  |                        |                      |