

Facility DINER Lunch- December - 2024								
WEEK 1								
Description	Day 01	Day 02	Day 03	Day 04	Day 05	Day 06	Day 07	
	December 1, 2024	December 2, 2024	December 3, 2024	December 4, 2024	December 5, 2024	December 6, 2024	December 7, 2024	
Soup	CHEF CHOICE	CHEF CHOICE	CHEF CHOICE	CHEF CHOICE	CHEF CHOICE	CHEF CHOICE	CHEF CHOICE	
MAIN COURSE	CHICKEN WITH LEMON SAUCE BEEF KORMA	CHICKEN WITH VEGETABLE TAJIN ROAST BEEF WITH PEPPER SAUCE	CHICKEN CURRY BEEF KABAB HALABI	CHICKEN WITH MUSHROOM SAUCE KABAB HALAH	BREADED CHICKEN WITH GARLIC SAUCE ROASTED VEAL WITH BROWN SAUCE	CHICKEN WITH BBQ SAUCE BEEF BAZELA	CHICKEN WITH GRavy BEEF MANDI	
	FISH WITH CILANTRO SAUCE ROASTED POTATO W/HERBS	FISH WITH THAI COCONUT CURRY SAUCE MASHED POTATO	FISH WITH TARRAGON SAUCE LYONNAIS POTATOES	FISH WITH MEUNIERE BAKED POTATO	FISH NORWEGIAN BUTTER SAUCE POTATO GRATIN	FISH WITH PESTO CREAM SAUCE HERB ROASTED POTATO	FISH WITH INDIAN SAUCE DOUBLE BAKED POTATOES	
POTATOES	ROASTED POTATO W/HERBS	MASHED POTATO	LYONNAIS POTATOES	BAKED POTATO	POTATO GRATIN	HERB ROASTED POTATO	DOUBLE BAKED POTATOES	
VEGETABLE	VEGETABLE TEMPURA	BAKED VEGETABLE CHOWDER	BRAISED VEGETABLES	VEGETABLE STEW	GRILLED ZUCCHINI	STEAMED VEGETABLE	CAULIFLOWER TEMPURA	
PASTA	MACARONI WITH RATATOUILLE	SPAGHETTI AU BEURRE	VEGETABLE LASAGNA	FUSILLI PASTA WITH CHEESE SAUCE	SPAGHETTI NEAPOLITAN II	ASSORTED PIZZA	PASTA CARBONARA SAUCE	
VEGETARIAN MAIN COURSE	BROCCOLI WITH LENTILS AND LEMON Dall	VEGETARIAN MOUSSAKA Dall	CHICKPEA CURRY	CAULIFLOWER MORNAY	VEGETARIAN THREE-BEAN CHILI	CAULIFLOWER WITH TAHINA Dall	CURRIED CORN WITH COCONUT AND LENTILS	
RICE	WHITE RICE PINEAPPLE RICE	WHITE RICE YELLOW RICE	WHITE RICE LEMON RICE	WHITE RICE BOKAREE RICE	WHITE RICE MIX VEGETABLE RICE	WHITE RICE HABA W HABA RICE	WHITE RICE BROWN RICE	
Value Dessert	APRICOT CAKE CHEF CHOICE	ORANGE TARTLET CHEF CHOICE	CARROT CAKE CHEF CHOICE	PLAIN CHOCOLATE CAKE CHEF CHOICE	NOUGAT SWISS ROLL CHEF CHOICE	CHOCOLATE BROWNIES CHEF CHOICE	BLUEBERRY CREAM BRULEE CHEF CHOICE	
Budget Desserts	FRUIT CUSTARD CHEF CHOICE	BRASSO DI MERCEDES CHEF CHOICE	BANANA CARAMEL CHEF CHOICE	FRUIT CUSTARD CHEF CHOICE	BUTTERMILK BLUEBERRY CAKE CHEF CHOICE	FRUIT CAKE CHEF CHOICE	COCONUT ORANGE POUND CAKE CHEF CHOICE	
SALAD	FATOUSH HOMMOS GREEN SALAD LENTAL SALAD COLESLAW LEMON WEDGE	FATOUSH HOMMOS GREEN SALAD MIX VEGEATABLE SALAD COLESLAW LEMON WEDGE	FATOUSH HOMMOS GREEN SALAD GREEN BEANS SALAD COLESLAW LEMON WEDGE	FATOUSH HOMMOS GREEN SALAD MEXICAN SLAD COLESLAW LEMON WEDGE	FATOUSH HOMMOS GREEN SALAD MEXICAN SLAD COLESLAW LEMON WEDGE	FATOUSH HOMMOS GREEN SALAD PASTA SALAD COUS COUS SALAD LEMON WEDGE	FATOUSH HOMMOS GREEN SALAD COUS COUS SALAD COLESLAW LEMON WEDGE	FATOUSH HOMMOS GREEN SALAD BEEF ROOT SALAD COLESLAW LEMON WEDGE
	Dressings: French Vinaigrette, Olive & Balsamic, Orange Dressing, Lemon Dressing	Dressings: French Vinaigrette, Olive & Balsamic, Orange Dressing, Lemon Dressing	Dressings: French Vinaigrette, Olive & Balsamic, Orange Dressing, Lemon Dressing	Dressings: French Vinaigrette, Olive & Balsamic, Orange Dressing, Lemon Dressing	Dressings: French Vinaigrette, Olive & Balsamic, Orange Dressing, Lemon Dressing	Dressings: French Vinaigrette, Olive & Balsamic, Orange Dressing, Lemon Dressing	Dressings: French Vinaigrette, Olive & Balsamic, Orange Dressing, Lemon Dressing	Dressings: French Vinaigrette, Olive & Balsamic, Orange Dressing, Lemon Dressing

Facility DINER Lunch- December - 2024								
WEEK 2								
Description	Day 08	Day 09	Day 10	Day 11	Day 12	Day 13	Day 14	
	December 8, 2024	December 9, 2024	December 10, 2024	December 11, 2024	December 12, 2024	December 13, 2024	December 14, 2024	
Soup	CHEF CHOICE	CHEF CHOICE	CHEF CHOICE	CHEF CHOICE	CHEF CHOICE	CHEF CHOICE	CHEF CHOICE	
MAIN COURSE	SWEET AND SOUR FISH CHICKEN ALA KING	FRIED FISH WITH TARTAR SAUCE CHICKEN WITH SAFFRON SAUCE	FISH WITH LEMON SAUCE CHICKEN WITH PEPPER SAUCE	FISH HARAA GRILLED CHICKEN GINGER SAUCE	FISH WITH RED SAUCE CHICKEN WITH TERYAKI SAUCE	FISH WITH GARLIC AND BUTTER SAUCE CHICKEN TOMATO SAUCE	FISH BEL TAHINA CHICKEN WITH MUSHROOM SAUCE	
	ROASTED BEEF Roast potato	STIRFRY BEEF Potato Gratin	BEEF SALONA Mashed Potato	BEEF CURRY Double Baked Potato	SLICED BEEF DUTCH STYLE Potato Wedges	BEEF KOFTA WITH TAHINA SAUCE Mashed Potato	BEEF GOULASH Potato Gratin	
POTATOES	Roast potato	Potato Gratin	Mashed Potato	Double Baked Potato	Potato Gratin	Mashed Potato	Potato Gratin	
VEGETABLE	SPINACH WITH PARMESAN	STEAMED SEASONAL VEGETABLE	VEGETABLE CURRY	SAUTEED CARROT & PEAS	VEGETABLE STEW	SAUTEED CAULIFLOWER	MIXED SAUTEED VEGETABLE	
PASTA	PASTA ALFREDO	PASTA WITH PISTO SAUCE	PASTA WITH TOMATO SAUCE	CHEESE PIZZA	BAKED PASTE	PASTA WITH BEEF BACON	PASTA WITH PISTO SAUCE	
VEGETARIAN MAIN COURSE	CAULIFLOWER WITH BEANS AND TOMATOES	MIXED VEGETABLE CURRY Dall	VEGETABLE TAGINE WITH CHICKPEAS & RAISIN	LENTILS WITH CARAMELIZED ONION AJOLI	VEGETABLES MALAI KOFTA	VEGETARIAN CHILI "CON CARNE"	CONFIT TANDOORI CHICKPEAS	
RICE	White Rice EGGPLANT RICE	White Rice LEMON RICE	White Rice SAYADYA RICE	White Rice VEGETABLE RICE	White Rice FRIED RICE	White Rice MUSHROOM RICE	White Rice KABSIA RICE	
Value Dessert	COCONUT BROWNIE CHEF CHOICE	CHOCOLATE PROFITTEROLES CHEF CHOICE	STRAWBERRY SHORT CAKE CHEF CHOICE	CHOCOLATE HAZELNUT MERINGUE CAKE CHEF CHOICE	MALAKOFF CAKE CHEF CHOICE	CHOCOLATE & PEAR BROWNIE CHEF CHOICE	STRAWBERRY RICOTTA CAKE CHEF CHOICE	
Budget Desserts	MANGO CAKE CHEF CHOICE	BANANA CAKE CHEF CHOICE	VANILLA CAKE CHEF CHOICE	STRAWBERRY CAKE CHEF CHOICE	CARDAMOM CAKE CHEF CHOICE	CHOCOLATE CAKE CHEF CHOICE	VANILLA CAKE CHEF CHOICE	
SALAD	FATOUSH HOMMOS GREEN SALAD BEETROOT SALAD COLESLAW LEMON WEDGE	FATOUSH HOMMOS GREEN SALAD MIX VEGEATABLE SALAD COLESLAW LEMON WEDGE	FATOUSH HOMMOS GREEN SALAD GREEN BEAN SALAD COLESLAW LEMON WEDGE	FATOUSH HOMMOS GREEN SALAD MEXICAN SALAD COLESLAW LEMON WEDGE	FATOUSH HOMMOS GREEN SALAD MEXICAN SALAD COLESLAW LEMON WEDGE	FATOUSH HOMMOS GREEN SALAD MIX GREEN AND MUSHROOM SALAD COUS COUS SALAD LEMON WEDGE	FATOUSH HOMMOS GREEN SALAD COUS COUS SALAD COLESLAW LEMON WEDGE	FATOUSH HOMMOS GREEN SALAD POTATO SALAD COLESLAW LEMON WEDGE
	Dressings: French Vinaigrette, Olive & Balsamic, Orange Dressing, Lemon Dressing	Dressings: French Vinaigrette, Olive & Balsamic, Orange Dressing, Lemon Dressing	Dressings: French Vinaigrette, Olive & Balsamic, Orange Dressing, Lemon Dressing	Dressings: French Vinaigrette, Olive & Balsamic, Orange Dressing, Lemon Dressing	Dressings: French Vinaigrette, Olive & Balsamic, Orange Dressing, Lemon Dressing	Dressings: French Vinaigrette, Olive & Balsamic, Orange Dressing, Lemon Dressing	Dressings: French Vinaigrette, Olive & Balsamic, Orange Dressing, Lemon Dressing	Dressings: French Vinaigrette, Olive & Balsamic, Orange Dressing, Lemon Dressing

Facility DINER Lunch- December - 2024							
WEEK 3							
Description	Day 15	Day 16	Day 17	Day 18	Day 19	Day 20	Day 21
	December 15, 2024	December 16, 2024	December 17, 2024	December 18, 2024	December 19, 2024	December 20, 2024	December 21, 2024
Soup	CHEF CHOICE	CHEF CHOICE	CHEF CHOICE	CHEF CHOICE	CHEF CHOICE	CHEF CHOICE	CHEF CHOICE
MAIN COURSE	FRIED CHICKEN WITH GARLIC SAUCE SAUCE SHEPARD PIE	CHICKEN WITH TAHI CURRY SAUCE BEEF AND POTATO CAKE	CHICKEN WITH CREAMY CAJUN SAUCE LEBANESE BEEF STEW	CHICKEN WITH MUSHROOM SAUCE BEEF WITH BLACK PEPPER SAUCE	CHICKEN WITH VEGETABLE TAJIN BEEF CURRY	CHICKEN WITH BROWN SAUCE BEEF STEW	CHICKEN WITH LEMON GARLIC SAUCE BEEF STROGANOF
	GRILLED FISH WITH GARLIC LEMON	FISH GRENOBLOISE	FISH WITH LEMON DILL SAUCE	TERIYAKI FISH	FISH SAFFRON SAUCE	FISH WITH LEMON SAUCE	FISH WITH TOMATO LIME SAUCE
POTATOES	PARSLEY POTATOES	POMME DAUPHINOIS	PAPRIKA POTATOES	BAKED POTATOES	MASHED POTATOES	POMME PARMENTIER	GARLIC MASHED POTATO
VEGETABLE	ALLU PALAK	VEGETABLE KORMA	SAUTEED GREEN BEANS	CAULIFLOWERS AU GRATIN	ASSORTED VEGETABLES CURRY	VEGETABLE STEW	GRILLED EGGPLANT WITH CHEESE
PASTA	PENNE WITH PINK SAUCE	FETTUCCHINE WITH PISTO SAUCE	SPAGHETTI WHITE SAUCE	MACARONI IN BECHAMEL SAUCE	VEGETABLE LASAGNA	SPAGHETTI AU BEURRE	PENNE AL ARABIATTA



### Facility DINER Lunch- December - 2024

#### WEEK 4

Description	WEEK 4						
	Day 22	Day 23	Day 24	Day 25	Day 26	Day 27	Day 28
	December 22, 2024	December 23, 2024	December 24, 2024	December 25, 2024	December 26, 2024	December 27, 2024	December 28, 2024
Soup	CHEF CHOICE						
MAIN COURSE	FISH WITH VERACRUZ SAUCE	BAKED FISH WITH LEMON SAUCE	FISH WITH TAHINA SAUCE	FISH GREEK STYLE	FISH IN GINGER MARINADE	FISH MORROCAN STYLE	FISH WITH CREAMY SPINACH SAUCE
	AROMATIC BEEF	MEXICAN BEEF	BEEF CHODDAR CASSEROLE	BEEF KABSA	BEEF WHITE STEW	KOFTA BEL TAHINA	BEEF PROVENCEALE
	CHICKEN CREAMY MUSTARD SAUCE	CHICKEN WITH ASIAN LIME GINGER SAUCE	CHICKEN WITH BROWN SAUCE	CHICKEN IN CREAMY SAUCE	CHICKEN WITH CITRUS SAUCE	GRILLED CHICKEN WITH BBQ SAUCE	CHICKEN FRICASSEE
POTATOES	EASY CHEESY POTATO	DOUBLE BAKED POTATOES	ROASTED POTATOES	HERB ROASTED POTATO	BAKED POTATOES	POTATOES HARAA	POTATO STEW
VEGETABLE	PENNE CREAMY SAUCE	VEGETABLE MOUSSAKA	PUMPKIN GRATIN	MIXED VEGETABLE STEW	VEGETABLE CURRY	GARDEN PEAS	VEGETABLE LANGTON
PASTA	VEGETABLE LASAGNA	MACARONI WITH THREE CHEESE	PASTA WITH TOMATO SAUCE	PASTA WITH CARBONARA SAUCE	ASSORTED PIZZA	SPAGHETTI NEAPOLITAN	FUSILLI PASTA WITH CHEESE SAUCE
VEGETARIAN MAIN COURSE	BROCCOLI WITH LENTILS AND LEMON	VEGETABLE MOUSAKKA	CHICKPEA CURRY	CAULIFLOWER MORNAY	VEGETARIAN THREE-BEAN CHILI	CAULIFLOWER WITH TAHINA	CURRIED CORN WITH COCONUT AND LENTILS
	Dall						
RICE	WHITE RICE	WHITE RICE	WHITE RICE	WHITE RICE	WHITE RICE	WHITE RICE	WHITE RICE
	BLACK LENTIL RICE	ZERA RICE	LEMON RICE		KABSA RICE	FRIED RICE	HABA W HABA RICE
Value Dessert	CHOCOLATE CHEESE CAKE	DOUBLE CARAMEL TRUFFLE CAKE	RASPBERRY TART	COCONUT BANANA CRUMBLE	THREE HUSSAR CAKE	EXPRESSO TRUFFLE CAKE	DOUBLE CARAMEL TRUFFLE CAKE
	CHEF CHOICE	CHEF CHOICE	CHEF CHOICE	CHEF CHOICE	CHEF CHOICE	CHEF CHOICE	CHEF CHOICE
Budget Desserts	MARBLE POUND CAKE	CHOCOLATE CREAM	STRAWBERRY PANACOTTA	JELLO	APPLE BLUEBERRY PIE	FRUIT CUSTARD	FRIED BALACHAN RICE
	CHEF CHOICE	CHEF CHOICE	CHEF CHOICE	CHEF CHOICE	CHEF CHOICE	CHEF CHOICE	CHEF CHOICE
SALAD	FATOUSH	FATOUSH	FATOUSH	FATOUSH	FATOUSH	FATOUSH	FATOUSH
	HOMMOS	HOMMOS	HOMMOS	HOMMOS	HOMMOS	HOMMOS	HOMMOS
	GREEN SALAD	GREEN SALAD	GREEN SALAD	GREEN SALAD	GREEN SALAD	GREEN SALAD	GREEN SALAD
	BETROOT AND MIX GREEN SLAD	MIX VEGAEETABLE SALAD	GREEN BEAN SALAD	MEXICAN SALAD	CARROT SALAD	COUS COUS SALAD	POTATO SALAD
	COLESLAW	COLESLAW	COLESLAW	COLESLAW	COLESLAW	COLESLAW	COLESLAW
	LEMON WEDGE	LEMON WEDGE	LEMON WEDGE	LEMON WEDGE	LEMON WEDGE	LEMON WEDGE	LEMON WEDGE
	Dressings: French Vinaigrette, Olive & Balsamic, Orange Dressing, Lemon Dressing	Dressings: French Vinaigrette, Olive & Balsamic, Orange Dressing, Lemon Dressing	Dressings: French Vinaigrette, Olive & Balsamic, Orange Dressing, Lemon Dressing	Dressings: French Vinaigrette, Olive & Balsamic, Orange Dressing, Lemon Dressing	Dressings: French Vinaigrette, Olive & Balsamic, Orange Dressing, Lemon Dressing	Dressings: French Vinaigrette, Olive & Balsamic, Orange Dressing, Lemon Dressing	Dressings: French Vinaigrette, Olive & Balsamic, Orange Dressing, Lemon Dressing

### Facility DINER Lunch- December - 2024

#### WEEK 5

Description	WEEK 5		
	Day 29	Day 30	Day 31
	December 29, 2024	December 30, 2024	December 31, 2024
Soup	CHEF CHOICE		
MAIN COURSE	SWEET AND SOUR FISH	CHICKEN WITH TAHI CURRY SAUCE	CHICKEN WITH CREAMY CAJUN SAUCE
	CHICKEN ALA KING	BEEF AND POTATO CAKE	LEBANESE BEEF STEW
	ROASTED BEEF	FISH GRENOBLOISE	FISH WITH LEMON DILL SAUCE
POTATOES	Roast potato	POMME DAUPHINOIS	PAPRIKA POTATOES
VEGETABLE	SPINACH WITH PARMESAN	VEGETABLE KORMA	SAUTÉED GREEN BEANS
PASTA	PASTA ALFREDO	FETTUCCINE WITH PISTO SAUCE	SPAGHETTI WHITE SAUCE
VEGETARIAN MAIN COURSE	CAULIFLOWER WITH BEANS AND TOMATOES	VEGETABLE MOUSAKKA	CHICKPEA CURRY
	Dall		
RICE	White Rice	White Rice	White Rice
	EGGPLANT RICE	TOMATOES RICE	VEGETABLE RICE
Value Dessert	COCONUT BROWNIE	BLACKBERRY TIRAMISU	POT DE CREAM
	CHEF CHOICE	CHEF CHOICE	CHEF CHOICE
Budget Desserts	MANGO CAKE	RAISINS RICE PUDDING	ORANGE MOHALABIA
	CHEF CHOICE	CHEF CHOICE	CHEF CHOICE
SALAD	FATOUSH	FATOUSH	FATOUSH
	HOMMOS	HOMMOS	HOMMOS
	GREEN SALAD	GREEN SALAD	GREEN SALAD
	BETROOT SALAD	MIX VEGAEETABLE SALAD	GREEN BEANS SALAD
	COLESLAW	COLESLAW	COLESLAW
	LEMON WEDGE	LEMON WEDGE	LEMON WEDGE
	Dressings: French Vinaigrette, Olive & Balsamic, Orange Dressing, Lemon Dressing	Dressings: French Vinaigrette, Olive & Balsamic, Orange Dressing, Lemon Dressing	Dressings: French Vinaigrette, Olive & Balsamic, Orange Dressing, Lemon Dressing