

# C.A.F.E. MENU

September 18-22, 2017

	Entrée I <b>\$6.50 + tax</b>	Entrée II <b>\$5.50 + tax</b>	Entrée III <b>\$4.95 + tax</b>
<b>Monday</b> <b>9/18/17</b>	<b>HOME-STYLE MEATLOAF</b> <i>With mashed potatoes and sautéed green beans</i>	<b>PAN POACHED COD</b> <i>With herb beurre blanc, steamed rice and glazed carrots</i>  <b>16 oz. Pop</b> <b>Small Soup or Salad</b>	<b>VEGETARIAN LASAGNA</b> <i>With sauce béchamel</i>
<b>Tuesday</b> <b>9/19/17</b>	<b>ROAST CHICKEN</b> <i>With pan gravy, garlic mashed potatoes and fried zucchini</i>	<b>SWEDISH MEATBALLS</b> <i>In a sour cream sauce with house made noodles</i>  <b>16 oz. Pop</b> <b>Small Soup or Salad</b>	<b>CHINESE VEGETABLE STIR FRY</b>
<b>Wednesday</b> <b>9/20/17</b>	<b>SAUTÉED PORK CUTLETS A LA PROVENCAL</b> <i>With potato croquettes and buttered broccoli</i>	<b>BLANQUETTE D' AGNEAU AU CHAMPIGNON</b> <i>With rice pilaf and braised cabbage</i>  <b>16 oz. Pop</b> <b>Small Soup or Salad</b>	<b>OMELET AU FINE HERB</b> <i>With sauce tomate</i>
<b>Thursday</b> <b>9/21/17</b>	<b>BRAISED SWISS STEAK</b> <i>With spaetzle and cauliflower polonaise</i>	<b>FISH AND CHIPS</b> <i>With tartar sauce and lemon wedge</i>  <b>16 oz. Pop</b> <b>Small Soup or Salad</b>	<b>QUICHE LORRAINE</b> <i>With seasonal greens with sherry vinaigrette</i>
<b>Friday</b> <b>9/22/17</b>	<b>ROAST BEEF AU JUS</b> <i>With Yorkshire pudding and English style peas</i>	<b>HERBED CHICKEN</b> <i>With garlic mashed potatoes and cabbage roll</i>  <b>16 oz. Pop</b> <b>Small Soup or Salad</b>	<b>BAKED ZITI</b> <i>With side salad</i>

Menu Items subject to change