

Jayhawk Café

Middle & Upper School March 2020 Menu *Gluten Sensitive

Monday		Tuesday		Wednesday		Thursday		Friday	
2		3		4		5		6	
Kitchen Table		Global Adventure		Taste of Home		Platillo Latino		Global Adventure	
Three Cheese Tortellini with House Made Creamy Alfredo Sauce, Ocean Mist Broccoli, Baby Arugula & Local Romaine Salad, Shredded Asiago Cheese with Balsamic Dressing		Grilled All Natural Pork Chop with Mango Salsa or Grilled Tofu with Mango Salsa, Wild Rice Pilaf, Oven Roasted Spring Vegetable Medley, & a Grilled Citrus Carrot Salad		Grilled All Natural Turkey Burger on a Warm Brioche Bun, or Grilled Veggie Burger on A Warm Brioche Bun, Oven Roasted Sweet Potato Fries, & Chopped Romaine & Cherry Tomato Salad		Peruvian Style Roasted Chicken Or Meatless Peruvian Seasoned "Chicken", Green Jasmine Rice, Grilled Street Peruvian Succotash Salad		Asian Marinated Beef & Sugar Snap Pea Stir-Fry Jasmine Rice Bowl, or Crispy Asian Tofu & Sugar Snap Pea Stir-Fry Jasmine Rice Bowl, Chinese Broccoli, & Mandarin Orange Wedges	
9		10		11		12		13	
Platillo Latino		Kitchen Table		Global Adventure		Global Adventure		Global Adventure	
Vegetable Burrito Bowl, Yukon Gold Potatoes, Slow Cooked Pinto Beans, Mexican Style Jasmine Rice, House Made Roasted Tomato Salsa, Chipotle Ranch, Sour Cream, Cheddar Cheese, & Shredded Lettuce, Crispy Tortilla Strips		All Natural Grilled Chicken & Corkscrew Pasta with House Made Creamy Alfredo Sauce or Corkscrew Pasta with House Made Creamy Alfredo Sauce, & Ocean Mist Broccoli, Local Honeydew & Red Seedless Grape Fruit Salad, Gilroy Garlic Bread Sticks		All Natural Hawaiian Style Grilled Chicken "Poke" Bowl or Hawaiian Style Meatless "Chick'n" Tofu "Poke" Bowl Served with Jasmine Rice, & Edamame, Shredded Carrots, & Wakame Seaweed Salad, Tangelo Orange Wedges		All Natural Chicken Biryani, Yukon Gold Potatoes, & English Peas or Crispy Tofu Biryani, Yukon Gold Potatoes, & English Peas, Saffron Basmati Rice, Oven Roasted Cauliflower, Garlic Naan & Mango Chutney		Asian Marinated Korean Beef Short Ribs or Asian Marinated Tofu Tenders, Sticky Jasmine Rice, Sautéed Blue Lake Green Beans, Orange Wedges	
16		17		18		19		20	
Kitchen Table		Global Adventure		American BBQ Series		Platillo Latino		Taste of Home	
Crispy Cauliflower Macaroni & White Cheddar Cheese, Sautéed Blue Lake Green Beans, & Red Grape Clusters		All Natural House Made Kung Pao Chicken & Jasmine Brown Rice, Kung Pao Crispy Tofu & Jasmine Brown Rice, Crispy Vegetable Spring Roll & House Made Sweet Chili Sauce		All Natural Grilled Rosemary & Lemon Chicken, Or Grilled Rosemary & Lemon Meatless "Chick'n", Yukon Gold Mashed Potatoes, Oven Roasted Ocean Mist Broccoli, Grilled Pineapple Fruit Salad		Slow Cooked Shredded Chicken Chimichanga or Vegetarian Chimichanga, Slow Cooked Black Beans, Mexican Style Jasmine Rice, Oven Roasted Tomato Salsa, Sour Cream, Cheddar Cheese, & Shredded Lettuce		Grilled Cheddar Cheese Sandwich, Carrot Ginger Soup, Mixed Garden Green Salad, & House Made Basil Balsamic Vinaigrette	
23		24		25		26		27	
Taste of Home		Kitchen Table		Platillo Latino		American BBQ Series			
Pasta Alla Norma, Rigatoni Pasta with House Made Marinara, Fresh Basil, & Roasted Eggplant, Classic Spinach, Dino Kale, & Local Romaine Caesar Salad		All Natural Chicken, Pineapple & Yukon Gold Potato Thai Curry or Tofu, Yukon Gold Potato Pineapple Thai Curry, Coconut Jasmine Rice, & Oven Roasted Cauliflower		All Natural Slow Cooked Chicken Enchiladas Casserole, or Yukon Gold Potato Enchiladas Casserole, Mexican Style Jasmine Rice, Sour Cream, Salsa Verde, House Made Pico De Gallo, Shredded Lettuce, & Queso Fresco		Tennessee Style Fried Chicken or Tennessee Style Tofu, Slow Cooked Southern Green Bean, Crinkle Cut French, House Cut Bread & Butter Pickles		No School Faculty Work Day	