

Week	AM	PM
6/19-6/23	<p><i>Week of June 19–23 (AM)</i> <i>Food from Around the World I</i> <i>Chef: Viviana Alvarez</i> <i>9:30 am–12:30 pm</i></p> <p><i>Monday: Spain</i>—Salmorejo; Patatas Bravas; Galician Tuna Empanadas; Spanish Madeleines</p> <p><i>Tuesday: Japan</i>—Veggie Tempura; Chicken Yakitori; Mixed Yakimeshi; Mochi Ice-Cream</p> <p><i>Wednesday: France</i>—Cheese Souffle ; Salmon en Papillote; Tatin Tart</p> <p><i>Thursday: United States</i>—Wedge Salad; Meat Loaf; Mashed Potatoes; Chocolate Chip Cookies</p> <p><i>Friday: Mexico</i>—Chayote Squash Salad; Beef and Cheese Farolada; Guacamole; Impossible Cake</p>	<p><i>Week of June 19–23 (PM)</i> <i>Baking with Tami</i> <i>Chef: Tami Plummer</i> <i>2:00 pm–5:00 pm</i></p> <p><i>Monday:</i> High Energy Granola; Pizza Dough; Three Cheese Calzone, Chocolate Chip Cookie Pazooki</p> <p><i>Tuesday:</i> Birthday Cake Pops; Country Potato and Bacon Galette; Maple Pecan Scones</p> <p><i>Wednesday:</i> Salty Pretzels Bites; Chocolate Almond Biscotti; Brown Sugar Crumble Baked Apples</p> <p><i>Thursday:</i> Key Lime Pie Bars; Chocolate Hazelnut Crepes; Strawberry Thumbprint Cookie</p> <p><i>Friday:</i> Cheddar Jalapeno Breakfast Buns; Patriotic Mixed Berry Tarts; Sea Salt & Rosemary Crisps</p>

6/26-6/30	<p><i>Week of June 26–30 (AM)</i> <i>Comfort Foods</i> <i>Chef: Viviana Alvarez</i> <i>9:30 am–12:30 pm</i></p> <p><i>Monday:</i> Spaghetti and Meatballs; Sauteed Crispy Green Beans; Garlic Bread; Chocolate Cake</p> <p><i>Tuesday:</i> Italian Sausage Pizza from Scratch; Caprese Salad; Tiramisu</p> <p><i>Wednesday:</i> Cold Sweet Pea Soup; BBQ Ribs; Macaroni & 3-cheese; Chocolate Brownie</p> <p><i>Thursday:</i> Potato Salad; Chicken Parmesan; Sauteed Spinach; Red Fruit Cobbler</p> <p><i>Friday:</i> Baja Fish Taco; Mango Avocado Salad; Coleslaw; Mexican Rice Pudding</p>	<p><i>Week of June 26–30 (PM)</i> <i>A Taste of Italy</i> <i>Chef: Brian Batsel</i> <i>2:00 pm–5:00 pm</i></p> <p><i>Monday:</i> Tomato and Basil Bruschetta; Roasted Parmesan Asparagus; Lemon Chicken Piccata; Amaretti Cookies</p> <p><i>Tuesday:</i> Traditional Caesar Salad with Fresh Croutons; Homemade Pasta Bolognese; Chocolate Hazelnut Biscotti</p> <p><i>Wednesday:</i> Antipasto Salad; Homemade Sea Salt and Rosemary Focaccia; Wild Mushroom Risotto; Lemon Basil Sorbet</p> <p><i>Thursday:</i> Caprese Salad; Classic Minestrone Soup; Crispy Garlic Bread; Torta Della Nonna</p> <p><i>Friday:</i> Herb Roasted Potato and Arugula Salad; Crispy Fish Filets with Pesto and Roasted Plum Tomatoes; Italian Butter Cookies</p>
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7/03-7/07	<p>Week of July 03–07 (AM) Baking with Less Sugar Chef: Viviana Alvarez 9:30 am–12:30 pm</p> <p>Monday: Stuffed Oven-Baked Chicken Parmesan Strips with Marinara Dipping Sauce and Summer Oven-Roasted Veggies, Strawberry Toaster Breakfast Pastries</p> <p>Tuesday: Spinach-Ricotta Calzones, Cheesecake topped with Berries, Blueberry Scones</p> <p>Wednesday: Loaded Twice Baked Potatoes, Cinnamon-Apple Coffee Cake, Pecan Cookies, Nutty-Seedy-Fruity Energy Bars</p> <p>Thursday: Sausage and Barley-Stuffed Peppers, Caramelized Pumpkin Bread, Cheese Blintzes with Blackberry Sauce</p> <p>Friday: Red Velvet Cupcakes, Carrot-Pineapple Cake, Cream Cheese Frosting, Maple-Brown Butter Corn Bread</p>	<p>Week of July 03–07 (PM) Kids Favorites Chef: Brian Batsel 2:00 pm–5:00 pm</p> <p>Monday: Chicken Tenders with Honey Mustard; Homemade Mac & Cheese; Tarragon Glazed Carrots; Shortcake with Mixed Berries</p> <p>Tuesday: Tomato Basil Soup; Grilled Cheese Sandwiches with Homemade White Bread; The Best Fudge Brownies</p> <p>Wednesday: Stuffed Breaded Chicken Breasts; Cheesy Scalloped Potatoes; Green Beans with Herb Butter; Toll House Cookies</p> <p>Thursday: Corn Chowder; Meatball Subs with Marinara and Provolone; Chopped Salad; Apple Turnovers</p> <p>Friday: Cheddar Broccoli Soup; Crispy Fish Filets; Bread Sticks; Pecan Pie with Vanilla Whipped Cream</p>
7/10 – 7/14	<p>Week of July 10–July 14 (AM) Breakfast All Day Chef: Viviana Alvarez 9:30 am–12:30 pm</p> <p>Monday: Poached Egg with Spinach and Mushrooms over Cheesy Grits, Cinnamon Rolls with Cream Cheese Icing, Summer Fruit Salad</p> <p>Tuesday: Potato and Bell Pepper Hash, Egg Muffin with Canadian Bacon and Cheddar, Sour Cream Coffee Cake</p> <p>Wednesday: Buttermilk Pancakes with Plant-Based Breakfast Sausage, Chocolate Chia Pudding with Bananas and Strawberries, Zucchini Bread Muffins</p> <p>Thursday: Breakfast Burrito, Blackberry and Peach Parfait with Homemade Granola, Cinnamon Swirl Loaf</p> <p>Friday: Entomatadas (folded tortilla) with Chicken, Piggy Cookies, Frozen Yogurt Bark</p>	<p>Week of July 10–July 14 (PM) From Breakfast to Dinner and in Between Chef: David Collier 2:00 pm–5:00 pm</p> <p>Monday: Breakfast—Banana Chip Muffins; Buttermilk Biscuits; Home Fries; Classic Omelet</p> <p>Tuesday: Snacks—Fun Protein Bars; Fruit Gummies; Broccoli Cheese Bakes; Quick Puff Pastry; Pepperoni Pinwheels</p> <p>Wednesday: Lunch—Pita Bread; Double Cheese Grilled Cheese; Chicken Caesar Pita; French Onion Soup</p> <p>Thursday: Dinner—Fresh pasta; Tomato Sauce; Chicken Parmesan; Lemon Vinaigrette; Nutella Semifreddo</p> <p>Friday: Desserts—Chocolate Chip Cookies; Vanilla Cupcakes; Coconut Macaroons; Swiss Buttercream</p>
7/17-7/21	<p>Week of July 17–21 (AM) Food from Around the World II</p>	<p>Week of July 17–21 (PM) Dinners Around the World Chef: David Collier</p>

	<p>Chef: Viviana Alvarez 9:30 am–12:30 pm</p> <p>Monday–Lebanon: Tabbouleh, Falafel, Hummus, Ghraybeh(shortbread cookie)</p> <p>Tuesday–Peru: Tomato & Onion Salad, Chicken Causa Lime a, Alfajores (cookie sandwich)</p> <p>Wednesday–Portugal: Caldo Verde, Chicken Peri-Peri with roasted potatoes, Pasteis de Nata (custard tarts)</p> <p>Thursday–Spain: Gazpacho, Tortilla de patata, Ham Croquettes, Crema Catalana</p> <p>Friday–India: Rice with Cardamom, Cashew and Tomato Curry, Pea Shoot and Five-bean Salad, Baked Cardamom Pears</p>	<p>2:00 pm–5:00 pm</p> <p>Monday–Pizza: Pizza Dough; Calzone; Mixed Green Salad w/Vinaigrette; Cinnamon Monkey Bread</p> <p>Tuesday–Pasta: Fresh Pasta; Alfredo Sauce; Tomato and Mozzarella Salad with Pesto; Nutella Semifreddo</p> <p>Wednesday–Chinese Take Out: Veggie Fried Rice; Egg Rolls; Fortune Cookies</p> <p>Thursday–Mexican: Chicken Cheese Quesadilla; Grilled Street Corn, Spicy Black Beans; Mexican Wedding Cookies</p> <p>Friday–American Classics: Meatloaf; From Scratch Mac and Cheese; Garlic Butter Green Beans; Brownies</p>
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7/24 - 7/28	<p>Week of July 24–28 (AM) Nothing Makes Sense These Days Chef: Viviana Alvarez 9:30 am–12:30 pm</p> <p>Monday–Meatless Monday: Vegetarian (Lentil) Sloppy Joes, Corn on the Cob, Grilled Summer Veggies, Strawberry Shortcake</p> <p>Tuesday–Tex-Mex Tuesday: Queso-Filled Mini Peppers, Beef Crispy Tacos with Pico de Gallo, Hibiscus Paleta (Popsicle)</p> <p>Wednesday–Wellness Wednesday: Strawberry Gazpacho, Spinach & Mushroom Crust-less Quiche, Gluten-Free Peanut Cookies</p> <p>Thursday–Thriving Thursday: Greek Salad, Hummus, Chicken Gyro</p> <p>Friday–Chinese: Steamed White Rice, Beef & Broccoli, Egg Rolls, 5-Spice Chicken Wings</p>	<p>Week of July 24–28 (PM) Street Food Around the World Chef: David Collier 2:00 pm–5:00 pm</p> <p>Monday–France: Croque Monsieur (hot ham & cheese sandwich); Pomme Frites; Lyonnaise Salad; Berry Crepes</p> <p>Tuesday–Asia: Steamed Pork Dumpling; Veggie Spring Rolls; Fried Rice, Sweet Sesame Balls</p> <p>Wednesday–Britain: Pie Dough; Beef Pasty Filling; Mushy Peas, Victoria Sponge</p> <p>Thursday–Spain: Chicken Pinchitos (chicken kabobs); Patatas Bravas; Croquetas; Cocoa Polvorones (wedding cookies)</p> <p>Friday–South America: Spicy Beef Tacos; Patacones (plantains); Corn Arepas; Churros</p>
7/31 - 8/04	<p>Week of July 31–August 4 (AM) Baking with International Flair Chef: Brian Batsel 9:30 am–12:30 pm</p>	<p>Week of July 31–August 4 (PM) Baking with International Flair Chef: Brian Batsel 2:00 pm–5:00 pm</p>

	<p>Monday: Zucchini and Tomato Tarts; Spanish Potato and Ham Frittata; Apple Crumb Coffee Cake</p> <p>Tuesday: Crusty French Baguettes; Baked Artichoke Dip; Peach Cobbler</p> <p>Wednesday: Jalapeno Cheddar Cornbread; Homemade Tortilla Quesadillas with Fresh Salsa; Blueberry Yogurt Muffins</p> <p>Thursday: Baked Ratatouille; Herb Buttermilk Biscuits; Profiteroles with Homemade Chocolate Sauce</p> <p>Friday: Pizza Margherita; Cheddar Cheese Straws; Banana Bread; Fruity Oatmeal Cookies</p>	<p>Monday: Zucchini and Tomato Tarts; Spanish Potato and Ham Frittata; Apple Crumb Coffee Cake</p> <p>Tuesday: Crusty French Baguettes; Baked Artichoke Dip; Peach Cobbler</p> <p>Wednesday: Jalapeno Cheddar Cornbread; Homemade Tortilla Quesadillas with Fresh Salsa; Blueberry Yogurt Muffins</p> <p>Thursday: Baked Ratatouille; Herb Buttermilk Biscuits; Profiteroles with Homemade Chocolate Sauce</p> <p>Friday: Pizza Margherita; Cheddar Cheese Straws; Banana Bread; Fruity Oatmeal Cookies</p>
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8/07 – 8/11		<p>Week of August 7–11 (PM) Regional American Favorites Chef: David Collier 2:00 pm–5:00 pm</p> <p>Monday–New England: New England Clam Chowder; Italian Sandwich; Boston Cream pie</p> <p>Tuesday–Mid Atlantic: Beef stroganoff; Dutch Babies; Old Bay potato Salad; Blueberry hand pies</p> <p>Wednesday–The Southern States: Chicken and dumplings; fried green tomatoes; Cornbread; Honey Butter; Banana pudding</p> <p>Thursday–Midwest: Pierogies; Canteen Sandwich; Vegetable Pasta Salad; Goody Butter Cake</p> <p>Friday–Southwest and West Coast: Fish Tacos; Cobb Salad; Elote Corn; Bizcochito</p>
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