

MENU Fall Semester Week 1

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
epdation.	8/14/2023	8/15/2023	8/16/2023	8/17/2023	8/18/2023
	Homestyle Buttermilk Pancakes Bacon Scrambled eggs Cheese Grits Oatmeal Hashbrown	Bis cuit with Gravy Sausage Patty Blue berry cream cheese Danish French Toast sticks Cheese grits Oatmeal	Egg s crambled Chorizo Eggs Bacon Cinnamon Roll Cheese Grits Oatmeal	Egg Scrambled Chicken & Waffles With Honey butter Sausage Patty Pancake Cheese Grits Oatmeal	Chefs Choice
	BBQ Ribs Smoked Sausage Macaroni & Cheese Potato Salad Green Beans Baked Beans Fried Okra	Chicken Broccoli Casserole Honey ham Au gratin potatoes Lima beans Candied Yams Grilled Yellow Squash	Fried Chicken Baked Chicken Mashed Potatoes & gravy Parmesan noodles Black eye peas Vegetable Blend	Fried fish Lemon-Pepper Baked Catfish Spaghetti Hushpuppies Dirty Rice Macaroni and Cheese Turnip Greens Corn Cob	Chefs Choice
	Chicken Piccata Shrimp Alfredo Spaghetti Noodles Roasted Carrots Eggplant Casserole Steamed Zucchini Garlic Breadsticks	Pasta Primavera Country Fried Steak with Gravy Mashed Potatoes Broccoli Garlic & lemon Green Peas	Country Beef Tips Rice & Gravy Garlic Roasted Potatoes Carrots Green Beans	Fried Pork Chop Corn Mashed Potatoes with Gravy Seasoned Field Peas Pinto Beans	Chefs Choice
	BBQ Pork Rib Patty Sandwich Season Wedges	<b>Cheeseburger</b> House BBQ Chips	<b>Meatball Bar</b> BBQ, Marinara, Asian	Chicken Patty French Fries	
No.	DAILY				
	Enjoy a variety of breads, rolls and wraps with fresh sliced deli meats and cheeses and fresh veggion toppings, served with house chips and pickle spears				

meat lovers, Dessert Pizzas, buffalo chicken, and daily specials

WK1