

Week Three – Monday – Breakfast – 7:00am – 8:40am

Continental breakfast to include -

Assorted Cereals milk and Chocolate milk, pastry of the morning, muffin of the morning and croissants.

Fresh fruit – Sliced Pineapple, create your own Greek yogurt parfait, cream cheese, jams and butter selection of sliced breads/bagels and gluten free bread, assorted fresh whole fruit

Smoothie of the Day

Vegan Matcha Smoothie 

Power Performance -

Apple Quina Pancakes with Cinnamon Apple Butter Sauce 
Allergens: Wheat, dairy

Hot line -

Egg & Peameal Benedict

Halal Option Available

Potato Pancake Hash brown

Crepes & Syrup

Turkey Bacon

(Halal Meat option available)

cream of wheat

congee with condiments

Hard Boiled Eggs

AM Snacks

Assorted Fresh Fruits

Mini Muffins – Flavor Subject to change

Week Three – Monday – Lunch – 11:20am – 110pm

Salad Bar

Daily choice of Mixed Greens, Diced Cucumbers, Diced Tomatoes, Diced Mixed Peppers, Broccoli or Cauliflower Florets, Carrot Sticks, Celery Sticks, Sliced Red Onion, Jalapeno or banana Peppers, Pickles, Olives, Sliced Beets, Sunflower seed, Pumpkin seed, dried Cranberries - Daily Proteins from Shredded Cheeses, Salmon, Tuna, Tofu, Hummus, Chickpeas, Beans, Quinoa, Meat & Meatless Proteins

Dressings

Alternating Dressing from Creamy Caesar, Italian - Fat Free, Balsamic Vinaigrette, Ranch - Fat Free, Thousand Island, Greek Feta Vinaigrette, East Asian sesame vinaigrette, French, Honey Mustard, and Raspberry vinaigrette, Oil & Vinegar

Soup of the Day

Cream Base & Broth Base Soups – one with protein and one is vegetarian.

Salad of the day

Lemon Chickpea 

Kimchi Style Slaw 

Deli Bar

Selection of Deli Meats of Ham, Turkey, Roast beef Egg, or Tuna Salad with choice of selected Bread and spreads. Cucumber, Tomato onions, and Cheese

Entrée

Piri Piri Chicken – Halal

Vegetable Quiche

Garlic Butter Potatoes

Aztec Corn

International

Korean Meatballs & Gravy over Rice 

Meatless Meatballs Beetballs & Gravy over Rice

Dessert

Assorted Whole Fresh Fruit

Lemon Tart

PM Snack

Assorted Fresh Fruit, Hummus & Cracker Kit

Week Three – Monday – Dinner 5:15pm – 6:45pm

Salad Bar

Daily choice of Mixed Greens, Diced Cucumbers, Diced Tomatoes, Diced Mixed Peppers, Broccoli or Cauliflower Florets, Carrot Sticks, Celery Sticks, Sliced Red Onion, Jalapeno or banana Peppers, Pickles, Olives, Sliced Beets, Sunflower seed, Pumpkin seed, dried Cranberries - Daily Proteins from Shredded Cheeses, Salmon, Tuna, Tofu, Hummus, Chickpeas, Beans, Quinoa, Meat & Meatless Proteins

Dressings

Alternating Dressing from Creamy Caesar, Italian - Fat Free, Balsamic Vinaigrette, Ranch - Fat Free, Thousand Island, Greek Feta Vinaigrette, East Asian sesame vinaigrette, French, Honey Mustard, and Raspberry vinaigrette, Oil & Vinegar

Soup of the Day

Cream Base & Broth Base Soups – one with protein and one is vegetarian.

Salad of the day

Lemon Chickpea 

Kimchi Style Slaw 

Entrée

Pork Tenderloin with Mushroom Gravy

Halal - Roast Chicken and Gravy 

Spinach Cannelloni

Vegan roasted carrots broccoli and Plant Base

Garlic Mashed Potatoes

Steamed Vegetables

International Station

Beef Bulgogi Rice Bowl 

Vegan Bok Choy and Tofyu Rice Bowl

Garlic Sauce on Side 

Dessert

Assorted Fresh whole Fruit

Red Velvet Cake

Boarder Snack – Pick up @ 6:30pm with your house Bin – subject to change

Apple Slices and Two Bite Brownies

Halal/Gluten Free Option Available - sent to houses

Week Three – Tuesday – Breakfast – 7:00am – 8:40am

Continental breakfast to include

Assorted Cereals milk and Chocolate milk, pastry of the morning, muffin of the morning and croissants.

Fresh fruit – Sliced Honeydew, create your own Greek yogurt parfait cream cheese, jams and butter, selection of sliced breads/bagels and gluten free bread, assorted fresh whole fruit

Smoothie of the Day

Mixed Berry Pop

Power Performance

Oatmeal Bar with Toppings

Hot line

Bacon & Egg On Garlic Toast

Halal Option Available

Diced Home Fries

French Toast & Syrup

Turkey Sausage

baked beans

Congee with Condiment's

Hard Boiled Eggs

AM Snacks

Assorted Fresh Fruit

Nutri grain Bar

Week Three – Tuesday – Lunch – 11:20am – 110pm

Hispanic Culter Lunch – Special Menu Requested

Salad Bar

Daily choice of Mixed Greens, Diced Cucumbers, Diced Tomatoes, Diced Mixed Peppers, Broccoli or Cauliflower Florets, Carrot Sticks, Celery Sticks, Sliced Red Onion, Jalapeno or banana Peppers, Pickles, Olives, Sliced Beets, Sunflower seed, Pumpkin seed, dried Cranberries - Daily Proteins from Shredded Cheeses, Salmon, Tuna, Tofu, Hummus, Chickpeas, Beans, Quinoa, Meat & Meatless Proteins

Dressings

Alternating Dressing from Creamy Caesar, Italian - Fat Free, Balsamic Vinaigrette, Ranch - Fat Free, Thousand Island, Greek Feta Vinaigrette, East Asian sesame vinaigrette, French, Honey Mustard, and Raspberry vinaigrette, Oil & Vinegar

Soup of the Day

~~Cream Base & Broth Base Soups — one with protein and one is vegetarian.~~

Salad of the day

Caesar salad

Roasted Corn & BBQ Chicken Salad

Deli Bar

~~Selection of Deli Meats of Ham, Turkey, Roast beef, Cucumber, Tomato onions, Cheese, Egg, or Tuna Salad with choice of selected Bread and spreads.~~

Entrée

Teriyaki Pork & Peppers

Halal Option Available



Vegan Bok choy & Tofu Stir Fry

Jasmine Rice

Steamed Vegetables

Pasta Station

Alfredo & Tomato Pasta

International Station

Beef Nacho Supreme 

Vegan Plant Base Nachos Supreme

Warm cheese

Salsa, Guacamole and Sour Cream

Dessert

Assorted Whole Fresh fruit

Pound Cake

PM Snack

Tea cookies

Fresh whole Fruit

Week Three – Tuesday – Dinner – 5:15pm – 6:45pm

Salad Bar

Daily choice of Mixed Greens, Diced Cucumbers, Diced Tomatoes, Diced Mixed Peppers, Broccoli or Cauliflower Florets, Carrot Sticks, Celery Sticks, Sliced Red Onion, Jalapeno or banana Peppers, Pickles, Olives, Sliced Beets, Sunflower seed, Pumpkin seed, dried Cranberries - Daily Proteins from Shredded Cheeses, Salmon, Tuna, Tofu, Hummus, Chickpeas, Beans, Quinoa, Meat & Meatless Proteins

Dressings

Alternating Dressing from Creamy Caesar, Italian - Fat Free, Balsamic Vinaigrette, Ranch - Fat Free, Thousand Island, Greek Feta Vinaigrette, East Asian sesame vinaigrette, French, Honey Mustard, and Raspberry vinaigrette, Oil & Vinegar

Soup of the Day

Cream Base & Broth Base Soups – one with protein and one is vegetarian.

Salad of the day

Feta Tomato & Cucumber salad

Entrée

Garlic Spiced Salmon with Sundried Butter



Button Mushroom Ragu

Citrus Rice



Steamed Vegetables

International Station

Roasted Turkey & Gravy

Halal Option Available – Chicken Breast & gravy



Celery and Onion Bread Stuffing

Garlic Mash Potatoes

Dessert

Assorted Fresh Fruit

Sticky Toffee Pudding

Boarder Snack – Pick up @ 6:30pm with your house Bin – subject to change

Salt and Vinegars Chips and Chocolate Milk

Halal/Gluten Free Option Available - sent to houses

Week Three – Wednesday – Breakfast – 7:00am –9am

Continental breakfast to include -

Assorted Cereals milk and Chocolate milk, pastry of the morning, muffin of the morning and croissants.

Fresh fruit – Sliced watermelon, create your own Greek yogurt parfait, cream cheese, jams and butter, selection of sliced breads/bagels and gluten free bread, assorted fresh whole fruit

Smoothie of the Day

Morning Glory – Blueberry, banana, flax seed, honey, spirulina, soy milk & Plain yogurt

Hot line

Breakfast Egg & Arugula Wrap

Triangle Potatoes

Pancake Puffs with Syrup

Bacon

Halal Breakfast meat Option available

Cream of oatmeal

Hard Boiled Eggs

Am Snacks

Assorted Fresh Fruits

Week Three – Wednesday – Lunch – 11:20am – 130pm

Salad Bar

Daily choice of Mixed Greens, Diced Cucumbers, Diced Tomatoes, Diced Mixed Peppers, Broccoli or Cauliflower Florets, Carrot Sticks, Celery Sticks, Sliced Red Onion, Jalapeno or banana Peppers, Pickles, Olives, Sliced Beets, Sunflower seed, Pumpkin seed, dried Cranberries - Daily Proteins from Shredded Cheeses, Salmon, Tuna, Tofu, Hummus, Chickpeas, Beans, Quinoa, Meat & Meatless Proteins

Dressings

Alternating Dressing from Creamy Caesar, Italian - Fat Free, Balsamic Vinaigrette, Ranch - Fat Free, Thousand Island, Greek Feta Vinaigrette, East Asian sesame vinaigrette, French, Honey Mustard, and Raspberry vinaigrette, Oil & Vinegar

Soup of the Day

Cream Base & Broth Base Soups – one with protein and one is vegetarian.

Salad of the day

Broccoli Pasta Salad

Pear & Cranberry Salad

Deli Bar

Selection of Deli Meats of Ham, Turkey, Roast beef, Cucumber, Tomato, Onions, Cheese, Egg, or Tuna Salad with choice of selected Bread and spreads.

Entrée

Grilled Beef Burger



Vegetable Burger

Fries

Steamed Vegetable

International

Pulled Pork Shepards Pie

Halal Option – Lamb Shepard Pie

Vegan Shepards Pie with Cauliflower Crust

Dessert

Assorted Fresh fruit

Chocolate Cupcake

PM Snack

Assorted Fresh Fruit

Tuna and cracker Kit

Week Three – Wednesday – Dinner – 5:15pm – 6:45pm

Salad Bar

Daily choice of Mixed Greens, Diced Cucumbers, Diced Tomatoes, Diced Mixed Peppers, Broccoli or Cauliflower Florets, Carrot Sticks, Celery Sticks, Sliced Red Onion, Jalapeno or banana Peppers, Pickles, Olives, Sliced Beets, Sunflower seed, Pumpkin seed, dried Cranberries - Daily Proteins from Shredded Cheeses, Salmon, Tuna, Tofu, Hummus, Chickpeas, Beans, Quinoa, Meat & Meatless Proteins

Dressings

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Soup of the Day

Cream Base & Broth Base Soups – one with protein and one is vegetarian.

Salad of the day

Broccoli Pasta Salad

Pear & Cranberry Salad 

Entrée

Beef Lasagna – 

Grilled Peppers, Eggplant & Plant Base - Vegan

Rosemary Garlic Roasted Potatoes

Steamed Vegetables

International Station

BBQ Pork mini-Riblets



Halal Option available - BBQ Meatballs

Meatless Wings

Sweet Corn Bread Loaf

Dessert

Assorted Fresh Fruit

Black Forest Cake

Boarder Snack – Pick up @ 6:30pm with your house Bin – subject to change –

Mini Muffins and Twix Bar

Halal/Gluten Free Option Available - sent to houses

Week Three – Thursday – Breakfast – 7:00am – 8:40am

Continental breakfast to include

Assorted Cereals milk and Chocolate milk, pastry of the morning, muffin of the morning and croissants.

Fresh fruit – bunches of grapes, create your own Greek yogurt parfait, cream cheese, jams and butter, selection of sliced breads/bagels and gluten free bread, assorted fresh whole fruit

Smoothie of the day

Green Tea Shake – green tea, grapes spinach banana & honey

Hot line -

Scrambled Egg & Hard-Boiled Eggs

Dice hash brown

Waffle, Whipped Cream and Sauces

Sausage Patty

halal b/f meat available 

cream of wheat

Congee with Condiments

AM Snacks

Chewy Bar

Made Good Bar

Week Three – Thursday – Lunch – 11:20am – 110pm

Salad Bar

Daily choice of Mixed Greens, Diced Cucumbers, Diced Tomatoes, Diced Mixed Peppers, Broccoli or Cauliflower Florets, Carrot Sticks, Celery Sticks, Sliced Red Onion, Jalapeno or banana Peppers, Pickles, Olives, Sliced Beets, Sunflower seed, Pumpkin seed, dried Cranberries - Daily Proteins from Shredded Cheeses, Salmon, Tuna, Tofu, Hummus, Chickpeas, Beans, Quinoa, Meat & Meatless Proteins

Dressings

Alternating Dressing from Creamy Caesar, Italian - Fat Free, Balsamic Vinaigrette, Ranch - Fat Free, Thousand Island, Greek Feta Vinaigrette, East Asian sesame vinaigrette, French, Honey Mustard, and Raspberry vinaigrette, Oil & Vinegar

Soup of the Day

Cream Base & Broth Base Soups – one with protein and one is vegetarian.

Salad of the day

Caesar Salad

Kale & Quinoa Salad



Deli Bar

Selection of Deli Meats of Ham, Turkey, Roast beef, Cucumber, Tomato, onions, Cheese, Egg, or Tuna Salad with choice of selected Bread and spreads.

Entrée

Spicy chorizo Mac & Cheese

Halal Option Available - Beef Mac & cheese



Mac & Cheese

Roasted vegetables and Chickpeas

Steamed Vegetables

International

Pulled Chicken & Perogy Bowl



Plant Base Peppers & Onion Perogy Bowl

Cheddar & Sour Cream

Dessert - Assorted Fresh fruit, Sugar Donuts

PM Snack -

Assorted Fresh Fruit

Rice Krispy Square

Week Three – Thursday – Dinner – 5:15pm – 6:45pm

Salad Bar

Daily choice of Mixed Greens, Diced Cucumbers, Diced Tomatoes, Diced Mixed Peppers, Broccoli or Cauliflower Florets, Carrot Sticks, Celery Sticks, Sliced Red Onion, Jalapeno or banana Peppers, Pickles, Olives, Sliced Beets, Sunflower seed, Pumpkin seed, dried Cranberries - Daily Proteins from Shredded Cheeses, Salmon, Tuna, Tofu, Hummus, Chickpeas, Beans, Quinoa, Meat & Meatless Proteins

Dressings

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Soup of the Day

Cream Base & Broth Base Soups – one with protein and one is vegetarian.

Salad of the day

Kale & Quinoa Salad



Entrée

Fried Chicken & Gravy 

Zucchini Skillet with Vegan Cheese 

Spicy Fries

Corn on the Cob – Vegan

Steamed Vegetables

International Station

Beef Noodle & Poached Egg Soup

Halal Option available 

Poached Egg & Vegetable Soup

Dessert

Assorted Fresh Fruit, Strawberry short cake

Boarder Snack – Pick up @ 6:30pm with your house Bin – subject to change –

Cheese Portion

Plain Pringles

Halal/Gluten Free Option Available - sent to houses

Week Three – Friday – Breakfast – 7:00am – 8:40am

Continental breakfast to include -

Assorted Cereals milk and Chocolate milk, pastry of the morning, muffin of the morning and croissants.

Fresh fruit – sliced cantaloup creates your own Greek yogurt parfait, cream cheese, jams and butter, selection of sliced breads/bagels and gluten free bread, assorted fresh whole fruit

Smoothie of the day

Upper Energy

Hot line

Sauage egg & Cheese Breakfast Quesadilla

(halal egg benedict available) 

Baby Pancake Potato

Buttermilk pancakes with syrup

Chicken Links

Halal Breakfast Meat Available Daily 

Baked beans

Congee with condiments

Hard Boiled Eggs

AM Snacks

Assorted Fresh Fruits

Arrow Root cookies

Week Three – Friday – Lunch – 11:20am – 110pm

Salad Bar

Daily choice of Mixed Greens, Diced Cucumbers, Diced Tomatoes, Diced Mixed Peppers, Broccoli or Cauliflower Florets, Carrot Sticks, Celery Sticks, Sliced Red Onion, Jalapeno or banana Peppers, Pickles, Olives, Sliced Beets, Sunflower seed, Pumpkin seed, dried Cranberries - Daily Proteins from Shredded Cheeses, Salmon, Tuna, Tofu, Hummus, Chickpeas, Beans, Quinoa, Meat & Meatless Proteins

Dressings

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Soup of the Day

Cream Base & Broth Base Soups – one with protein and one is vegetarian.

Salad of the day

Tomato Cucumber Salad

Italian chopped Salad

Deli Bar

Selection of Deli Meats of Ham, Turkey, Roast beef, Cucumber, Tomato, onions, Cheese, Egg, or Tuna Salad with choice of selected Bread and spreads.

Entrée

Beef Pot Pie and Beef Gravy

Halal Option – Beef Pot Pie 

Vegan Roasted Cauliflower and Plant base Steak with Chimichurri

Roasted Sweet Potatoes

Steamed Vegetables

International Station

Pork Steamed Dumpling

Halal Option – Shrimp Stir Fry

Vegetable Steamed Dumpling

Dessert

Assorted Fresh fruit

Pound Cake

PM Snack

Assorted Fresh Fruit,

Apple Slices

Week Three – Friday – Dinner - 5:00pm – 6:00pm

- Themed event menu suggested by boarders or

Salad Bar

Daily choice of Mixed Greens, Diced Cucumbers, Diced Tomatoes, Diced Mixed Peppers, Broccoli or Cauliflower Florets, Carrot Sticks, Celery Sticks, Sliced Red Onion, Jalapeno or banana Peppers, Pickles, Olives, Sliced Beets, Sunflower seed, Pumpkin seed, dried Cranberries - Daily Proteins from Shredded Cheeses, Salmon, Tuna, Tofu, Hummus, Chickpeas, Beans, Quinoa, Meat & Meatless Proteins

Dressings

Alternating Dressing from Creamy Caesar, Italian - Fat Free, Balsamic Vinaigrette, Ranch - Fat Free, Thousand Island, Greek Feta Vinaigrette, East Asian sesame vinaigrette, French, Honey Mustard, and Raspberry vinaigrette and

Oil & Vinegar –

Soup of the Day

vegetarian

Salad of the day

Tuna Pasta Salad

Italian chopped Salad

Entrée

Guyanese Beef & Potato Curry



Guyanese Fried China - Vegan

Basmati Rice

Steamed Vegetables

International Station

Pepperoni Pizza

Halal Option – Chicken Pizza

Vegetables Pizza

Gluten Free Available

Dessert

Assorted Fresh Fruit

Cinnomen Sugar Donut holes

Ice Cream Machine

Week Three – Saturday – Continental Breakfast – 8am – 10:00am

Continental breakfast to include -

Assorted Cereals milk and Chocolate milk, pastry of the morning, muffin of the morning and croissants.

Fresh fruit – strawberries, create your own Greek yogurt parfait, cream cheese, jams and butter, selection of sliced breads/bagels and gluten free bread, assorted fresh whole fruit

Upon Request

Cooked Eggs to order – scrambled, Fried, or sunny side up

Week Three – Saturday – Lunch – 11:30am – 1:00pm

Salad Bar

Daily choice of Mixed Greens, Diced Cucumbers, Diced Tomatoes, Diced Mixed Peppers, Broccoli or Cauliflower Florets, Carrot Sticks, Celery Sticks, Sliced Red Onion, Jalapeno or banana Peppers, Pickles, Olives, Sliced Beets, Sunflower seed, Pumpkin seed, dried Cranberries - Daily Proteins from Shredded Cheeses, Salmon, Tuna, Tofu, Hummus, Chickpeas, Beans, Quinoa, Meat & Meatless Proteins

Dressings

Alternating Dressing from Creamy Caesar, Italian - Fat Free, Balsamic Vinaigrette, Ranch - Fat Free, Thousand Island, Greek Feta Vinaigrette, East Asian sesame vinaigrette, French, Honey Mustard, and Raspberry vinaigrette and

Oil & Vinegar –

Soup of the Day

Cream Base & Broth Base Soups – one with protein and one is vegetarian

Salad of the day

Potato Salad

Entrée

Shrimp Alfredo 

Cheese Tortellini

Grilled Peppers & Roasted Chickpea with Spinach

Garlic Bread

Steamed Vegetables

International Station

Lemongrass Pork with sweet fish sauce

Halal Option – Lemongrass Chicken

Jasmine Rice

Pickled Cucumbers

Dessert -

Assorted Fresh fruit,

Tuxedo cake

Ice Cream Machine

Week Three – Saturday – Dinner – 5:00pm – 6:00pm

Themed event menu suggested by boarders or

Salad Bar

Daily choice of Mixed Greens, Diced Cucumbers, Diced Tomatoes, Diced Mixed Peppers, Broccoli or Cauliflower Florets, Carrot Sticks, Celery Sticks, Sliced Red Onion, Jalapeno or banana Peppers, Pickles, Olives, Sliced Beets, Sunflower seed, Pumpkin seed, dried Cranberries - Daily Proteins from Shredded Cheeses, Salmon, Tuna, Tofu, Hummus, Chickpeas, Beans, Quinoa, Meat & Meatless Proteins

Dressings

Alternating Dressing from Creamy Caesar, Italian - Fat Free, Balsamic Vinaigrette, Ranch - Fat Free, Thousand Island, Greek Feta Vinaigrette, East Asian sesame vinaigrette, French, Honey Mustard, and Raspberry vinaigrette and

Oil & Vinegar –

Soup of the Day

– vegetarian

Salad of the day

Potato Salad 

Entrée

Roast Chicken & Gravy - 

Boiled Perogy with Pepper and Onion Sour Cream on side

Steamed vegetables

International Station

Herb Crusted Salmon 

Roasted Broccoli & Edamame

Seasoned Rice

Dessert

Assorted Fresh Fruit

Lemon Cream Cake

Ice Cream Machine

Week Three – Sunday – Brunch – 10:30am – 12:30pm

Continental breakfast to include -

Assorted Cereals milk and Chocolate milk, croissants.

create your own Greek yogurt parfait cream cheese, jams and butter, selection of sliced breads/bagels and gluten free bread, assorted fresh whole fruit

Soup of the day –

Vegetarian Soup

Salad

Seven grains 

Entrée

Egg & Cheese Muffin sandwich,

(Halal – Breakfast muffin Sandwich Available)

Waffles

Turkey bacon

Bangers (Sausage)and gravy

Spicy Siracha Fish 

Grilled Zucchini on Quinoa 

home Fries

Steamed Vegetables

International Staton

Omelet station

Dessert

Assorted whole Fresh fruit

Berry Crumble

Ice Cream Machine

Week Three – Sunday – Dinner – 5:00pm – 6:00pm

- Themed event menu suggested by boarders – **or**

Salad Bar

Daily choice of Mixed Greens, Diced Cucumbers, Diced Tomatoes, Diced Mixed Peppers, Broccoli or Cauliflower Florets, Carrot Sticks, Celery Sticks, Sliced Red Onion, Jalapeno or banana Peppers, Pickles, Olives, Sliced Beets, Sunflower seed, Pumpkin seed, dried Cranberries - Daily Proteins from Shredded Cheeses, Salmon, Tuna, Tofu, Hummus, Chickpeas, Beans, Quinoa, Meat & Meatless Proteins

Dressings

Alternating Dressing from Creamy Caesar, Italian - Fat Free, Balsamic Vinaigrette, Ranch - Fat Free, Thousand Island, Greek Feta Vinaigrette, East Asian sesame vinaigrette, French, Honey Mustard, and Raspberry vinaigrette and

Oil & Vinegar –

Soup of the Day

Cream Base & Broth Base Soups – one with protein and one is vegetarian

Salad of the day

Potato Salad

Entrée

Veal Parmesan with Tomato & Mozzarella

Butter Spaghetti

Carrot Vicy & Plant Base Protein

Garlic Potatoes

Steamed vegetables

International stations

Green Thia Chicken Curry Bowl 

Tofu Pepper & Eggplant Curry Bowl

Stickey Rice

Dessert

Assorted whole Fresh fruit

Lemon Cake

Ice Cream Machine

***Please note that all menus & snacks are subject to change**

If you have an allergy, please ask any kitchen staff member to assist you

Snacks at break that contain an allergy please ask kitchen staff for an allergy free snack