The Culinary & Catering Program LUNCH MENU, JUNE 2025: THE SURPRISE CAMPUS

The Colliday & Caleffing Program Educit Metro, 30NE 2023. The 30KF RISE CAMI 03						
	Monday	Tuesday	Wednesday	Thursday	Friday	
	MONDAY DRINK CHOICE: WATER	TUESDAY DRINK CHOICE COKE, DIET COKE, SPRITE, DR. PEPPER, DIET DR. PEPPER, ORANGE, TEA/LEMONADE Combo, GATORADE ZERO, BOTTLED WATER; COOKIES SOLD TODAY (LIMIT 2 SODAS/2 COOKIES)	WEDNESDAY DRINK CHOICE: WATER	THURSDAY DRINK CHOICE: WATER OR GATORADE ZERO	FRIDAY DRINK CHOICE: WATER COOKIES SOLD TODAY (LIMIT 2 PER PERSON)	
1	2 Everything Bagel Grilled Cheese Bread slices filled with cheddar and mozzarella. Dipped in everything bagel seasoning and parmesan and grilled. Served with chips.	3 BLT Wrap Flour tortilla layered with herbed mayo, crispy bacon, tomatoes, lettuce and sliced avocados. Served with a side of fruit.	A Chef Salad Romaine and iceberg lettuces topped with diced turkey, hard- boiled egg, cheese, tomatoes, cucumbers, carrots, croutons, and a ranch dressing cup. Served with roll and butter.	5 Hamburgers Sheet pan grilled hamburgers on bed of onions. Served on seeded roll with lettuce, tomato, pickle, ketchup and mustard. Served with Hawaiian macaroni salad.	6 Southwestern Egg rolls Egg roll wrappers filled with chicken, cheese, black beans, bell pepper, spinach and pickled jalapenos. Baked until crispy. Served with Mexican rice, salsa and sour cream.	7
8	9 Wedge inspired salad Iceberg lettuce topped with crumbled bacon, tomatoes, red onion, blue cheese crumbles, and house made blue cheese dressing (ranch available too). Served with garlic toast.	10 Pizza Flatbread A flatbread spread with pizza sauce, mozzarella cheese and pepperoni. Baked until cheese is melted and bread is toasted. Served with a side salad with ranch dressing.	11 Chicken Tamale Pie House made cornbread topped with enchilada sauce, shredded chicken and cheese. Baked until melty. Served with cilantro and a side of sour cream. Served with refried beans.	12 Italian Wrap Flour tortilla filled with romaine, red onion, pepperoncini, tomatoes, black olives, salami, pepperoni and mozzarella. Dressed with Italian dressing and rolled. Served with chips and fruit.	13 Sloppy Joe Grilled Cheese Our house made sloppy Joes on two pieces of Texas toast with cheddar cheese and grilled until golden. Served with oven-roasted potato wedges.	14
<u>15</u>	16 Chicken Stuffed Tomato A hollowed tomato filled with chicken mixed with carrot, green onion, mayonnaise and ranch dressing. Served on a bed of lettuce w/crackers and sliced apples.	17 Cheeseburger Wraps Ground beef cooked and flavored with all the typical hamburger toppings. Wrapped with lettuce, tomato pieces, and pickles in a flour tortilla and grilled. Served with southern potato salad.	18 Antipasto Salad Shell pasta mixed with giardiniera, broccoli, mozzarella, salami, ham, pepperoni, and black olives. Tossed with and Italian vinaigrette. Served with garlic bread and sweet treat.	19 Juneteenth Holiday No program!!	20 Baked Orange Chicken Lightly coated chicken pieces in a flavorful orange sauce. Served over rice with a side of broccoli and a fortune cookie.	21
<u>22</u>	23 BLT Pasta Salad Bowtie pasta tossed with crumbled bacon, torn romaine pieces, tomatoes, and black olives. Dressed with our house made ranch. Served with Jell-o cup.	24 BBQ Chicken Wrap BBQ chicken pieces and coleslaw all rolled up in a flour tortilla. Served with chips.	25 Beef and Potato Bake Ground beef and thinly sliced potatoes baked in a cheesy cream sauce. Served with steamed veggies and butter.	26 Buffalo Cheesesteak Sandwich Buffalo flavored chicken pieces on a hoagie roll with bell peppers and onions. Topped with provolone cheese and bleu cheese dressing. Served with oven roasted red potatoes.	27 Taco Salad Tortilla chips topped with lettuce, tomatoes, taco seasoned ground turkey, cheese, rice, refried beans, onion, salsa, sour cream and banana peppers.	28
<u>29</u>	30 Taco Hashbrown Casserole Taco seasoned ground beef mixed with hashbrowns and creamy sauce and baked. Served with salsa and fresh fruit.		Frozen Fridays begin this month! See the flyer outside our culinary doors!			