



MAY 2017 Café Menu

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
1 SWEET & SOUR CHICKEN FRIED RICE ORIENTAL VEGGIES EGG ROLLS	2 BREAKFAST FOR LUNCH SCRAMBLED EGGS CHEESE GRITS BACON FRENCH TOAST	3 CHICKEN POT PIE RICE ROASTED SQUASH COOKIES	4 GEORGIA CHOPPED BBQ SANDWICH FRENCH FRIES BAKED BEANS	5 BROCCOLI PASTA GARLIC BREAD STEAMED MIXED VEGETABLES ICE CREAM
8 SWEDISH MEATBALLS SEASONED PASTA GREEN PEAS	9 OVEN FRIED CHICKEN MAC & CHEESE BUTTER PEAS COBBLER	10 HOT HAM & CHEESE SUB RANCH FRIES ROASTED BROCCOLI BROWNIES	11 CHICKEN SANDWICH FRENCH FRIES CORN ON THE COB	12 FIELD DAY COOK OUT!!
15 WINGS SCALLOPED POTATOES STEAMED BROCCOLI & CALIFLOWER	16 BEEF & CHEESE NACHOS RICE & BACK BEANS CHURROS	17 CHICKEN NUGGETS MASHED POTATOES GREEN BEANS BROWNIES	18 BOX LUNCH	19 CHEESY PIZZA GOLDEN CORN CEASAR SALAD
22 BBQ CHICKEN LEGS AU GRATIN POTATOES GREEN PEAS & CARROTS	23 SPAGHETTI & MEATBALLS GARLIC BREAD STEAMED BROCCOLI CINNAMON ROLLS	24 SOFT TACOS MEXICAN RICE REFRIED BEANS CHURROS	25 CHICKEN TENDERS FRENCH FRIES SEASONED MIXED VEGETABLES ICE CREAM	26 BOX LUNCH





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Stock Market Soup – Freshly prepared soup offered daily from October thru March

Soup Selections include 1 of these daily – Beef Stew, Chicken Tortilla, Beef Chili, Clam Chowder, Tomato Spinach Tortellini, Chicken Noodle, Cheeseburger Soup, Chicken Alfredo, Loaded Potato, Turkey and Rice, Chicken Gumbo, Chicken Pot Pie, Brunswick Stew, Egg Drop Soup.



Garden Salad Bar Daily Offerings – We prepare freshly sliced hand selected vegetables everyday for our salad bar.

Items include-Assorted lettuces, Tomatoes, Cucumbers, Carrots, Celery, Broccoli, Beets, Garbanzo Beans, Kidney Beans, Kalamata Olives, Shredded and Cubed Cheeses, Cottage Cheese, Hard Boiled Eggs, Assorted Seasonal Fruits, Assorted Composed Salads, along with a Variety of Dressings.



Deli Bar – We proudly serve Boar's Head deli meats, which are lower in sodium and have less preservatives.

Daily Deli Items – Black Forrest Ham, Smoked Turkey Breast, Slice Roasted Chicken, Tuna Salad, and Chicken Salad. Toppings include. Fresh Cut Lettuce, Tomatoes, Onions, and Pickles, served along side American and Swiss Cheese



Beverage Offerings – We offer tea, lemonade, 2% milk, skim milk, and water everyday.



Southern Cares Program – Holy Spirit proudly participates in the Southern Cares program. The initiative is designed for organizations who are devoted to protecting the environment. We use disposable products that are biodegrade, compostable, and in some case made from renewable resources. We also work to responsibly source items locally when options are available and viable.



What We Eat Matters – We use foods straight from the source, our goal is to serve products that are free from artificial preservatives and additives. We accomplish this through using fresh vegetables every day and preparing scratch made recipes.

