

ROYCEMORE

JUNE 12 - 16



M Pasta Primavera
Garlic Bread
Mixed Green Salad
Fresh Cut Fruit Salad

TU Cheese Quesadillas
Black Bean & Corn Salad
Pico de Gallo
Salsa Verde
Mexican Crema
Chocolate Crinkle Cookies

W French Bread Pizza
Crudite with Ranch
Spring Fruit Salad
Sautéed Apples with Caramel
Sauce & Whipped Cream

TH Pulled BBQ Chicken Sandwich
BBQ Portobella Sandwich
Roasted Potato Wedges
Broccoli Salad
Banana Bread Pudding
with Chocolate Chips

F Fresh Ground Hamburgers
Mushroom Veggie Burgers
Roasted Cauliflower
Chipotle Sweet Potato Salad
Fresh Cut Pineapple Chunks

Lovingly Made From Scratch

FEATURED MENU ITEM

PASTA PRIMAVERA

Pasta Primavera is a versatile dish that celebrates spring through its simple combination of pasta and fresh vegetables. Though the recipe sounds classic, it's actually a fairly new invention that first appeared on menus in the 1980s.

DID YOU KNOW?

Pineapples are a great source of vitamin C, which helps your body fight off colds and viruses. They also contain the enzyme bromelain, which may help to ease inflammation and even arthritis pain.

Also available Daily: Fresh Made Sandwiches and Local, Seasonal Build-Your-Own Health Bar

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JUNE 19 - 23



M Texas Style Roadhouse Chili
Three Bean Vegetarian Chili
Cornbread
Garlicy Kale Salad
Spring Fruit Salad

TU Mac 'n Cheese with Bacon
Mac 'n Cheese
Broccoli
Chocolate Chip Cookies

W Turkey Taco Salad
Black Bean & Corn Taco Salad
Crispy Tortilla Strips
Rhubarb Cake

TH Cubano Sandwiches
Roasted Portobello Cubano
Roasted Zucchini
Black Beans & Rice
Snickerdoodle Cookies

F Hot Dogs
Soy Hot Dogs
Baked Beans
Vegetable Kebabs
Watermelon Wedges

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FEATURED INGREDIENT RHUBARB

Rhubarb is one of the first plants harvested each spring in the Midwest. Though it tastes more like a fruit, Rhubarb is a long, stalked vegetable that grows in the ground. It is very tart, which is why it is often paired with sweet berries or pastry, like in this week's cinnamon glazed rhubarb cake.

DID YOU KNOW?

When left to grow in the wild, rhubarb can reach heights close to 10 feet tall!

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ROYCEMORE

JUNE 26 - 30



M Ricotta Lasagne
Sautéed Spinach
Spring Fruit Salad

TU Chicken Tinga Burritos
Black Bean Burritos
Mexican Rice
Corn Cobettes

W Turkey Sloppy Joes
Veggie Sloppy Joes
Sweet Potato Wedges
Roasted Cauliflower
Vanilla Pudding
Whipped Cream

TH Herb Roasted Turkey Breast
Herb Roasted Portobellas
Mixed Green Salad

F Italian Beef Sandwiches
Roasted Veggie Sandwiches
Roasted Zucchini
Macaroni Salad
Brownies

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FEATURED MENU ITEM TINGA

Originating in Puebla, Mexico, tinga is a savory dish made from shredded chicken or beef simmered in red chile sauce. Our sauce gets richness from smoky chipotle peppers, but we take care to keep it mild enough for our youngest eaters.

DID YOU KNOW?

Burrito translates to "little donkey" in Spanish. Some etymologists believe the name is actually referencing the rolled up packages donkeys used to carry on their backs.

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