## Summer Program 2024



## Nagoya International School

KITCHEN				
Monday 22	Tuesday 23	Wednesday 24	Thursday 25	Friday 26
BBQ Chicken	Japanese Pork Curry	Sweet & Sour Chicken	Beef Bolognaise	Teriyaki Chicken
(V) Grilled Vegetable & Bean Cassarole	(V)Japanese Vegetable Curry	(V)Sweet & Sour Tofu	(V)Vegetable Bolognaise	Teriyaki Tofu
Mac & Cheese	White Rice	White Rice	Herb Butter Spaghetti	White Rice
Roasted Corn	Spinach Gomae	Sauteed Broccoli	Honey Glazed Carrots	Coloerfull Vegetable Ohitashi
Cole Slow Salad	Japanese Pickles	Buttered Corn	Roasted Asparagus	Japanese Style Potato Salad
Apple Wedges	Matcha Cake	Freshly Mixed Fruit	Fresh Oranges	Fruits
Egg Dairy Wheat Soy	Egg Dairy Wheat Soy	Egg Dairy Soy Wheat	Dairy Wheat Soy	Eggs Dairy Soy Wheat
Monday 29	Tuesday 30	Wednesday 31	Thursday 01	Friday 02
Greek Style Lemon & Oregano Chicken	Cezars Roast Pork	Tandoori Chicken	Lasagna Beef	Cezars Roast Chicken with Gravy Sauce
Vegetable Trulu Trulu	Egg & Vegetable Frittata	Tandoori Tofu	Lasagna Vegetable	(V) Vegetarian Mushroom Welington
Tumeric Rice	Rosmery Roasted Potato	Naan Bread	Cezars Freshly Baked foccacia	Mashed Potatoes
Butter Green Beans	Steamed Couliflower & Broccoli	Mixed Lentils Masala	Steamed Broccoli	Roasted Carrots
Greak Style Roasted Egplants with	Vichy Carrots	Garlic Spinach	Tomato Salad	Green Beans cassarole
Fruits	Chocolate Cake	Fruits	Fresh Oranges	Fruits
Dairy Wheat	Dairy Egg Wheat Soy	Dairy Wheat Dairy	Egg Dairy Wheat Dairy	Egg Dairv Wheat

The menu will be repeated on a weekly basis during the period.

Cezars Kitchen does not use nuts in our recipes MenuMay change by ingredients availability