

February 5th through 11th

Maine Central Institute dining services are proudly managed by CulinArt Group Food Service Director: Liz York

Phone: (207) 487 4455 | Email: dining@mci-school.org

	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY				
WAKIN' UP		Scrambled E	ggs 🗸 , Fried Eggs	, Breakfast Potato	es 🚾 , Meatless Sau	usage Patty 🚾					
WAKIN' UP SPECIAL	Brunch: Crunchy Banana Fritters	Spinach, Tomato, Mushroom Frittata	Crustless Bacon and Greens Quiche	BBQ Beef Breakfast Quesadilla	Beef Taco Omelet	Egg & Cheese English Muffin Bacon, Egg, & Cheese English Muffin	Brunch: Orange Cranberry Pancakes				
LUNCH	Always Available: Fresh Salad Bar Fresh Apples, Bananas, and Oranges Skim Milk, 2% Milk and Fat Free Chocolate Milk										
KETTLE SOUP		Carrot Ginger	Chicken Noodle	Indian Spiced Lentil	Italian Wedding	Creamy Tomato					
CHEF'S TABLE		BBQ Roasted Chicken	Ginger Turkey Meatballs	Sloppy Joe Mac 'n Cheese	Citrus Mojo Pork Loin	Chicken Tikka Masala					
		Three Bean Chili	Roasted Winter Squash Medley	Tempeh Sloppy Joe	Orange Mojo Tofu V	Chana Masala					
SIDES		Whole Wheat Penne with Spinach	Garlic Teriyaki Brown Fried Rice Roasted Carrots Roasted Ginger Orange Cauliflower	Roasted Zucchini	Cilantro Lime Brown Rice W Spiced Black Beans W Baked Sweet Plantains	Basmati Brown Rice W G Sauteed Chicken and Spinach W G Turmeric Roasted Sweet Potato Wedges					
COMPOSED SALAD		Tofu Edamame Corn Salad	Citrus Barley Lentil Salad	Greek Wild Rice Salad	Quinoa Herb Tabbouleh w w	Chicken BLT Pasta Salad					
CITY GRILL		Hawaiian Pizza Cheese Pizza	Pork Quesadilla Cheese Quesadilla	Chicken Fajita Burrito Black Bean and Brown Rice Burrito	Chicken Tenders BBQ Chicken Tenders	Chili Dog American and Mozzarella Grilled Cheese					
DINNER	Always Available: Fresh Salad Bar Fresh Apples, Bananas, and Oranges Skim Milk, 2% Milk and Fat Free Chocolate Milk										
KETTLE SOUP	Carrot Ginger	Chicken Noodle	Indian Spiced Lentil	Italian Wedding	Creamy Tomato	Butternut Squash Bisque	Beef and Barley				
CHEF'S TABLE	Beef Lasagna Stuffed Portobello Mushrooms	Five Spiced Roasted Pork Loin Sriracha Marinated Tofu	Chicken Enchiladas Roasted Vegetable Enchiladas	Baked Potato Bar: Sloppy Joe Stuffed Potato Tofu Wild Rice Stuffed Sweet Potatoes	Beef Chili Quinoa Black Beans Stuffed Squash	Shrimp and Broccoli Alfredo Eggplant Parmesan	Char Siu Roasted Pork Ginger Brown Sugar Tofu Broccoli Stir Fry				
SIDES	Italian Roasted Vegetables	Steamed Jasmine Rice	Mexican Red Rice and Beans	Parmesan Creamed Spinach	Steamed Brown Rice	Whole Wheat Penne w vo	Thai Pineapple Fried Rice				





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	Mashed Sweet Potatoes © G Baked Ziti	Miso Chili Edamame Sesame Bok Choy	Cumin Roasted Potatoes V V C Chili Charred Corn V V V G	Roasted Acorn Squash w	Oven Browned Potatoes EV VG Roasted Zucchini EV VG	Pesto Roasted Cauliflower Cheesy Garlic Bread	Carrot Green Onion Sauté
CITY GRILL	Chicken Tenders Buffalo Chicken Tenders	African American Heritage Month: Garlic Herb Pork Sandwich with Crispy Creole Slaw	Pork Potsticker Dumplings Vegetable Potsticker Dumplings	Buffalo Chicken Pizza Cheese Pizza	Mozzarella Sticks with Marinara	American and Mozzarella Grilled Cheese Ham and American Grilled Cheese	BBQ Turkey Cheeseburgers Veggie Cheeseburgers

