









STOP
think about eating a smaller portion
SLOW
balance your meal with green choices
GO
eat all you want!

August 25 - August 29, 2008 Lunch Menu

	Monday	Tuesday	Wednesday	Thursday	Friday
		● Bissara	● Loaded Potato Soup	● Grandma's Corn Stew	● Spinach & Blue Cheese Soup
		● Peaches & Cottage Cheese	● Shrimp & Orzo Pasta	● Cole Slaw	● Mixed Baby Greens
		● Bulgur Chickpea Salad	● Chicken Salad	● Potato Salad	● Onion & Avocado Salad
		<ul style="list-style-type: none"> ● Baked Potato ● Ham & Cheese Croissant ● Sauteed Sugar Snap Peas ● Stuffed Tomatoes w/ Cous Cous ● Steamed Red Bliss 	<ul style="list-style-type: none"> ● Oven Baked Chicken ● Oven Roasted Veggie Penne ● Garlic Spinach ● Brown Gravy ● Old Fashioned Scalloped Potatoes 	<ul style="list-style-type: none"> ● Grilled Burgers ● Sweet Maple Salmon ● Baked Sweet Potato Sticks ● Oven Glazed Broccoli Florets ● Rice Pilaf 	<ul style="list-style-type: none"> ● Shrimp Scampi ● Black & Bleu Wraps ● Seasoned Squash ● Rosemary Polenta ● Sauteed Brussel Sprouts
		● Potato Bar		● Burger Bar	
		● Banana Bread	● Strawberry Shortcake	● Fudge Brownie	● Rice Crispy Treat

At The Salad Works salad bar a variety of prepared salads are served alongside fresh salad greens and toppings each day. SAGE's chefs offer at least six low fat, made-from-scratch salad dressings along with traditional favorites. At The Classic Cuts Deli® bar, a variety of cheeses, ham, turkey, and deli salads are freshly prepared each day. Students can create their own favorite sandwich.

