Thursday, April 23, 2020 – Lunch
Fruity Spinach Salad with Green Apples, crumbled Goat cheese, craisins and toasted walnuts 
with a homemade fresh raspberry dressing (GF)
Fresh Baked Garlic Parmesan Rolls and Butter
Garlic Mashed New Red Potatoes (no Butter with Almond milk) (GF and Vegan)
Oven Roasted Turkey Breasts (GF)
Brown Rice and Quinoa with Sautéed Veggies and Tofu (GF and Vegan)
Toasted Coconut Squares
Almond Bark (GF, Vegan and No White Sugar)
Ginger Limeade and Water Display

Friday, April 24, 2020 – Lunch
Country Coleslaw with a tangy dressing and crushed peanuts (GF and Vegan)
Fresh Baked Rolls and Shallot Herb Rolls and Butter - Served ½ and ½ (Vegan)
Rice Pilaf (no Butter) with Blanched Slivered Almonds (Vegan)
Honey Sesame Glazed Chicken Breasts
Vegetable Stir Fry with Rice Noodles, Tofu and Sriracha Sweet Sauce (GF and Vegan)
Tossed Fresh Fruit Salad (GF, Vegan and No White Sugar)
Zesty Lemon Bars (GF and Vegan)
Mint Lemonade, Vanilla Lemonade and Water Display
**Saturday, April 25, 2020 – Lunch**
Caesar Salad *(GF and Vegan)*
  topped with croutons and fresh parmesan cheese *(on the side)*
Fresh Baked Shallot and Herb Rolls *(Vegan)*
Cellentani Pasta Salad with sun-dried tomatoes, basil and pine nuts
  in a balsamic vinaigrette *(Vegan)*
Brown Rice and Quinoa with Sautéed Veggies and Tofu *(GF and Vegan)*
Marinated and Grilled Rosemary Garlic Chicken Breasts *(GF)*
Miniature Coconut Macaroons *(GF and Vegan)*
Ginger Limeade and Water Display

**Saturday, April 25, 2020 – Banquet Dinner**
Fruity Spinach Salad with Mandarin Oranges, shredded Mozzarella cheese, craisins, candied
  nuts with a tangy poppyseed dressing *(GF)*
Fresh Baked Shallot Herb Rolls and Butter *(Vegan)*
Zucchini, Yellow Squash and Carrot Medley with Fresh Herbs *(GF and Vegan)*
Dirty Red Beans and Rice *(Vegan)*
Oven Roasted Turkey Breasts *(GF)*
Coconut Oatmeal Carob Chip Cookies *(GF, Vegan and No White Sugar)*
Red Velvet Cake with Butter Cream Cheese Frosting
Mint Lemonade and Water Display

**Sunday, April 26, 2020 – Lunch**
Festive Garden Salad with Hot House cucumbers, Roma tomatoes, sweet bell peppers, baby
carrots, Ranch and Creamy Italian Dressings *(GF and Vegan)*
Fresh Baked Garlic Parmesan Rolls and Butter
Rice Pilaf *(no Butter)* with Blanched Slivered Almonds *(Vegan)*
Grilled White Fish with Pineapple Salsa *(GF)*
Veggie Lo Mein with Crispy Tofu *(GF and Vegan)*
Raspberry Cheesecake Bars
Black Bean Brownies *(GF and Vegan)*
Vanilla Lemonade and Water Display