

LUNCH MENU | WEEK # 24

Menu Pattern	Monday 19/02/2018	Tuesday 20/02/2018	Wednesday 21/02/2018	Thursday 22/02/2018	Friday 23/02/2018	Saturday 24/02/2018	Sunday 25/02/2018
Vegan Greens Options	Spring Lettuce Blend, Sweet grape Tomatoes, Bellpeppers, Shredded Carrot.	Spring Lettuce Blend, Sweet grape Tomatoes, Bellpeppers, Shredded Carrot	Icberg Crisp, Indian Cucumber, Red Radish, Garbanoz Beans,	Spring Lettuce Blend, Sweet grape Tomatoes, Bellpeppers, Shredded Carrot	Array Of Greek Vegetables and Greens	Chefs Choice	Chefs Choice
Composed Salad	Chickpea salad with Raw Mango	Spicy Kimchi	Three Bean Salad	Sev Poori	Babaganoush, Whole wheat Pita		
Healthy Grains	Cous Cous	Alfa Alfa Sprouts	Quinoa	Sprouted Greengram	Bulgur		
Croutons	Olive Focaccia	Toasted wonton Crisp	Garlic Bread Roll	Ajwain Papdi	Mini Toasted Whole Wheat Pita		
Dressing	Balsamic Reduction/Tapenade	Ponzu/Vegan Mayo	Basil Pesto Vinaigrette	Pineapple Reduction, Ranch Dressing	Babaganoush/Greek Yogurt Dip		
Potage	Vegetable Broth	Hot and Sour Veg Soup	Cream of Spinach	Tomato Dhaniya Shorba	Moroccan Lentil Soup		
(Entrée) Meat	Chicken Cordon Bleu Cooking: Grilled	Kung Pao Chicken :Tempura Fried Chicken in Sichuan Sauce	Dill Leaves Marinated Fish Fillet with Capers Butter	Murgh Malai Tikka	Lamb Bourguignon Cooking: Stewed	Chicken Cafreal	Achari Chicken Tikka
Carbohydrates (Farinaceous)	Fussily With Sundredi Tomato Pesto	Hakka Noodles, Singapore Fried Rice	Mac & Cheese with Garlic Bread Roll	Aloo Bhukarra Biryani	Speagathi Agilo olio	Penne Arabiata	Hakka Noodles with Chilly Oil
Legumes (Vegetables)	Galic Tossed Vegetables	carrot Haricot With Rice Vinegar and Burned Garlic	Butter Tossed French beans	Paneer Bhurji with Green Peas	Aubergine Parmigiana	Bhindi do Pyaza	Tawa Subz

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Indian Vegetables	Paneer Pasanda	Dum aloo	Bhindi Bhujiya	Subz Makhani	Paneer Tikka Masala	Aloo Mutter Mushroom	Methi Paneer
IndianVeg protein	Dal Makhani	Rajmah	Lobya Masala	Pindi Chole	Toor Dal Tadka	Masoor Dal	Moongh dal Tadka
Accompaniments	Steamed Rice, Paratha, Curd, Sugar	Steamed Rice, Paratha, Curd, Sugar	Steamed Rice, Paratha, Curd, Sugar	Steamed Rice, Kerala Paratha, Curd, Sugar	Steamed Rice, Paratha, Curd, Sugar	Steamed Rice, Paratha, curd, Sugar	Steamed Rice, Paratha, curd, Sugar
Entremets	Black Forest	Pineeapple Pastry	Sesonal Cut Fruits	Moti chor Ladoo	Newyork Cheese Cake	Seviyan Kheer	Cut Fruits

SALE MENU | WEEK #24

Menu Pattern	Monday 15/01/2018	Tuesday 16/01/2018	Wednesday 17/01/2018	Thursday 18/01/2018	Friday 19/01/2018	Saturday 20/01/2018	Sunday 21/01/2018
Trace	Tomato cucumber in Multigrain Footlong	Watermelon Cup	Fruit Cup	Corn on the Cob	Pears Cup		
Moderate	Dry Fruits Muffin	Paneer Khatiroll	Chocolate Doughnut	Cheese Pizza	Brownie With Chocolate Sauce		