



		TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Student Approved Hot Entrée	Smoky Maple BBQ Chicken Baked Potato Quarters with a Chive Sour Cream Dressing Garlic Green Beans	Potato and Three Cheese Loaded Pierogi Bar Served with Sautéed Onions and Crispy Bacon Pieces, Grated Cheddar Cheese and Sour Cream	Cucina Italiana Cavatappi Pasta with choice of Slow Simmered Beef Bolognese or Roasted Tomato Marinara Sauce Served with Garlic Toast	Garlic Red Chili-Basil Beef Bowl (Pad Kra Prawn Style) With Fried Egg Sauteed Peppers and Sweet Snap Peas Fragrant Jasmine Rice Tangy House Pickled Cucumbers	Salmon à la Béarnaise Roasted Parisienne Potatoes with Olive Oil & Herbs Roasted Broccoli Classic Béarnaise Sauce
Condiment Station	Chive Sour Cream Dressing	Sour Cream, Cheddar Cheese	Parmesan, Basil Garlic Oil	Soy Sauce, Sriracha Mayo	Lemon Wedges, Ketchup
Veg Out Entrée (Daily Vegetarian or Vegan Option)	Roasted Eggplant with Potato, Pepper Medley with light Harissa and Crispy Spiced Chickpeas	Mixed Sautéed Mushrooms and Crispy Navy Bean and Kale Polenta with a nut free Romesco	Vegan Meatballs on Garlic Toast smothered in Pomodoro Sauce	Tofu and Egg Fried Rice, Nappa Cabbage, Carrots and Peas with Crispy Won Ton	Vegan Battered Phish Sandwich on a Potato Bun with Potato Salad Homemade Tartar Sauce
Brick Oven (Pepperoni, Deluxe and Vegetarian Pizzas are Offered in addition to Feature Pizza's)	The Bee Sting (Pepperoni, Hot Honey Drizzle, Mozzarella and Pizza Sauce)	Smokeshow Chicken (Chicken, Smoked Bacon and Aged Cheddar on a Red Sauce Base with Mozzarella)	Fully Loaded Classic (Pepperoni, Bell Peppers, Onions, Mushrooms, Mozzarella and Red Sauce)	Banana Pepper Popper (Monterey Jack Cream Cheese, Bacon, Red Onions, Banana Peppers)	Truffle Fungi Feature (Alfredo Base, Mixed Mushrooms, Roasted Garlic, Parmesan and Asiago drizzled with Truffle Oil)
Cool Foods	French Onion Panini (Sourdough Bread, Havarti, Cheddar, Swiss Cheese and Caramelized Onion)				
No Gluten Added Salad Bar (Fresh greens & various dressings and toppings with no gluten added)	White Bean & Rosemary Salad Romaine Lettuce Parmesan Cheese Roasted Brussel Cucumber Cherry Tomato Butternut Squash Bacon Pieces Lemon Dill Tuna	Creamy Curried Chickpea Salad Arugula Shaved Romano Cucumber Fresh Carrots Sliced Peaches Roasted Beet Falafel Egg Salad	Quinoa Tabbouleh Spinach Feta Cheese Boiled Egg Sweet Potato Cherry Tomato Apple Slices Roast Zucchini Chicken Salad	Tofu & Mushroom Mixed Greens Cottage Cheese Cucumber Fresh Peppers Carrots Diced Tomato Roasted Broccoli Egg Salad	Coleslaw Spring Mix Cheddar Cheese Cherry Tomato Cauliflower Sliced Peppers Edamame Craisins Chicken Salad

* ARAMARK at Branksome Hall is proud to serve a variety of freshly prepared entrées on a daily basis including two daily soups, a variety of condiments and side options as well as specialty salads prepared by our skilled chefs.

We also feature local, organic, cultural themed meals and display cooking stations when possible.

** "No Gluten" items may come into cross-contact with wheat during preparation
For any questions, please contact the General Manager - Julie Trudeau (jtrudeau@branksome.on.ca)