



# CONCORD ACADEMY DINING

Week of Monday May 20, 2019

## MONDAY

Entrée: Grilled Lemon Chicken  
Herbed Roasted Potatoes  
Polenta with Spring Vegetable Ragu **V**  
Steamed Broccolini  
Chocolate Cake

## TUESDAY

Entrée: Pizza-Ransome Room

## WEDNESDAY

Entrée: Fiesta Cod  
Steamed White Rice  
Vegan Jambalaya **VG**  
Steamed Asparagus  
Brownie Bar

## THURSDAY

Entrée: Meatballs  
Spaghetti  
Vegan Meatballs **VG**  
Green Beans  
Eclairs

## FRIDAY

Entrée: BBQ Ribs  
Baked Sweet Potatoes  
Sauteed Lemon Spinach Risotto with Chickpeas **V**  
Steamed Sweet Peas  
Blueberry Pie

## SATURDAY

Entrée: Baked Chicken Cutlet  
Steamed White  
Vegetable Burrito **V**  
Steamed Baby Carrots  
Carmel Brownie Chocolate Cheesecake

## SUNDAY

Entrée: Glazed Pork Loin with Pineapple Salsa  
Mashed Potatoes  
Spinach Ravioli **V**  
Roasted Parsnips and Kale  
Layer Cake

## 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

