

Bistro Kids February Seasonal Salad Menu

Monday	Tuesday	Wednesday	Thursday	Friday
		2-1	2-2	2-3
		Salad Bar Day	BBQ Tofu Salad Crispy tofu in Midwest BBQ sauce. Romaine bed, celery, carrots, mozzarella, ranch dressing	Chicken Apple Cobb Apple, Carrots, Grapes, Cucumber, Sunflower Seeds, Mixed Greens Honey Mustard Dressing
2-6	2-7	2-8	2-9	2-10
Japanese Noodle Salad Crispy Tofu Teriyaki Noodles Asian Veggies, Kale	Honey Roasted Chickpeas Tomato, corn, avocado and mozzarella over chopped romaine	Salad Bar Day	Teriyaki Salmon Brown Rice, Salmon, Shredded Carrots, Cucumber, Pineapple, Kale Bed	Very Berry Chicken Salad grapes, strawberries, raisins, sunflower seeds, carrots, tomatoes, cucumbers
2-13	2-14	2-15	2-16	2-17
Grilled Ahi Tuna Salad Roasted Veggies Specialty Grains, Lettuce Bed	Salmon Sashimi Salad Sticky sushi rice Kale, carrots, cucumber, sweet red pepper, soy sauce, fish is served raw	Salad Bar Day	Asian Broccoli & Tofu Sautéed Broccoli, brown rice, shredded carrots, sweet peppers, Teriyaki tofu over greens	No School Professional Development Day
2-20	2-21	2-22	2-23	2-24
No School Presidents Day	No School Professional Development Day	Salad Bar Day	Honey Grilled Salmon Roasted Veggies Lettuce Bed	Chicken Caesar Wedge House made croutons Grape tomato Grilled chicken Dairy Free Caesar Dressing

<p>2-27 Tuna Sashimi Salad Sticky sushi rice Kale, carrots, cucumber, sweet red pepper, soy sauce, fish is served raw</p>	<p>2-28 Southwest Salad Brown Rice, Vegan Beef, Cheese Shreds, Sour Cream, Lettuce, Tomatoes, Cucumber</p>			
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