

			DDEA	VEACT .	Fat Often = Fat Occ	asionally = Fat Rarely	AREL PERFORMATION	
Menu item & prices subject to change based on item availability. BREAKFAST = Eat Often = Eat Occasionally = Eat Rarely								
	SUN	MON	TUES	WED	THURS	FRI	SAT	
Eggs & Meat	Assorted Eggs Bacon Pork Sausage	Grilled Chicken Breast Assorted Eggs Chicken Sausage Steak & Eggs Sausage Gravy Bacon	Turkey TX Hash Turkey Sausage Gravy Assorted Eggs Turkey Bacon Bacon Pork Sausage Links	Grilled Chicken Breast Assorted Eggs Chicken Sausage Sausage Gravy Bacon Smoked Sausage	Turkey Sausage Gravy Assorted Eggs Turkey Sausage Patty Corned Beef Hash Bacon	Grilled Chicken Breast Assorted Eggs Chicken Sausage Sausage Gravy Bacon Country Pork Sausage	Assorted Eggs Bacon Pork Sausage	
Starches & Sides	Fresh Fruit Hash Brown Biscuit Pancake	Fresh Fruit Assorted Veg. Home Fried Potatoes Biscuit Ham, Egg & Cheese Croissant	Fresh Fruit Assorted Veg. Breakfast Taco Home Fried Potatoes Cinnamon Twist	Fresh Fruit Assorted Veg. Home Fried Potatoes Biscuit Hash Brown Breakfast Sandwich	Fresh Fruit Assorted Veg. Hash Brown Biscuit Cinnamon Roll	Fresh Fruit Assorted Veg. Home Fried Potatoes Sausage, Egg, & Cheese Biscuit Apple Turnover	Fresh Fruit Hash Brown Biscuit	
PERFORMANCE BAR OPEN MON-FRI FOR BREAKFAST & LUNCH • CLOSED ON HOLIDAYS & WEEKENDS								
Breakfast	Breakfast Parfait Bar includes yogurts & assorted toppings							
Lunch		Salad Bar: assorted leafy greens, vegetables, toppings, & dressings						
SHORT ORDER GRILL								
Breakfast		Made to Order Eggs & Omelets Egg substitute available upon request						
Lunch & Dinner	Veggie Burger Turkey Burger Salmon Burger	<u> </u>	Grilled Chicken Sandwich Hamburger Cheeseburger	Grilled Chee Grilled Ham Hot Dog		French Fries Sweet Potato Fries (Fries available at lunch M	onFriday)	
			GRAE	B N GO				
	Assorted Sandwiche Specialty Salads	•	sorted Small Bites & Yogurts sh Fruit Cups	Hummus & Gua Chips & Pretze		Fresh Baked Cookies Assorted Beverages		

							GREEN		
Menu item & prices subject to change based on item availability. WEEK 1 = Eat Often = Eat Occasionally = Eat Rarely									
	SUN	MON	TUES	WED	THURS	FRI	SAT		
	20 JULY	21 JULY	22 JULY	23 JULY	24 JULY	25 JULY	26 JULY		
	LUNCH								
Entrée	Citrus Herb Chicken (247 kcals, 33 g Pro, 9.5 g Fat, 6 g CHO) Oven Fried Pork Chop (345 kcals, 25 g Pro, 18 g Fat, 20 g CHO)	Seasoned Chicken (350 kcals, 26 g Pro, 27 g Fat, 2.5 g CHO) Cheese Ravioli (346 kcals, 14 g Pro, 15 g Fat, 39 g CHO) Lemon Spaghetti w/ Shrimp (604 kcals, 26 g Pro, 31 g Fat, 69 g CHO)	Stuffed Bell Peppers (264 kcals, 16 g Pro, 8 g Fat, 35 g CHO) Mexican Chicken Qtr. (361 kcals, 26 g Pro, 28 g Fat, 2 g CHO) Churrasco Steak w/ Chimichurri Sauce (413 kcals, 26 g Pro, 32 g Fat, 5 g CHO)	Lemon Pepper Tilapia (147 kcals, 26 g Pro, 5 g Fat, <1 g CHO) Seasoned Chicken (350 kcals, 26 g Pro, 27 g Fat, 2.5 g CHO) Smoked Sausage & Red Beans (441 kcals, 19 g Pro, 28 g Fat, 31 g CHO)	Kung Pao Chicken (295 kcals, 42 g Pro, 8 g Fat, 12 g CHO) Sriracha Salmon (395 kcals, 45 g Pro, 17 g Fat, 15 g CHO) Mongolian Beef (266 kcals, 29 g Pro, 11 g Fat, 11 g CHO)	Cajun Crusted Catfish (336 kcals, 37 g Pro, 1 g Fat, 39 g CHO) Herb Crusted Flank Steak (229 kcals, 25 g Pro, 11 g Fat, 13 g CHO) Seasoned Chicken (350 kcals, 26 g Pro, 27 g Fat, 2.5 g CHO)	Chicken Alfredo (373 kcals, 23 g Pro, 14 g Fat, 39 g CHO) Rosemary & Garlic Roasted Pork Loin (217 kcals, 26 g Pro, 11 g Fat, 1 g CHO)		
Starches, Sides & Soup	Sauteed Spinach Roasted Baby Carrots Oven Roasted Potato Mac & Cheese	Roasted Broccoli Mediterranean Veg. Parsley Potatoes Herbed Brown Rice Lasagna Soup	Garlic Green Beans Mexican Corn Paprika Potatoes Jalapeno Brown Rice Chicken Tortilla Soup	Roasted Baby Carrots Fresh Asparagus Rice Pilaf w/ Orzo Louisiana Cornbread Chicken Noodle Soup	Squash/Zucchini Greens Medley Cauliflower Lime "Rice" Egg Rolls Mulligatawny Soup	Sauteed Cabbage Baby Carrots w/ Thyme Garlic Mashed Potatoes Steamed Rice Yeast Roll	Peas & Carrots Tuscany Veg. Blend Parsley Potatoes Hawaiian Roll		
			DII	INER					
Entrée	Roast Turkey (162 kcals, 25 g Pro, 8 g Fat, <1 g CHO) Savory Baked Chicken (537 kcals, 28 g Pro, 46 g Fat, 1 g CHO)	Beef Chili Mac (357 kcals, 23 g Pro, 11 g Fat, 42 g CHO) Chicken Tacos (435 kcals, 32 g Pro, 18 g Fat, 34 g CHO)	Spaghetti w/ Meat Sauce (465 kcals, 28 g Pro, 12 g Fat, 60 g CHO) Chicken Piccata (321 kcals, 36 g Pro, 13 g Fat, 15 g CHO)	Lemon Baked Cod (160 kcals, 30 g Pro, 4 g Fat, <1 g CHO) Chicken Giardino (382 kcals, 27 g Pro, 11 g Fat, 45 g CHO)	Baked Salmon w/ Summer Salsa (287 kcals, 43 g Pro, 11 g Fat, 2 g CHO) Oven Fried Chicken (583 kcals, 28 g Pro, 44 g Fat, 18 g CHO)	Beef & Broccoli (217 kcals, 19 g Pro, 8 g Fat, 18 g CHO) Chinese 5 Spice Chicken (361 kcals, 27 g Pro, 27 g Fat, 2 g CHO)	Beef Yakisoba (408 kcals, 32 g Pro, 13 g Fat, 38 g CHO) Asian BBQ Chicken (303 kcals, 34 g Pro, 11 g Fat, 16 g CHO)		
Starches & Sides	Peas & Carrots Fresh Green Beans Sweet Potato Wedges Mashed Potatoes	Normandy Veg. Blend Sauteed Asparagus Refried Beans Mexican Brown Rice	Mixed Vegetables Garlic Roasted Broccoli Egg Noodles Garlic Mashed Potatoes	Steamed Cauliflower Herbed Green Beans Potato Wedges Hawaiian Roll	New Brunswick Veg. Blend Collard Greens Wild Rice Rosemary Roasted Potatoes	Mandarin Veg. Stir Fry Brown Rice Sweet Potato Wedges Ginger Glazed Carrots	Squash/Zucchini Greens Medley Brown Rice		



Menu item & prices subject to change based on item availability. WEEK 2 = Eat Often = Eat Occasionally = Eat Rarely							
	SUN	MON	TUES	WED	THURS	FRI	SAT
	27 JULY	28 JULY	29 JULY	30 JULY	31 JULY	01 AUG	02 AUG
			LUN	ICH			
Entrée	Potato Crusted Cod (243 kcals, 23 g Pro, 8 g Fat, 15 g CHO) Braised Beef Cubes (323 kcals, 50 g Pro, 10 g Fat, 9 g CHO)	Chicken Giardino (382 kcals, 27 g Pro, 11 g Fat, 45 g CHO) Grilled Shrimp (195 kcals, 12 g Pro, 10 g Fat, 2 g CHO) Seasoned Chicken (350 kcals, 26 g Pro, 27 g Fat, 2.5 g CHO)	Southwestern Salmon (264 kcals, 42 g Pro, 9 g Fat, 2 g CHO) Spicy Garlic Lime Chicken (429 kcals, 26 g Pro, 33 g Fat, 9 g CHO) Beef Fajitas (403 kcals, 29 g Pro, 14 g Fat, 39 g CHO)	Lemon Garlic Crusted Cod (202 kcals, 21 g Pro, 7 g Fat, 13 g CHO) Seasoned Chicken (350 kcals, 26 g Pro, 27 g Fat, 2.5 g CHO) Hamburger Steak (528 kcals, 28 g Pro, 45 g Fat, 3 g CHO)	Teriyaki Chicken (228 kcals, 32 g Pro, 6 g Fat, 10 g CHO) Ginger Butter Flounder (242 kcals, 19 g Pro, 18 g Fat, 1 g CHO) Szechuan Beef Stir Fry (356 kcals, 19 g Pro, 19 g Fat, 31 g CHO)	Cucumber Dill Salmon (309 kcals, 43 g Pro, 13 g Fat, 2 g CHO) Mediterranean Steak (393 kcals, 27 g Pro, 24 g Fat, 15 g CHO) Seasoned Chicken (350 kcals, 26 g Pro, 27 g Fat, 2.5 g CHO)	Chicken Pot Pie (317 kcals, 22 g Pro, 10 g Fat, 35 g CHO) Beef Pot Roast (240 kcals, 19 g Pro, 17 g Fat, 3 g CHO)
Starches, Sides & Soup	Mixed Vegetables Steamed Broccoli Steamed Rice Egg Noodles	Fresh Asparagus Malibu Vegetable Blend Linguine Garlic Mashed Potatoes Minestrone Soup	Steamed Broccoli Sauteed Cabbage w/ Peppers Borracho Beans Jalapeno Cornbread Chicken Tortilla Soup	Collard Greens Seasoned Pinto Beans Corn on the Cob Steamed Rice Chicken Noodle Soup	Kung Pao Brussel Sprouts Mandarin Veg. Stir Fry Sweet Potato Wedges Steamed Rice Mulligatawny Soup	Asparagus w/Onions Roasted Cauliflower Parsley Potatoes Greek Rice Vegetable Beef Soup	Collard Greens Peas & Pearl Onion Mashed Potatoes Yeast Roll
Entrée	Spinach Lasagna (292 kcals, 20 g Pro, 9 g Fat, 36 g CHO) Chicken Primavera (246 kcals, 25 g Pro, 6 g Fat, 24 g CHO)	Potato Crusted Cod (243 kcals, 23 g Pro, 8 g Fat, 15 g CHO) Citrus Herb Chicken (247 kcals, 33 g Pro, 9.5 g Fat, 6 g CHO)	Teriyaki Salmon (268 kcals, 43 g Pro, 9 g Fat, 2 g CHO) Mongolian Beef (266 kcals, 29 g Pro, 11 g Fat, 11 g CHO)	Roast Turkey (162 kcals, 25 g Pro, 8 g Fat, <1 g CHO) Smothered Pork Chop (356 kcals, 23 g Pro, 21 g Fat, 18 g CHO)	Asian BBQ Chicken (303 kcals, 34 g Pro, 11 g Fat, 16 g CHO) Beef Pepper Steak (250 kcals, 34 g Pro, 10 g Fat, 5 g CHO)	Lemon Baked Cod (160 kcals, 30 g Pro, 4 g Fat, <1 g CHO) Rosemary Chicken (369 kcals, 27 g Pro, 29 g Fat, 1 g CHO)	Braised Beef Cubes (323 kcals, 50 g Pro, 10 g Fat, 9 g CHO) Coconut Crusted Tilapia (265 kcals, 27 g Pro, 10 g Fat, 17 g CHO)
Starches & Sides	Roasted Carrots Sautéed Brussel Sprouts Rice Pilaf Egg Noodles	New Brunswick Veg. Blend Zucchini & Squash Steamed Rice Mashed Potatoes	Sesame Green Beans Mandarin Veg. Stir Fry Brown Rice	Normandy Veg. Blend Lyonnaise Green Beans Brown Rice Mashed Potatoes	Mandarin Veg. Stir Fry Roasted Cauliflower Steamed Rice Egg Noodles	Roasted Summer Squash Herbed Green Beans Brown Rice Roasted Potatoes	Blend Sw. Potato Wedges Glazed Carrots Steamed Rice



Menu item & prices subject to change based on item availability.

WEEK 3

= Eat Often = Eat Occasionally = Eat Rarely

	SUN	MON	TUES	WED	THURS	FRI	SAT
	03 AUG	04 AUG	05 AUG	06 AUG	07 AUG	08 AUG	09 AUG
			L	UNCH			
Entrée	Lemon Garlic Crusted Cod (202 kcals, 21 g Pro, 7 g Fat, 13 g CHO) Chicken Cacciatore (184 kcals, 24 g Pro, 7 g Fat, 7 g CHO)	Fra Diavolo Shrimp (249 kcals, 11 g Pro, 11 g Fat, 6 g CHO) Beef Tagliata (338 kcals, 33 g Pro, 19 g Fat, 7 g CHO) Seasoned Chicken (350 kcals, 26 g Pro, 27 g Fat, 2.5 g CHO)	Chipotle Lime Tilapia (335 kcals, 21 g Pro, 13 g Fat, 32 g CHO) Seasoned Chicken (350 kcals, 26 g Pro, 27 g Fat, 2.5 g CHO) Cajun Roasted Pork Loin (196 kcals, 24 g Pro, 10 g Fat, 0 g CHO)	Baked Salmon w/ Summer Salsa (287 kcals, 43 g Pro, 11 g Fat, 2 g CHO) Seasoned Chicken (350 kcals, 26 g Pro, 27 g Fat, 2.5 g CHO) Smoked Sausage w/ Peppers & Onions (523 kcals, 18 g Pro, 45 g Fat, 14 g CHO)	Lemon Pepper Tilapia (147 kcals, 26 g Pro, 5 g Fat, <1 g CHO) 5 Spice Pork Loin (157 kcals, 20 g Pro, 7 g Fat, 3 g CHO) Caribbean Beef Curry (364 kcals, 42 g Pro, 15 g Fat, 17 g CHO)	Lemon Garlic Crusted Cod (202 kcals, 21 g Pro, 7 g Fat, 13 g CHO) Mr. Powell's Chicken Wings (500 kcals, 37 g Pro, 34 g Fat, 13 g CHO) Seasoned Chicken (350 kcals, 26 g Pro, 27 g Fat, 2.5 g CHO)	Chicken Parmesan (274 kcals, 38 g Pro, 6 g Fat, 16 g CHO) Spaghetti w/ Meatballs (578 kcals, 24 g Pro, 22 g Fat, 72 g CHO)
Starches, Sides & Soup	Squash/Zucchini Steamed Broccoli Buttered Bowtie Pasta Steamed Rice	Fresh Asparagus Sautéed Brussel Sprouts Roasted Italian Vegetable Rice Pilaf w/ Orzo Toscana Soup	Sautéed Kale Mexican Roasted Veg. Paprika Potatoes Cilantro Lime Rice Chicken Tortilla Soup	Sauteed Cabbage Fresh Asparagus Roasted Squash Wild Rice Parsley Potatoes Chicken Noodle Soup	Savory Root Vegetables Crispy Roasted Green Beans Greens Medley Potstickers Mulligatawny Soup	Roasted Baby Carrots Red Potato Wedges Sautéed Zucchini w/ Onions Rice Pilaf w/Orzo Vegetable Beef Soup	Italian Veg. Blend Sauteed Broccoli Linguine Garlic Bread

DINNER

Starches
&
Sides

Entrée

Chicken Parmesan (274 kcals, 38 g Pro, 6 g Fat, 16 g CHO) Beef Lasagna (498 kcals, 34 g Pro,

Italian Veg. Blend

Summer Roasted

Squash

Linguine

Hawaiian Roll

29 g Fat, 1 g CHO) Baked Penne (388 kcals, 28 g Pro. 22 g Fat, 42 g CHO) 18 g Fat, 30 g CHO)

Peas & Carrots Sauteed Spinach Garlic Mashed Potatoes Garlic Bread

Rosemary Chicken

(369 kcals, 27 g Pro,

Szechuan Chicken (407 kcals, 27 g Pro, 28 g Fat, 14 g CHO) 5 Spice Pork Loin (157 kcals, 20 g Pro, 7 g Fat, 3 g CHO)

Sauteed Green Beans Peas and Carrots Paprika Potatoes Steamed Rice

Meatloaf w/ Brown Gravy (334 kcals, 30 g Pro, 15 g Fat, 19 g CHO) BBQ Chicken (424 kcals, 27 g Pro,

28 g Fat, 16 g CHO) Collard Greens Glazed Baby Carrots Steamed Rice Mashed Potatoes

Chicken Cutlet (274 kcals, 34 g Pro, 11 g Fat, 8 g CHO) Lemon Baked Cod (160 kcals, 30 g Pro, 4 g Fat, <1 g CHO)

Sauteed Cabbage Seasoned Green Beans Parsley Potatoes Steamed Rice

Mongolian Chicken (200 kcals, 19 g Pro, 6 g Fat, 20 g CHO) Braised Pork Chop

(259 kcals, 21 g Pro. 15 g Fat, 19 g CHO)

Normandy Veg. Blend Garlic Roasted Broccoli Brown Rice Mashed Potatoes

Baked Chicken (352 kcals, 26 g Pro, 27 g Fat, <1 g CHO) Swedish Meatballs (393 kcals, 24 g Pro.

Asparagus Peas and Carrots Brown Rice Egg Noodles

28 g Fat, 11 g CHO)