November 2024 SURPRISE Campus Culinary Program Menu



| | Monday | Tuesday | Wednesday | Thursday | Friday | |
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| | | Drink choices every Tuesday: Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper, Orange, iced tea with Iemonade, Gatorade Zero, & bottled water COOKIES every Tuesday (Limit 2 sodas and 2 cookies/person) | <mark>Drink choice every Wednesday:</mark> Bottled Water | <mark>Drink choices every Thursday:</mark> Bottled water or Gatorade Zero | <mark>Drink Choice every Friday:</mark> Bottled Water COOKIES every Friday (Limit 2 per person) | |
| | | | | | <u>1 Tostadas</u> 2 crunchy corn tortillas, spread with beans, meat mixture, cheese, shredded lettuce, tomatoes, salsa, sour cream, and Mexican rice. | 2 |
| 3 | 4 BBQ Chicken Sandwich with <u>Texas Beans</u> Our homemade barbecue chicken served on bolillo roll. Served with Texas style beans. | 5 <u>Spaghetti Bake</u> Spaghetti noodles baked with ground meat, onion, garlic, spaghetti sauce, cream cheese, sour cream, and cheddar jack cheese. Served with buttered mixed vegetables. | 6 <u>Cheese Enchiladas</u> Corn tortillas filled with Monterrey Jack cheese and rolled. Topped with red enchilada sauce and baked. Served with chips, salsa, and sour cream. | <u>7 Brown Bag lunch</u> A turkey, ham and cheese sandwich with lettuce and tomato. Mayo and mustard on the side. Served with chips and mini orange. | 8 <u>Beef Hot Dog Lunch</u> A beef hot dog grilled and placed on bun. Served with relish, mustard, ketchup, and diced onion. Served with baked beans and coleslaw. | 9 |
| 10 | 11 Veteran's Day No Program VETERANS DAY | 12 Quesadillas and Cilantro Lime Rice A flour tortilla filled with cheddar jack cheese and grilled until golden brown. Served with cilantro lime rice, salsa and sour cream. | 13 Chili topped baked potato A large baked potato topped with our homemade chili beans, cheese, sour cream, and green onions. Served with cornbread muffin. | <u>14 Turkey Meatloaf</u> Our OSBI made turkey meatloaf topped with sweet glaze. Served with garlic mashed potatoes and glazed carrot coins. | 15 Baked Italian Casserole Wide noodle pasta tossed with marinara, seasoned ground meat, onion, green pepper, Italian seasoning, black olives, and cheese. Baked until bubbly. Served with side salad and ranch. | 16 |
| 17 | 18 <u>Ham Salad Croissant</u> Creamy house made ham salad on a buttery croissant with lettuce and tomato. Served with potato salad. | 19 <u>Taco Soup</u> Ground meat simmered with kidney beans, chili beans, corn, green chiles, taco seasoning, and diced tomatoes. Topped with Fritos and shredded cheese. Served with a cup of sour cream. | 20 <u>Baked Macaroni and Cheese</u> Elbow noodles baked with our creamy cheese sauce. Served with steamed broccoli. | 21 Friendsgiving Roasted turkey, mashed potatoes, homemade gravy, roasted green beans, and a roll with butter all to celebrate with our friends. A special dessert will be included. | 22 <u>Veggie Wrap Grilled Cheese</u> A flour tortilla filled with cabbage, broccoli, carrots, green onions, and Havarti cheese. Grilled until golden brown. Served with chipotle mayo, chips and pickles. | 23 |
| 24 | 25 BBQ Pulled Pork Sandwich BBQ pulled pork on bun served with chips and fresh fruit. | 26 <u>Chicken Caesar Salad</u> Romaine lettuce topped with Caesar seasoned chicken breast pieces, tomato wedges, parmesan cheese, croutons, and a cup of OSBI Caesar dressing. Served with dinner roll. | 27 <u>Three Cheese Grilled Cheese</u> <u>and Tomato Soup</u> Texas toast filled with cheddar and provolone. Dipped in parmesan and grilled. Served with house made tomato basil soup. | 28 Thanksgiving No Program HAPPY THANK&GIVING | 29 Thanksgiving No program Gave Thanks | 30 |