**Monday, May 2**
- **Entrees**
  - Southern-Style, Fried Chicken
  - Portobello Stroganoff

- **Action Station**
  - Lean, Homestyle Meatloaf

- **Sides**
  - Country Mashed Potatoes with Chicken Gravy
  - Roasted Corn

- **Salads**
  - Garden
  - Asparagus, Beet and Goat Cheese

- **Soup**
  - Soup du Jour

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**Tuesday, May 3**
- **Entrees**
  - Citrus- and Herb-Crusted Salmon
  - Eggplant Rollard with Wild Mushrooms and Tofu

- **Action Station**
  - Grilled Bourbon Pork Chop

- **Sides**
  - Garlic Mashed Potatoes
  - Steamed Broccoli

- **Salads**
  - Garden
  - Asparagus, Beet and Goat Cheese

- **Soup**
  - Soup du Jour

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**Wednesday, May 4**
- **Entrees**
  - Ancho Turkey and Vegetable Enchiladas
  - Vegetable-Stuffed Chayote Squash

- **Action Station**
  - Guajillo Adobo London Broil with Chimichurri

- **Sides**
  - Lime Cilantro Rice
  - Haricot Vert Ajo

- **Salads**
  - Garden
  - Asparagus, Beet and Goat Cheese

- **Soup**
  - Soup du Jour

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**Thursday, May 5**
- **Entrees**
  - Garlic Black Pepper Rotisserie Chicken
  - Chevre, Orzo and Basil Portobello

- **Action Station**
  - Herb-Crusted Roast Beef

- **Sides**
  - Green Beans
  - Haricot Vert Ajo

- **Salads**
  - Garden
  - Asparagus, Beet and Goat Cheese

- **Soup**
  - Soup du Jour

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**Friday, May 6**
- **Entrees**
  - Beer-Battered, Fried Cod
  - Quinoa Primavera

- **Action Station**
  - Herb-Roasted Leg of Lamb with Mint and Onion Raita

- **Sides**
  - Roasted Red Potatoes
  - Lemon-Garlic Broccolini

- **Salads**
  - Garden
  - Asparagus, Beet and Goat Cheese

- **Soup**
  - Soup du Jour