**Thursday Buffet Dinner**
*(served to earlier classes)*
- Cilantro & Lime Salmon
- Jicama Salad
- Black Bean & Corn Chili Cakes w/Chipotle Cream
- Seasonal Grilled Vegetables
- Fiesta Rice
- Tri-Colored Chips & Salsa
- Cornbread
- Assorted Bars & Cookies
- Fair Trade Coffee & Teas

**Friday Served Lunch:**
- Grilled Herbed Chicken Breast on a bed of Mixed Baby Greens
- Grilled Garden Vegetables
- Potato Salad
- Freshly Baked Focaccia
- Fresh Sliced Fruit
- Chocolate chip Cookies

**Vegetarian option:** Grilled tofu

**Friday dinner**
- Spinach Salad w/Arugula
- Beef Tenderloin w/Ginger Shiitake Brown Butter
- Red Quinoa w/Shredded Yams & Sticky Rice
- Seared Baby Bok Choy
- Homemade Dinner Rolls
- Strawberry Shortcake w/Whipped Cream
- Fair Trade Coffee & Teas

**Vegetarian option:** Saffron risotto with stuffed portabella mushroom

**Saturday Served Lunch:**
- Poached Salmon on a bed of Spring Mix with Creamy Dill Sauce
- Herbed Wild Rice
- Chilled Lemon Asparagus
- Homemade Rolls
- Chocolate Pot de Creme with Raspberry Garnish

**Vegetarian option:** Tempeh

**Saturday dinner**
- Field Greens w/Sliced Vine-Ripe Tomatoes & Buffalo Mozzarella w/Balsamic Vinaigrette
- Chicken with Figs
- Roasted Red & Fingerling Potatoes
- Asparagus w/Lemon Crumble
- Homemade Focaccia
- Fried Ravioli w/Chocolate Drizzle & Fresh Raspberry Garnish (or Mud Pie)
- Fair Trade Coffee & Teas

**Vegetarian option:** Grilled vegetable napoleon with pesto drizzle on red pepper confit