Abbott cafeone888.com

MONDAY	March 14, 2022
Soup of the Day	Chicken Noodle Soup
Global Adventure	Gyros with Lamb & Tzatziki served with Greek Salad
Live Well 🗡	Gyros with Falafel & Tzatziki served with Greek Salad
Kitchen Table	Chicken Pot Pie with Peas & Carrots and Herb Gravy
Plant Inspired V	Ratto Ranch Red Beets, Maple Roasted Pecan, Dried Sultanas, Baby Arugula and Chia Seed Dressing
Market Grill	Philly Cheesesteak on Hoagie Roll with Grilled Onion, Peppers and Crispy Onion Rings
TUESDAY	March 15, 2022
Soup of the Day	Fausto's Chicken Chipotle Soup
Global Adventure	Pork Chile Verde with Beans, Rice and Corn Tortillas
Live Well 🗡	Vegetarian Fajitas with Beans, Rice and Corn Tortillas
Platillos Latinos	Burrito Bowl – Choice of Chicken or Beef, Rice & Beans, Salsa
Platillos Latinos 🗸	Loaded Nachos _ Choice of Toppings, Nacho Cheese Sauce and Sliced Olives
Market Grill	Quesadilla Free-Range Chicken, Beef or Grilled Vegetables with Chips
WEDNESDAY	March 16, 2022
Soup of the Day	Tomato Basil Soup
Global Adventure	Pepperoni and Cheese Pizza, Ham and Pineapple Pizza
Live Well 🗡	Vegetarian Flatbread with Del Cabo Heirloom Tomato Fresh Basil, Crumble Sanoma Feta Cheese, 20 Years Aged Balsamic and House Made Pesto Sauce
Kitchen Table	Baked Polenta with Faurot-Watsonville Rainbow Carrots, Tomato, Golden Raisins, Asiago and Fontina
Plant Inspired	Ancient Grain Farro Salad, FarmScape-Abbott Garden Greens &Tomatoes, Balsamic Vinaigrette
Market Grill	Caprese Panini with Spinach, Tomato, Fresh Mozzarella and Pesto on Focaccia
THURSDAY	March 17, 2022
Soup of the Day	Potato and Abbott's Garden Leek Soup
Global Adventure	Cider Braised Corn Beef & Cabbage Sliders with Horseradish Cream, Faurot-Watsonville Rainbow Carrots, Mac & Cheese
Live Well 🗡	Vegan Shepherd's Pie with Veggies and Lentils topped with a Mashed Potato Crust
Kitchen Table	Hot Dog Sliders with Sierra Nevada Pale Ale & Honey Spice Mustard, Rainbow Carrots, Mac & Cheese
Plant Inspired 🗡	Ancient Grain Barley Salad, FarmScape-Abbott Garden Greens & Tomatoes, Clover Sprouts, Green Goddess Dressing
Market Grill	Grass Fed Beef Burgers, Free Range Chicken Sandwiches, Veggie & Beyond Burgers
FRIDAY	March 18, 2022
Soup of the Day	Lentil Soup
Global Adventure	Parmesan Crusted Tilapia with a Sorrel Sauce over Spaghetti Squash
Live Well 🗡	Sweet Potato & Caramelized Onion Quiche with Green Bean and Cherry Tomato Salad
Kitchen Table	Wild Salmon Cakes with Sherry-Cayenne Mayo, Sweet Potato Fries, Fennel & Jicama Slaw
Plant Inspired 🗡	Tabouli Salad with Bulgar Wheat, Cucumber, Tomatoes, Feta Cheese and Citrus Vinaigrette
Market Grill	Grass Fed Beef Burgers, Free Range Chicken Sandwiches, Veggie & Beyond Burgers

✓ - Indicates Vegetarian

Executive Chef: Chris Mendieta - christopher@epicurean-group.com General Manager: Nume Chaiyakul - nume@epicurean-group.com Catering Director: Dave Alnajjar - dave@epicurean-group.com





