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Managed by CulinArt Group, open Monday – Friday

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

MAKE THE CHOICE THAT'S RIGHT FOR YOU.  EAT WELL  LOCALLY SOURCED  VEGETARIAN  VEGAN  PLANT-CENTRIC

LUNCH	MONDAY 10/14	TUESDAY 10/15	WEDNESDAY 10/16	THURSDAY 10/17	FRIDAY 10/18
SANDWICH SPECIAL \$7.50		Ham & Provolone on Wheat	Roast Beef & American on White	Turkey & Cheddar Wheat Wrap	Tuna Wheat Wrap
GLOBAL FLAVOUR \$8.95/\$7.95	CLOSED in Observance of Indigenous Peoples' Day	Roast Beef with Mushroom Gravy Vegan Beyond Beef with Mushroom Gravy 	Seared Salmon in Butter Sauce Grilled Portobello Mushroom 	Poulet Basquaise Tofu Basquaise 	Grilled Beef Hot Dog & Fries
SIDES \$1.95		Potatoes au Gratin  Roasted Garlic Broccolini 	Couscous  Roasted Cauliflower 	Baked Potato Puree Roasted Brussel Sprouts 	Chicken Tenders with Mac & Cheese
Snack Packs \$3.95	CLOSED in Observance of Indigenous Peoples' Day	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 