



Fall 2019 Staff Catering Lunch Menu

All selections \$5.25 + tax, charged to your account. If you do not have an account thru Food Service please call Deb Newman @3935 to set up.

Classic Quiche Lorraine

Flaky Pastry filled with caramelized onions, smoked ham and Gruyere cheese in an egg custard. Served with mixed greens

Olive Oil Roasted Pear Salad with Maytag Blue Cheese

Fresh mixed greens, oven roasted pears, dried cranberries, candied pecans, balsamic vinaigrette
French bread roll

Brown Sugar BBQ Chicken Sandwich

Savory shredded chicken served on a soft French bread roll, creamy coleslaw on the side

Thai Coconut Rice Bowl

Coconut Rice Topped with red peppers, carrots, cabbage, green onion, cilantro, toasted almonds
Ginger peanut dressing

“Bill Knapp’s” Marinated Chicken Breast Sandwich

Bill Knapp’s recipe marinated chicken served on a croissant with lettuce, tomato and mayonnaise
Served with mixed greens

BLT Wrap

Crispy bacon wrapped in whole grain tortilla, shredded lettuce, fresh tomato, honey mustard mayo
Creamy coleslaw on side

Crazy Chickpea Salad

Creamy, delicious meat free alternative. Made in “chicken salad fashion”. You choose it wrap style with lettuce and tomato **OR** as a dip with vegetables and flat bread

Snacks and Drinks

Lays Baked Chips \$.75; Kettle Cooked Chips \$.75; Lays BBQ Chips \$.75; 2 Choc Chip Cookies \$1.00;
House Made Molasses Crinkle Cookies \$1.00; Dasani Water \$1.25; Canned Coke, Diet Coke, Coke Zero,
Rootbeer \$1.00

How to Order

Please place your orders by 12 pm each day for pick up on the **following** day using the Google form found in Nutrislice or on the LKV Food Service Page. Your meal can be picked up in your school's cafeteria or staff lounge. All entree selections are \$5.25 + tax. Your account will be charged. Failure to pick up order still results in a charge.

