

****Green denotes Well Being

*****PLEASE NOTE THAT MENU MIGHT CHANGE SLIGHTLY DUE TO PRODUCT AVAILABILITY*****

G/F: Denotes Gluten Free

Branch Name Earle Page & Austin Semester 2-Term 4- 2010 Week 1

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast
LUNCH	Ham Cheese & Pineapple Pizza Sub/crisp fries G/F: Stir beef with fresh vegetable sweet chilli sauce/Steam Rice	Baked beef tortellini with a spiced napolitaine sauce Parmesan cheese G/F Seared beef with rice noodles, fresh vegetables, sweet soy sauce	Quiche Lorraine Green peas Salad Bar G/F:Tandoori marinated Chicken thigh Steamed Chat Potato	Penne/Spaghetti/ With your choice of Bolognese / Mushroom Sauce or Putanesca G/F: Rice vermicelli tossed with sundried tomato/ fresh herbs and choice of Mushroom or Putanesca sauce	Ham, Cheese & Macaroni mornay / Medley of Vegetables G/F : Skin Potato filled with sautéed Mushrooms/sundried tomato topped with sour cream	Assorted Asian Dim Sims Savoury fried rice G/F: Chicken Fried Rice with Spring Vegetable topped with a fried Eggs	Make your own Sandwiches with a selection of speciality bread and topping from the Salad Bar
LUNCH VEGETARIAN	Shredded carrots, Mixed salad, pineapple and cheese pizza sub Crisp fries	Baked Pumpkin & ricotta Ravioli with a spiced tomato sauce	Sweet Potato, and mixed vegetable quiche	Penne/Spaghetti With choice of Mushroom or Putanesca sauce	Vegetarian Quiche of the Day	Assorted Vegetarian Dim Sims Savoury Fried Rice	Make your Own Sandwiches.
DINNER MAIN DISH	Chicken Schnitzel G/F: Grilled Chicken Breast , sautéed mushroom Gravy	Beef, potato & green pea korma Pappadums G/F: Grilled Steaks / Caramelised onion/ Chat Potato	Grilled sausage Caramelised onions Gravy G/F : Crisp fish filet tossed with sweet chilli sauce and mixed vegetables	Lamb Souvlaki G/F : All meal is gluten free Flour tortilla Gluten free tortilla	Mustard Chicken G/F : All meal is gluten free	Pizza Night BBQ Meat Lovers Ham & Pineapple G/F: Gluten free Pizza base with chicken & vegetables.	Peppered Roast Beef Mushroom Sauce G/F : All meal is gluten free
DINNER VEGETARIAN	Eggplant Parmegiana	Lentils, eggplant, potato and spinach korma pappadums	Seared mixed vegetables with tofu and black bean sauce	Vegetable souvlaki	Moroccan baked vegetable Tagine	Pizza Night Vegetarian Delight	Filo pastry filled with a medley of fresh Vegetables and Chickpeas topped with sesame seeds
POTATO OR RICE OF THE DAY	Cheesy Mashed Potato	Steamed fragrant rice	Cheesy mashed potato		Steamed fragrant rice	Crisp Fries	Gratin Potato
VEGETABLES OF THE DAY	Fresh Medley of Spring Vegetables	Green Peas & glazed carrots	Medley of steamed vegetables	Traditional condiments for Souvlaki	Panache of mixed vegetables		Roast Pumpkin & Sweet Potato/Green Beans
DESSERT	Apple Crumble & Warm Custard	Marble chocolate mousse coupe	Lemon cheese cake	Chocolate brownie	Apple pie/vanilla custard	Fruit Jelly Coupe	Assorted Ice cream & Toppings

Branch Name Earle Page & Austin Semester 2-Term 4- 2010 Week 2

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast
LUNCH	Searred hokkien noodles with chicken morsels, Asian greens tossed with a spicy satay sauce G/F: Grilled Chicken Kebab topped with a sweet chilli coriander sauce/	Simmered Hot Dogs Traditional trimmings Crisp Fries G/F:Grilled fish fillet with Asian greens	Beef, bacon and mushroom Pie Green peas, Gravy G/F:Grilled Steaks topped with sautéed mushrooms	Tuna Mornay G/F: gluten free pasta sautéed with mushrooms, onions, green peas tossed with a light pesto sauce	Sausage Rolls Cheese Mashed Potato Gravy/Peas G/F: Tossed Chicken with gluten free pasta and Napolitaine sauce	Chicken Nuggets Sweet & Sour Sauce Fried rice G/F: Steamed fish fillet topped with Lemongrass sauce	Make your own Sandwich & Design you own Salad
LUNCH VEGETARIAN	Searred hokkien noodles with Asian greens tossed with a spicy satay sauce	Vegetarian Pizza sub Crisp fries	Chunky vegetables Pie Green peas gravy	Vegetable pasta mornay	Vegetarian Sausage Rolls	Vegetable Nuggets Sweet & sour sauce Fried rice	Make your Own Sandwich & Design you own Salad
DINNER MAIN DISH	Grilled Steak rump With your choice of mushroom and or diane sauce All Meal is Gluten	BBQ Chicken Maryland All Meal is Gluten free	Mexican Night Make your Own Beef or Chicken burrito/ nachos enchilada and or Fajitas and traditional topping All Meal are Gluten free	Veal Zurichoise All Meal is Gluten Free	Thai red Chicken curry G/F: Grilled Pork Chop with apple sauce	Marinated bbq Spare ribs Baked fillet of fish Greek style All meal is Gluten Free	New England Lamb Leg Mustard Jus All meal is gluten free
DINNER VEGETARIAN	Chunky Vegetable ,chickpeas Strudel Spiced tomato sauce	Lentils, Potato and mixed vegetables hot pot Steamed fragrant rice	Mexican Night Make your Own burrito/ nachos or vegetable enchilada with your favourite toppings	Mixed vegetable Zurichoise	Thai Red Vegetable and Tofu Curry	Spinach/ ricotta & Mushroom filo triangles Honey Mustard Sauce	Chickpeas/Sweet Corn and Mushroom Vol-au vent-Mornay sauce
POTATO OR RICE OF THE DAY	Roasted Moroccan flavoured chat potato	Pomme Parisienne scented with rosemary		Steamed Chat Potato	Steamed fragrant rice	Lyonnais Potato	Gratin Potato
VEGETABLES OF THE DAY	Steamed Broccoli Cauliflower mornay	Searred Mixed Spring Vegetables		Steamed fresh Broccoli Honey glazed Carrots	Steamed Mix Vegetables	Searred Asian Vegetables	Medley of fresh sautéed vegetables
DESSERT	Peach & Pear Crumble Vanilla custard	Individual Chocolate Self Saucing Pudding	Assorted Ice-cream and toppings	Individual English Trifle	Mix berries pie	Strawberry Cheese Cake	Assorted Ice-cream and toppings

Branch Name Earle Page & Austin Semester 2-Term 4- 2010 Week 3

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast
LUNCH	Build your own Asian Soup with a selection of Laksa Broth or Thai green Curry G/F Noodles is available	Chicken & vegetables rissole topped with shredded cheese Penne pasta tossed with fresh herbs and chunky tomato sauce	Sheppard's Pie G/F: Stir fried Beef with spring vegetable and Hoisin sauce	Texan Chilli Corn carne Baked Potato, Sour Cream All meal is Gluten Free	Roast spiced chicken drumets Tossed spaghetti with black olives spring vegetables & pesto G/F: All meal is gluten free	Crispy Sweet & Sour Pork tender Vegetable fried rice All meal is Gluten Free	Make your own Sandwich & Design you own Salad
LUNCH VEGETARIAN	Build your own Asian vegetable soup	Penne pasta tossed with sundried tomato, eggplant, black olives and chunky tomato sauce	Caramelise onions, pumpkin and feta Pie	Texan Chilli Corn vegetables Carne Baked Potato & Sour Cream	Vegetable Nuggets Tossed spaghetti with black olives, spring vegetables and pesto	Vegetable Nugget topped with sweet & sour sauce Vegetable fried rice	Make your Own Sandwich & Design you own Salad
DINNER MAIN DISH	Grilled Chicken Kebab Satay Sauce G/F: Grilled Chicken Kebab Sweet Chilli sauce	Grilled Beef/Chicken and or Vegetable Burger With traditional trimmings G/F: Home-made gluten free beef burger	Curried Sausages G/F: Sautéed beef with asian vegetable and sweet chilli sauce 82kgs	Basted Maryland Tandoori Chicken All meal is Gluten free	Spicy coriander tomato sauce Braised honey soy Pork tenders thigh fillet Jerk baked fish fillet G/F: Fish fillet	PIZZA NIGHT Chicken & Pineapple Mexican G/F: Gluten free Pizza base with Mexican flavours 34m/6bid	Honey glazed Ham Chicken & Mushroom vol-au-vent (MW/Robb)
DINNER VEGETARIAN	Grilled Vegetable Kebab	Vegetable burger with a onion chunthey	Chickpeas, Eggplant and Sweet Potato strudel	Ragout of mixed vegetable Vol-au-vent	Lentils, chickpeas, eggplant and potato Casserole	Veggie delight Pizza	Potato / Spinach / Sundried and Fetta Cheese parcel
VEGETABLES OF THE DAY	Steamed Green Beans Honey glazed Carrot		Steamed mixed vegetables	Medley of green beans, Carrots and cauliflower	Roast Corn Coblets Broccoli & Cauliflower Mornay		Gratin of Cauliflower & Broccoli
POTATO OR RICE OF THE DAY	Scallop Potato	Crisp Wedges / Sour Cream	Steamed fragrant rice	Roesti Potato	Steamed chat Potato	Crisp Fries	Medley of Roast Sweet Potato Pumpkin & Regular Potato
DESSERT	Blackberry Self saucing Pudding	Sticky Date Pudding	Assorted Ice-cream and toppings	Bread & Butter Pudding	Pineapple upside down cake	Summer fruit & custard coupe	Assorted Ice-cream and toppings

Branch Name **Earle Page & Austin 2-Term 4- 2010** **Week 4**

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast
LUNCH	G/F: Rice noodles with vegetables and sweet chilli sauce	Beef and or chicken Lasagne Salad bar G/F : Pasta Bake	Baked beef tortellini with Napolitaine sauce G/F: Roast Chicken with rice noodles, Asian green and sweet chilli sauce	Chicken Nuggets Crisp potato gems Sweet & Sour sauce or Chives sour cream All meal is gluten free	Ham, Broccoli and Cheese quiche G/F: Spanish omelette with Crisp Fries	Crisp fish Goujons Tossed Hokkien with spring vegetables, sweet chilli sauce	Make your own Sandwich & Design you own Salad
LUNCH VEGETARIAN	Tossed noodles with Asian green in a spicy lemon grass sauce	Vegetable Lasagne Salad bar	Pumpkin Ravioli with Mushroom Sauce	Vegetable nuggets Crisp potato gems Sweet & Sour sauce or Chives sour cream	Potato, asparagus and Cheese quiche	Tossed hokkien with spring vegetables, sweet chilli sauce Vegetable nuggets	Make your Own Sandwich & Design you own Salad
DINNER MAIN DISH	Mongolian Lamb All Meal is Gluten Free	Chicken Schnitzel G/F: Grilled Chicken Breast with a sweet chilli & coriander	Grilled Bbq and or braised Steaks Mushroom sauce G/F: Bbq steaks	Middle East Lamb Fricassee / Chicken Tagine G/F: Lamb Fricassee	Crisp battered fish Moroccan baked fish fillet G/F: Baked Fish is Gluten Free	Grilled and or Marinated BBQ Pork Chop Baked Thai fish filet G/F: Grilled Pork Chop	Mexican spiced roasted Chicken Gravy All meal is Gluten Free
DINNER VEGETARIAN	Mixed Vegetable casserole tossed with penne pasta and Tagine sauce	Eggplant Parmegiana	Vol-au-vent of mixed vegetables and chickpeas with Mornay sauce	Simmered Couscous with Aubergine, Pine nuts, spinach and cumin Steamed Green Beans	Sweet Potato parcel with Olive, tomato, chickpeas and coriander chutney	Tossed Spring Vegetables with Tofu honey soy cashews and bean sprout	Vegetable patties with Mushroom and Spinach ragout
VEGETABLES OF THE DAY	Panache of mixed vegetables	Steamed fresh Vegetables	Corn Coblets Seared Ratatouille vegetables	Steamed green beans with roast Almonds Honey glazed Carrots		Cauliflower & Broccoli Mornay	Vegetable melange
POTATO OR RICE OF THE DAY	Steamed fragrant rice	Roast Chat Potato with Rosemary & Paprika	Cheesy mashed potato	Steamed fragrant rice	Crisp Wedges	Steamed Chat Potato Chives Sour Cream	Roast Paprika Potato
DESSERT	Passion fruit cheese cake	Apple Strudel with Vanilla Anglaise	Assorted Ice-cream and toppings	Individual marble chocolate mousse	Vanilla flavoured coconut Cream rice coupe	Chocolate mud cake	Assorted Ice-cream and toppings

Branch Name **Earle Page & Austin Semester 2-Term 4- 2010** **Week 5**

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast
LUNCH	Tuna mornay G/F: Stir chicken tenders with fresh vegetables, black bean sauce	Savoury Lamb mince pie with Green peas, carrots topped with Mashed potato G/F: Seared mince lamb with gluten free pasta, green peas, carrots	Simmered meat balls with mushroom, fresh herbs and Napolitaine sauce G/F: Seared crispy fish with fresh vegetable in coconut chilli sauce	Penne/Spaghetti/ With your choice of Bolognese / Mushroom Sauce or Putanesca G/F: Rice vermicelli tossed with sundried tomato/ fresh herbs and choice of Mushroom or Putanesca sauce	Sausage Rolls Cheesy Mashed Potato Gravy/Green Peas G/F: Grilled Chicken Kebab	Ham/Cheese and tomato quiche G/F: Sweet potato & Chicken gluten pasta free baked Crisp fries	Make your own Sandwich & Design you own Salad
LUNCH VEGETARIAN	Vegetarian Pasta Baked with roasted capsicum and pine nuts	Vegetarian savoury pie topped with Mashed Potato gravy	Vol-au Vent of Spring vegetables and mushroom in a mustard cream sauce	Penne/Spaghetti With choice of Mushroom or Putanesca sauce	Vegetarian Sausage Rolls Green Peas/Cheesy Mashed Potato	Sweet Potato, mushroom and broccoli quiche	Make your Own Sandwich & Design you own Salad
DINNER MAIN DISH	Indian Night Madras Beef Curry Chickpeas & Eggplant Korma / Crisp Pappadam Mango Chutney/ Dahl/ Cucumber raiata All meal is Gluten free	Lamb hot pot with cabbage, celery, carrots and pea shots G/F:all meal is gluten free	Mustard Chicken Moroccan baked fish fillet G/F: Grilled Steak Vegetable of the day	Lamb Souvlaki G/F : All meal is gluten free Flour tortilla Gluten free tortilla	Grilled Chicken Sausages Bacon rashers Portuguese style fish fillet Fish is gluten free	Fish & Chips	Roast Veal Rump Mushroom or Red Wine Jus All meal is Gluten Free except for the Red wine Jus
DINNER VEGETARIAN	Chickpeas & Eggplant Korma / Crisp Pappadam Mango Chutney/ Cucumber raiata	Vegetable Hot pot	Tossed Chickpeas, eggplant, Zucchini, sundried tomato with penne pasta	Vegetable souvlaki	Roasted pumpkin, capsicum and zucchini frittata with a basil pesto	Vol-au Vents of Sweet Corn, Mushroom, Olives and spinach topped with a Mustard Cream Sauce	Roast vegetable strudel with couscous Mushroom cream sauce
VEGETABLES OF THE DAY	Steamed fresh mixed vegetables	Medley of Spring vegetables	Steamed Broccoli/ Honey glazed Carrots	Traditional condiments for Souvlaki	Panache of Vegetables	Ratatouille of Vegetables	Medley of seasonal Vegetables
POTATO OR RICE OF THE DAY	Steamed fragrant rice	Lyonnais Potato	Steamed fragrant rice		Savoury fried rice	Chips	Gratin Potato
DESSERT	Apple Crumble with Vanilla Custard	White & dark Chocolate mousse coupe	Assorted Ice-cream and topping	Carrot Cake with warm custard	Mississippi mud cake	Banana Cake with vanilla Anglaise	Assorted Ice-cream and topping

Branch Name Earle Page & Austin Colleges Semester 2-Term 4- 2010

Week 6

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast	CONTINENTAL & Cooked Breakfast
LUNCH	Simmered Hot Dogs Traditional trimmings Crisp Fries G/F: Crisp stir fried fish with Asian green and sweet chilli sauce	Seared Hokkien noodles with Chicken tenders, Spring vegetable, tofu in a spicy satay sauce	Build your Own Asian Soup with a selection of Laksa Broth or Thai green Curry G/F Noodles is available	Penne/Spaghetti/ With your choice of Bolognese / Mushroom Sauce or Putanesca G/F: Rice vermicelli tossed with sundried tomato/ fresh herbs and choice of Mushroom or Putanesca sauce	Roast Spiced Chicken drumets Potato gems	Ham, Cheese & Macaroni mornay / Medley of Vegetables G/F : Skin Potato filled with sautéed Mushrooms/sundried tomato topped with cheese	Make your own Sandwich & Design you own Salad
LUNCH VEGETARIAN	Chunky vegetable Shepherd's Pie Peas & Carrots / Mustard Sauce	Seared Hokkien noodles with Spring vegetable, tofu in a spicy satay sauce	Build your own Asian vegetable soup	Penne/Spaghetti With choice of Mushroom or Putanesca sauce	Vegetables patties topped with sautéed mushroom and shredded cheese	Baked Vegetable Mornay	Make your Own Sandwich & Design you own Salad
DINNER MAIN DISH	Chicken Schnitzel G/F: Grilled Chicken Breast with a sweet chilli & coriander 30ctns	Roddy's Cheesy Meat loaf Mushroom Sauce Crisp Fish tossed with Asian green in a lemon grass sauce G/F : Crisp fish is gluten free	Beef Stroganoff Steamed Chat Potato G/F grilled fish fillet	Glazed Pork with black bean sauce All Meal is gluten free	Braised beef silverside with a mustard cream sauce	Butter Chicken	New England Lamb Leg with a mustard Jus All meal is gluten free
DINNER VEGETARIAN	Eggplant Parmegiana	Tossed Mediterranean Vegetables with roasted cashews	Vegetable Stroganoff with mushrooms and Steamed Chat	Seared mix vegetables with tofu & black bean sauce	chickpeas, spinach and sweet potato strudel with couscous and a mustard cream sauce	Lentils, spinach and mixed vegetables korma	Chickpeas/Sweet Corn and Mushroom Vol-au-vent-Mornay sauce
POTATO OR RICE OF THE DAY	Sautéed Pasta with olives, chilli and pesto	Mashed Potato	Parsleyed fettuccine	Steamed fragrant rice	Marble mashed potato	Steamed fragrant rice	Gratin Potato
VEGETABLES OF THE DAY	Fresh Medley of Spring Vegetables	Steamed Green beans and Corn Coblets	Steamed broccoli & Cauliflower	Medley of Spring Vegetables	Braised Cabbage Broccoli / cauliflower gratin	Steamed green beans Glazed carrots	Medley of fresh sautéed vegetables
DESSERT	Lemon cheese cake	Apple & cinnamon cake	Assorted Ice cream & Toppings	Coconut Slice with warm custard	Bread & butter pudding	Sticky date/vanilla custard	Assorted Ice-cream and toppings

Branch Name Earle Page & Austin/ Robb & Mary White Colleges Semestre 2-Term 1- 2010

Standard salad buffet setup all colleges –

Buffet to consist of three different cold meat everyday + 1 Composed Salad + 1 mixed Lettuce or Loose Iceberg

Salad bar condiments:

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| • Sliced Tomato | Mixed Italian Panino | Sliced Gherkins |
| • Tuna morsels | Sliced black Olives | Egg salad |
| • Tasty Cheese or Shredded cheese | Sliced Lebanese cucumber | Alfalfa Sprouts |
| | | Shredded Carrots |

- **Cold Delicatessen: 1 x Sliced Ham 1x Salami or Roast Beef or Chicken**
- **1 x Composed Salad everyday (Lunch & Dinner) See below itemised salad**
- **1 x Mesclun lettuce or Loose Ice-berg lettuce**

SALAD BAR
SELECTION

DAILY COMPOSED SALAD ROTATION

	WEEK 1	WEEK 2	WEEK 3	WEEK 4	WEEK 5
MONDAY	<ul style="list-style-type: none"> Nicoise Salad 	<ul style="list-style-type: none"> Chickpeas, feta, sundried tomato with a herb dressing 	<ul style="list-style-type: none"> Greek salad 	<ul style="list-style-type: none"> Mediterranean crispy spiced fish salad 	<ul style="list-style-type: none"> Caesar salad
TUESDAY	<ul style="list-style-type: none"> Penne pasta with eggplant, pickle capsicum, black olives in a herbs French dressing 	<ul style="list-style-type: none"> Rice noodles tossed with crisp vegetables, chilli and coriander dressing 	<ul style="list-style-type: none"> Savoury rice salad 	<ul style="list-style-type: none"> Chickpeas, spinach potato salad in a light sundried tomato dressing 	<ul style="list-style-type: none"> Spicy Vietnamese Chicken Salad
WEDNESDAY	<ul style="list-style-type: none"> Couscous, black olives, yellow lentils, fresh herbs 	<ul style="list-style-type: none"> Tuna Tabouleh 	<ul style="list-style-type: none"> Curried creamy potato salad 	<ul style="list-style-type: none"> Fried Onions, chickpeas, spinach and feta cheese 	<ul style="list-style-type: none"> German Potato Salad
THURSDAY	<ul style="list-style-type: none"> Waldorf salad 	<ul style="list-style-type: none"> Three beans Salad with fresh oranges and citrus dressing 	<ul style="list-style-type: none"> Tabouleh (M White) 	<ul style="list-style-type: none"> Cobb salad 	<ul style="list-style-type: none"> Chickpeas with feta and tomato
FRIDAY	<ul style="list-style-type: none"> Caesar Salad 	<ul style="list-style-type: none"> Moroccan eggplant & couscous salad (M White) 	<ul style="list-style-type: none"> Thai Chicken & cabbage with fresh mint dressing 	<ul style="list-style-type: none"> Cole slaw 	<ul style="list-style-type: none"> Nicoise Salad
SATURDAY	<ul style="list-style-type: none"> Cajun potato salad 	<ul style="list-style-type: none"> Cherry tomato, Spinach, Bacon and pasta salad 	<ul style="list-style-type: none"> Marinated spring vegetable with balsamic glazed 	<ul style="list-style-type: none"> Greek country salad 	<ul style="list-style-type: none"> Chickpeas/ feta. Cherry tomato tossed with a basil vinaigrette
SUNDAY	<ul style="list-style-type: none"> Waldorf salad 	<ul style="list-style-type: none"> Curried chicken and Pasta salad 	<ul style="list-style-type: none"> Cesar Salad 	<ul style="list-style-type: none"> Pasta with Olives, Sundried tomato and pesto dressing 	<ul style="list-style-type: none"> Thai beef salad