



**Feb 13th thru
Feb 17th 2017**

Breakfast

7:15 am – 10:30 am

Lunch

11:30 am – 2:00 pm

Snack

2:00 pm – 3:00 pm

mon tue wed

HALE & HEARTY
Homestyle Chicken Noodle
Portuguese Kale
Spinach, Mushroom, Leek
Wht Bean, Broc, Sd Tom

MELTING POT
Cilantro Lime Pangasius
Southwest Flank Steak
Lemon Snap Peas
Jasmine Rice
Sautéed Zucchini
Squash
Mashed Potatoes

Chef Table
Breakfast Edition!
Crab Benedict
TODAY ONLY!
8-10AM

HALE & HEARTY
Homestyle Chicken Noodle
Manhattan Clam
Moroccan Chicken
Classic Black bean

MELTING POT
Chicken Parmesan
Herb Roasted Turkey
Penne Pasta
Farro Pilaf
Steamed Mixed Veggies
Roasted Broccolini

CHOCOLATE COVERED
STRAWBERRY BAR!
TODAY ONLY
NOON-1:30PM
CELEBRATE THE
SWEETNESS OF LIFE

HALE & HEARTY
Chicken Vegetable
Chicken & Dumplings
Beef Barley
Roman Tomato Pastini
& Tuscan Kale

MELTING POT
Jerk Basa w/ Banana Salsa
Wing Bar
-BBQ
-Sweet Chili
Rice Pilaf
Sautéed Green Beans
Honey Cider Carrots
Herb Roasted Sweet Potatoes

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HALE & HEARTY
Chicken Vegetable
Portuguese Kale
Chicken Fiesta
Spicy Chickpea Lmn
Winter Veggie
Dumpling

MELTING POT
Chicken Tikka Masala
Dijon Glazed Pork Loin
Baked Mac & Cheese
Lemon Garlic Broccoli
Naan Bread
Curry Roasted
Cauliflower

HALE & HEARTY
Chicken Vegetable
Mushroom Barley
Veggie Jambalaya
Boston Shrimp
Chowder

MELTING POT
Tilapia w/ Sundried
Tomato Pesto
Beef Stew
Herbed Brown Rice
Roasted Mixed
Veggies
Garlic Bread
Broiled Brussel Sprouts

Try our NEW
Otis Spunkmeyer
Craveworthy
Cookies at The Grill

DELI
Fresh Mozz, Roasted
Pepper, Pesto &
Tomato
Tuna Salad

NEW Greek
Goddess Chicken
Sandwich
Chicken Bacon Melt

GRILL
Beef Quesadilla
Grill Breakfast Special
Breakfast Burrito

DON'T FORGET!
Get your fresh baked
potato available daily
only at the grill!

**Don't Miss Sushi
on Wednesday!**

**Look out for
Healthy 4 Life
Options at the
Grill and Deli**

*Dare to be
different! Try us
for your next
catering
experience!
Call for details!*

FOR MORE DETAILS SEE OUR MENU ONLINE AT: www.aramarkcafe.com/interchurch

Food Service Director: Keith Stromstedt

Phone: 212-870-3043

Executive Chef: Duane Ward

Menu subject to change based on product availability