



CONCORD ACADEMY DINING

Week of Monday May 13, 2019

Watch for Mindful Menu Selections

Look for the Mindful icon to find
your way to better nutrition.

Celebrate Spring!

Hours

Monday-Friday

Hot Breakfast 7:15am-8:15am

Cold Breakfast 8:15am-8:30am

Lunch 11:40am-1:15pm

Dinner 5:30pm-7pm

Saturday-Sunday

Cold Breakfast 9am-11am

Brunch 11am-1pm

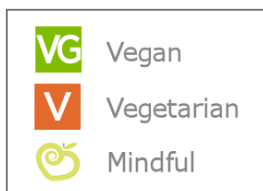
Dinner 5:30pm-6:30pm

Managers


General Manager-Shawna
Penders

Operations Manager-Maria
Kazanjian


Chef-Fabiana Meireles
Chef-Renee Taylor



MONDAY

Entrée: Basil Chicken Breast
Wild Rice
Tomato Basil Risotto 
Sauteed Summer Squash
Cheesecake


TUESDAY

Entrée: Ritz Cracker Crumbed Baked Cod
Brown Rice
Moroccan Eggplant Tagin 
Steamed Peas and Pearl Onions
Sundae Bar


WEDNESDAY

Entrée: Sushi Night


THURSDAY

Entrée: Grilled Marinated Flank Steak with Arugula Pesto
Au Gratin Potatoes
Roasted Vegetable Lasagna 
Steamed Carrots
Assorted Cookies


FRIDAY

Entrée: Shrimp Scampi Fettuccini
Pasta with Marinara
Organic Tomato Pesto Tortellini 
Spring Vegetable Medley
Strawberry Float Cake

SATURDAY

Entrée: Bulgogi Beef Skewers
Steamed Jasmine Rice
Warm Herbed Couscous 
Roasted Squash
Lava Cake

SUNDAY

Entrée: Caribbean Jerk Chicken
Wild Rice
Crispy Coconut Lime Tofu 
Steamed Corn
Strawberry Shortcake