

# Menu for Week of October 7-11

Managed by CulinArt Group, open Monday – Friday

Food Service Director: Tony Frisch | Phone: (202) 243-1668 Chef Cianelle Carino | Email: [Dining@wis.edu](mailto:Dining@wis.edu)

MAKE THE CHOICE THAT'S RIGHT FOR YOU.

EAT WELL  
 LOCALLY SOURCED  
 VEGETARIAN  
 VEGAN  
 PLANT-CENTRIC

LUNCH	MONDAY 10/7	TUESDAY 10/8	WEDNESDAY 10/9	THURSDAY 10/10	FRIDAY 10/11
SANDWICH SPECIAL \$7.50	Ham & American on Wheat	Buffalo Chicken Wrap	Turkey & Provolone on Wheat	Grilled Beef Hotdog & Fries Chicken Tenders & Mac & Cheese	Professional Day NO CLASSES
GLOBAL FLAVOUR \$8.95/\$7.95	Beef Birria Tacos Tofu Tacos 	Brazilian Braised Turkey Breast with Cranberry Sauce Vegan Chicken with Cranberry Sauce 	Slow Roasted Rosemary Beef with German Gravy Roasted Portobello with Gravy 	Japanese Chicken Curry Vegan Japanese Chicken Curry 	Professional Day NO CLASSES
SIDES \$1.95	Spanish Rice  Plantains & Grilled Peppers 	Yucca Puree  Steamed French Beans 	Roasted Yukon Gold Potatoes  Buttered Carrots 	Japanese Mirin Rice  Bok Choy 	Professional Day NO CLASSES
Snack Packs \$3.95	Celery, Carrots, Sun Butter & Raisins Apple, Grapes, Pretzels, Caramel  Hummus, Cumber, Olives, Pita 	Celery, Carrots, Sun Butter & Raisins Apple, Grapes, Pretzels, Caramel  Hummus, Cumber, Olives, Pita 	Celery, Carrots, Sun Butter & Raisins Apple, Grapes, Pretzels, Caramel  Hummus, Cumber, Olives, Pita 	Celery, Carrots, Sun Butter & Raisins Apple, Grapes, Pretzels, Caramel  Hummus, Cumber, Olives, Pita 	Professional Day NO CLASSES

### Always Available for Mornings & Lunch

Salad Bar featuring Local Produce, Proteins, and Composed Salads, Deli Bar with Fresh Sliced Meats, Salads, Toppings and Cheese. Seasonal Whole Fresh Fruit.