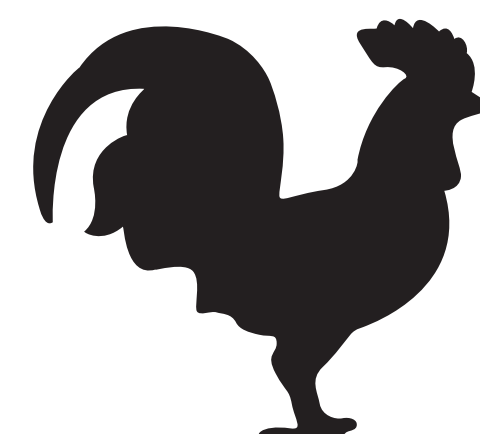


Celebrate



FOOD DAY



Featuring sustainable
and locally-grown items

Friday, October 23, 2015

International Station

- *Korean Beef Bowl*
Antibiotic-free, Grass-fed Charbroiled Flank Steak with Korean Marinade Served on a Bed of Brown or White Rice and Steamed Vegetables

Hot Line

- *Wild Salmon Seared Served with Quinoa and Kale Salsa*
- *Roasted Half Chicken with Thai Citrus Orange and Ginger Sauce*
- *Antibiotic-free Beef Masam with Thai Curry*
- *Vegetarian Sustainable Green Bean with Thai Curry*

Sides

- *Fresh Grilled Corn*
- *Quinoa with Fresh Herbs*
- *Grilled Sustainable Mixed Vegetables*
- *Homemade Cornbread*

Mediterranean Salad Station

Chicken or Roasted Organic Tofu Served with Israeli Couscous, Baby Exotic Mixed Greens, Green Kale, Grape Tomatoes, Red Onions, Kalamata Olives, Cucumbers and Feta Cheese Mixed with Sundried Tomato Vinaigrette

Compound Salad

Salad Greek Orzo, Garbanzo Beans, Kalamata olives, English Cucumbers, Red Onions, Tomatoes, Feta Cheese Tossed with Homemade Greek Vinaigrette