

Bistro Kids February Seasonal Salad Menu

Monday	Tuesday	Wednesday	Thursday	Friday
				2-1
				Turkey Café Salad Julianne Turkey, Cucumber, Carrots, Tomato, Hard boiled eggs, Romaine Bed
2-4	2-5	2-6	2-7	2-8
New York Deli Corned Beef, Pickle, Onion, Tomato Lettuce Bed Marble Rye Toast	Asian Broccoli & Tofu Sautéed Kale, brown rice, shredded carrots, sweet peppers	Salad Bar Day Order from student menu	Seared Ahi Tuna Served Rare with Lemon Pepper, Shredded veggies Brown rice Spring Mix Bed	Bad Hunter Wrap Vegan wrap with hummus & Roasted Veggies Fruit Cup, Kosher Dill Pickle
2-11	2-12	2-13	2-14	2-15
Chicken Café Salad Julianne Chicken, Cucumber, Carrots, Tomato, Hard boiled eggs, Romaine Bed	Teriyaki Glazed Tofu Sautéed Kale, Quinoa, Assorted Asian veggie blend	Salad Bar Day Order from student menu	Salmon Sashimi Deconstructed Sushi Salad, Sushi Rice, Salmon, Shredded Carrots, Cucumber, Kale Bed	No School Professional Development Day
2-18	2-19	2-20	2-21	2-22
No School Presidents Day	“Fried” Chicken Salad Romaine Hearts, Tomatoes, Eggs, Cucumber, Sweet Peppers	Tuna Sashimi Deconstructed Sushi Salad, Sushi Rice, Tuna, Shredded Carrots, Cucumber, Kale Bed	American Egg Salad Cucumber, tomato, red peppers, shredded cheese Romaine bed	Bad Hunter Wrap Vegan wrap with hummus & Roasted Veggies Fruit Cup, Kosher Dill Pickle
2-25	2-26	2-27	2-28	
Chicken Cobb Salad Tomatoes, cucumbers, eggs, avocado, Scallions Spinach bed	House Ranch Salad Winter Veggies, Sweet Peppers, Cucumbers, Cheese Blend, with tangy house made ranch	Salad Bar Day Order from student menu	Maple Grilled Salmon Roasted Veggies Specialty Grains, Lettuce Bed	Extra Protein Option \$1.75 Daily Grain Included