

# MUSEUM ACADEMY MENU and EDR

2008 - 2009

<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>	<b>Saturday/ Sunday</b>
SPAGHETTI WITH MEATBALLS. CEASAR SIDE SALAD GARLIC BREAD	Chicken Fajitas Spanish Rice Roasted Squash Vegetarian Tofu and Bean Fajitas	Meat Loaf Roasted Redskins Green Beans Vegetarian Cranberry Lentil Loaf	Baked Potato Bar Broccoli, Cheese & all the fixins	Fish and Chips Cole Slaw Vegetarian: Vegetable Stew	Chicken Noodle Soup Chef's Choice Soup
BBQ Chicken Greens and Beans Corn Bread. Vegetarian: BBQ Chic Peas and Tofu.	Taco Salad Refried Beans Vegetarian: Tofu Taco Salad	Pancakes w/ Apple Cherry Compote Scrambled Eggs w/ Tomato and Chives	Oven Fried Pork Chops w/ honey Mustard Rice Pilaf Acorn Squash Vegetarian Vegetable Strudel	Catfish w/ Remoulade Sauce Hush Puppies corn and Okra Vegetarian Nori Rolls	Lentil Soup Chefs Choice Soup
CHICKEN Parmesian Penne Pasta with Pesto Broccoli Mushroom Parmesian	Philly Steak Sub Glazed Carrots Vegetarian Philly Tofu Sub	Roasted Turkey w/ Cranberry Sauce Mashed Sweet Potatoes Spaghetti Squash Vegetarian Lemon Pepper kabobs	Tacos Spanish Rice Refried Beans Vegetarian Bean and Tofu Tacos.	Chicken Pot Pie Steamed Cauliflower Vegetarian Vegetable Pot Pie	Navy Bean Soup Chef's Choice Soup
Ghoulash Egg Noodles Brussels Sprouts Vegetarian Stuffed Tomatoes	Sweet and Sour Chicken Fried Rice Stir Fry Vegetables Vegetarian Tofu Stir Fry	Pepper Steak Mashed Potatoes Green Beans Vegetarian Spinach Touffle	BBQ Pulled Pork Corn Bread Cauliflower Vegetarian Tofu Patties	Fish and Chips Cole Slaw Vegetarian: Ratatouille	Chicken Rice Soup Chef's Soup