

Watch for Mindful Menu Selections

Pleae join us in celebration of Food & Nutrion Month Where every day brings culinary fireworks for every taste

Celebrate American Heritage Month!!.

Hours

Monday - Friday
7am - 9:30am - Breakfast
11am - 2pm - Lunch
2pm - 3pm - Grab & Go (M-F)
4pm - 8pm - Cafeteria (M-F)
Saturday, Sunday & Holiday
11am - 2pm

Managers

System Director Jayson Kupferman x57295

Executive Chef Manager Duilio DaSilva x22348

Patient Service Manager Jennifer James X22347

Clinical Nutrition Manager Corista Williams x22441





CAFÉ AT THE RANCH

Week of Monday January 20

Monday

Soup: Z-Chicken & Sausage Gumbo

Chef Duilio's Black Beans Wanut Chili W .

Entree: Chef Salad with Ham & Turkey

Tuesday

Soup: Loaded Baked Potato Chowder

Chef Duilio's Black Beans & Walnut Chili W .

Entree: Baked Potato Station Made to Order Deli Bar

Broccoli Garbanzo Bean Salad WS

Wednesday

Soup: Tomato Florentine Soup

Chef Duilio's Black Beans & Walnut Chili Moilio's Black Beans & Walnut Chili

Entree: Tokyo Noodle Shop Bowl

Thursday - Chef Duilio's (Omelet Bar) 7am-930am

Soup: Chef Duilio's Black Beans & Walnut Chili M⊙

Italian Wedding Soup 🥗

Entree: Buttermilk Fried Chicken Breast 65

Belgian Waffles 🥸

Collard Greens with Bacon

Grilled Chipotle Lime Corn on the Cob

Friday

Soup: New England Clam Chowder

Chef Duilio's Black Beans & Walnut Chili W .

Entree: Sole Franchese

Harvest Rice Pilaf V

Whole Green Beans Almondine <a>V

Saturday - *Chinese New Year!!!!*

Soup: Spinach & Edamame Egg Drop Soup 🥸

Morningstar Black Bean Chili W 65

Entree: Crispy Tofu & Vegetable Stir Fry V

Sweet and Sour Chicken

Fried Rice

Pork & Vegetable Egg Roll

Sunday

Soup: Chef Duilio's Black Beans & Walnut Chili V 5

Brown & Wild Rice Chicken Soup

Entree: Swedish Meatball

Mashed Yukon Gold Potatoes Rainbow Vegetable Medley <a>™©