



Menu for Week of November 28-December 2

Managed by CulinArt Group, open Monday – Friday
 Food Service Director: Jeff Galvin | Phone: (202) 243-1668
 E-Mail: dining@wis.edu

MAKE THE CHOICE THAT'S RIGHT FOR YOU. EAT WELL LOCALLY SOURCED VEGETARIAN VEGAN AVOIDING GLUTEN

-BREAKFAST LUNCH	KETTLE SOUPS	CHEF'S TABLE- Served with 1 Side	ON THE SIDE- 1.75	GRILL	QUIK PIK SALADS & SANDWICHES
MONDAY	Curried Lentil Soup 3.85	Baked Chicken Parmesan 8.75 Eggplant Parmesan 7.65	Steamed Broccoli 1.95 Parslied Rotini Pasta 1.95	Honey Dijon Grilled Chicken Sandwich 7.65	Pastrami & Swiss on Rye 7.65 Classic Chicken Caesar Salad 8.75
TUESDAY	Minestrone Soup 3.85	Beef Stroganoff Over Egg Noodles 8.75 Vegetable Beyond Burger 7.65	Aztec Corn 1.95 Steamed Spinach 1.95	Grilled Bratwurst & Sauerkraut Hero 7.65	Tuna Salad on Rye 7.65 Classic Chicken Caesar Salad 8.75
WELLNESS WEDNESDAY	Tomato Basil Soup 3.85	Lemon Pepper Shrimp 8.75 Three Cheese Ravioli with Brown Butter Sauce 7.65	Sweet Plantain 1.95 Green Beans with Mushroom 1.95	Sloppy Joe Sandwich 7.65	Chickpea Caesar Wrap 8.75 Classic Cobb Salad 8.75
THURSDAY	Chicken Noodle Soup 3.85	Sweet & Sour Chicken Vegetable Eggroll 8.75 Teriyaki Tofu Lo mein 7.65	Fried Rice 1.95 Gingered Roasted Carrots 1.95	Charleston Chicken Sandwich 6.95	Turkey Cranberry Wrap 7.65 Classic Cobb Salad 8.75
FRIDAY	WIS BBQ	WIS BBQ	WIS BBQ	WIS BBQ	WIS BBQ

ALWAYS AVAILABLE FOR BREAKFAST & LUNCH

Breakfast Sandwiches | Fresh Cut Fruit Cups | Berries, Granola & Yogurt | Snak Paks | Snack Cups



Cycle Menu | Week 2
 MENU SUBJECT TO CHANGE
 *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance for foodborne illness