

Bistro Kids February Seasonal Salad Menu

Monday	Tuesday	Wednesday	Thursday	Friday
2-3	2-4	2-5	2-6	2-7
Teriyaki Salmon Rice, Salmon, Shredded Carrots, Cucumber, Pineapple, Kale Bed	No School Professional Development Day	Salad Bar Day	Ahi Cabbage Crunch Salad Rare seared tuna, cucumber, carrot, edamame, roasted mushroom, and crunchy noodle over greens	Italian Salad Kosher Salami, marinated artichoke, black olives, red onion, roasted red pepper over greens with a sweet vinaigrette
2-10	2-11	2-12	2-13	2-14
Grilled Salmon Feta Salad Grilled marinated salmon, carrots, cucumber, craisins, feta over greens	Tuna Sashimi Salad Sticky sushi rice Kale, carrots, cucumber, avocado, sweet red pepper, soy sauce, fish is served raw	Salad Bar Day	Japanese Noodle Salad Crispy Tofu Teriyaki Noodles Asian Veggies, Kale	No School Professional Development Day
2-17	2-18	2-19	2-20	2-21
No School Presidents' Day	No Salad Option	Salad Bar Day	No Salad Option	No Salad Option
2-24	2-25	2-26	2-27	2-28
Roasted Chickpea Salad Honey roasted chickpeas, tomato, corn, avocado, mozzarella over greens	BBQ Tofu Salad Crispy tofu in Midwest BBQ sauce. Romaine bed, celery, carrots, mozzarella, ranch dressing	Salad Bar Day	Honey Grilled Salmon Roasted Veggies Diced white & sweet potato Lettuce Bed	BBQ Chicken Salad Black Beans, corn, avocado, cilantro, crushed tortilla over greens

