



ARTEMISIA'S SPRING 2020 MENUS

LUNCH: 11:45AM

DINNER: 6PM

WEEK OF FEBRUARY 04-08, 2020

Tuesday, February 04 –Lunch

Latin American

Sopa de Quinoa
Hearts of Palm Salad
Brazilian Onion Bites
Chimichurri Steaks
Garlic Cilantro Rice
Cuban Black Beans
Lemon-Cayenne Yuca Chips
Bolillos
Postre de Tres Leches

Thursday, February 06 -Dinner

Menu Set 1

Carrot Dill Soup
Mesclun Salad with Raspberry Vinaigrette
Meatloaf with Mushroom Sauce
Duchess Potatoes
Broccoli with Glazed Pecans and Lemon Zest
Strawberry Napoleon
Soft Yeast Dinner Rolls

Friday, February 07-Lunch

Menu Set 1

Carrot Dill Soup
Mesclun Salad with Raspberry Vinaigrette
Meatloaf with Mushroom Sauce
Duchess Potatoes
Broccoli with Glazed Pecans and Lemon Zest
Strawberry Napoleon
Soft Yeast Dinner Rolls



WEEK OF FEBRUARY 10-14, 2020

Tuesday, February 11–Lunch

Mexican Menu Set Menu Set

Campechana
Cilantro Lime Spring Mix Salad
Chicken Mole Poblano
Tomato Essence Rice
Borracho Beans
Corn Tortillas
Mexican Polvorones (Wedding Cookies)
Pumpkin and Leche Quemada Empanadas

Wednesday, February 12–Lunch

“Sail Of The Pacific”

Corn and Green Chili Chowder
Spring Mix Salad with Cilantro Lime Vinaigrette
Pacific Cod and Avocado Sauce
Couscous with Olives and Sun-dried Tomato
Asparagus and Garlic Butter
Cumin and Basil Breadstick
Lime Chess Pie

Thursday, February 13–Dinner

Menu Set 2

Cream of Broccoli Soup
Vine-Ripened Tomato Salad
Lime & Chile Rubbed Chicken Breast w/Texas Pecan Honey Sauce
Sour Creamed Red Potatoes
Grilled Zucchini, Mushrooms and Peppers
Shortbread Cookies with Fresh Cream and Fruit
Raspberry Sauce
Pepper, Rosemary and Cheese Bread

Friday, February 14 -Lunch

Menu Set 2

Cream of Broccoli Soup
Vine-Ripened Tomato Salad
Lime & Chile Rubbed Chicken Breast w/Texas Pecan Honey Sauce
Sour Creamed Red Potatoes
Grilled Zucchini, Mushrooms and Peppers
Shortbread Cookies with Fresh Cream and Fruit
Raspberry Sauce
Pepper, Rosemary and Cheese Bread



WEEK OF FEBRUARY 18-22, 2020

Tuesday, February 18 -Lunch

Spanish Menu Set

Garlic Soup
Savory Spanish Salad
Pork Adobado
Romesco Sauce
Spanish Tortilla (Potato Omelet)
Spanish Green Beans and Tomatoes
Spanish Bread
Flan con Mango

Wednesday, February 19-Lunch

Spring Menu Set

Vichyssoise "potato and leek soup"
Caesar Salad
Chateaubriand "beef tenderloin with a reduced Demi-glacé sauce"
Smoked Gouda and garlic potatoes
Maple glazed carrots
Dinner Rolls
Three Chocolate Bavarois

Thursday, February 20-dinner

Menu Set 3

Roasted Tomato Soup
Hailey Salad
Smoked Pork Loin
Lemon Peanut Green Beans
Jalapeno Corn Salsa
Garlic Cheese Mashed Potatoes
Skillet Cornbread
Chocolate Flan

Friday, February 21-Lunch

Menu Set 3

Roasted Tomato Soup
Hailey Salad
Smoked Pork Loin
Lemon Peanut Green Beans
Jalapeno Corn Salsa
Garlic Cheese Mashed Potatoes
Skillet Cornbread
Chocolate Flan



WEEK OF FEBRUARY 25-28, 2020

Tuesday, February 25-Lunch

SOUL FOOD DAY: SPECIAL SERVICE HERITAGE ROOM

Fried Mealed Catfish
Rémoulade Sauce
Smoked Ribs
Oven-Fried Chicken Drumsticks
Mashed Potatoes
Macaroni and Cheese
Mixed Greens
Corn Muffins
Sweet Potato Pie

Thursday, February 27 –Dinner

Menu Set 4

Roasted Poblano and Corn Soup
Caesar Salad
Red Snapper Veracruz
Roasted Potatoes with Garlic
Maple Glazed Carrots
Fresh Apple Tart with Almond Cream A La Mode
Potato Cheddar Cheese Bread

Friday, February 28 – Lunch

Menu Set 4

Roasted Poblano and Corn Soup
Caesar Salad
Red Snapper Veracruz
Roasted Potatoes with Garlic
Maple Glazed Carrots
Fresh Apple Tart with Almond Cream A La Mode
Potato Cheddar Cheese Bread



WEEK OF MARCH 03-08, 2020

Tuesday, March 03 -Lunch

No Lunch Service

Thursday, March 5 –Dinner

Menu Set 5

Broiled Lemon and Garlic Tiger Prawns
Cucumber, Tomato, and Avocado Salad
Four-Pepper Beef Tenderloin
Green Chile Pesto
Lemon Thyme Rice
Grilled Zucchini, Mushrooms and Peppers
Multigrain Seeded Bread
Ancho Chile Flan

Friday, March 6– Lunch

Menu Set 5

Broiled Lemon and Garlic Tiger Prawns
Cucumber, Tomato, and Avocado Salad
Four-Pepper Beef Tenderloin
Green Chile Pesto
Lemon Thyme Rice
Grilled Zucchini, Mushrooms and Peppers
Multigrain Seeded Bread
Ancho Chile Flan



WEEK OF MARCH 09-14, 2020

Spring Break

NO CLASSES: NO SERVICE



WEEK OF MARCH 16-21, 2020

Tuesday, March 17– Lunch

Eastern European

Piroshki

Borscht

Individual Coulbiac of the Sea

Grain Medley

Broiled Tomatoes

Buttered Turnips

Irish Soda Bread

Strawberries Romanoff

Smettanick (Jam Cream Pie)

Thursday, March 19 –Dinner

Menu Set 6

Black-eyed Pea Salad

Boiled Shrimp

Fried Green Tomatoes

Remoulade Sauce

Blackened Fish with Creole Sauce

Crawfish Sauce

Dirty Rice

Roasted Broccoli with Garlic

Lemon Beignets

Strawberry Sauce

Vanilla Bean Cream Anglaise

French Bread

Friday, March 20 – Lunch

Menu Set 6

Black-eyed Pea Salad

Boiled Shrimp

Fried Green Tomatoes

Remoulade Sauce

Blackened Fish with Creole Sauce

Crawfish Sauce

Dirty Rice

Roasted Broccoli with Garlic

Lemon Beignets

Strawberry Sauce

Vanilla Bean Cream Anglaise

French Bread



WEEK OF MARCH 23-27, 2020

Tuesday, March 24- Lunch

NO SERVICE:

French Menu Set

Gratinee Lyonnaise

Caesar Salad

Steak Diane

Steamed Carrots with Pistachio Butter

Potatoes Lorette

Pain de Campagne

Poached Pears with Crème Fraiche

Chocolate Truffles

Thursday, March 26 –Dinner

Menu Set 7

Corn and Green Chili Chowder

Cool Cucumber Salad

Pork Tenderloin with Angel Fire Sauces

Wild Rice Dressing

Asparagus with Lemon & Garlic Butter

Soft Dinner Rolls with Poppy Seeds

Molten Chocolate Cakes

Black Cherry Sauce

Friday, March 27 - Lunch

NO SERVICE



WEEK OF March 30- April 03, 2020

Tuesday, March 31–Lunch

NO SERVICE Field Trip

Thursday, April 02–Dinner

Menu Set 9

Cheddar and Leek Soup
Bibb Lettuce and Spinach with Citrus & Avocado
Reddened Catfish
Lime Cilantro Sauce
Oven Fried Potatoes
Herbed Green Beans with Garlic
Chocolate Éclairs
Rye Bread

Friday, April 03–Lunch

Menu Set 9

Cheddar and Leek Soup
Bibb Lettuce and Spinach with Citrus & Avocado
Reddened Catfish
Lime Cilantro Sauce
Oven Fried Potatoes
Herbed Green Beans with Garlic
Chocolate Éclairs
Rye Bread



WEEK OF APRIL 06-10, 2020

Tuesday, April 07- Lunch

NO SERVICE

Asian Menu Set

Chicken Satey with Two Thai Sauces
Spicy Korean Daikon Salad
Korean Barbecued Beef
Buddha's Delight
Sushi Rice
Siu Mai
Farina Pudding (Sa-Nwin-Ma-Kin) with Orange-Ginger Sauce
Almond Cookies

Thursday, April 09 –Dinner

No Service

Menu Set 10

Fire and Ice
Autumn Squash Apple Cider Soup
Jamaica Jerk Pork K-Bobs
Deep Fried Plantains
Caribbean Rice
Lime Pie

Friday, April 10–Lunch

EASTER HOLIDAY



WEEK OF APRIL 13-18, 2020

Tuesday, April 14–Lunch

Asian Menu Set

Chicken Satey with Two Thai Sauces

Spicy Korean Daikon Salad

Korean Barbecued Beef

Buddha's Delight

Sushi Rice

Siu Mai

Farina Pudding (Sa-Nwin-Ma-Kin) with Orange-Ginger Sauce

Almond Cookies

Thursday, April 16–dinner

Menu Set 11

Curried Zucchini Soup

Almond Mango Salad

Mango Vinaigrette

Pepper Steak

Cognac Cream Sauce

Polenta

Asparagus with Red Pepper Puree

Chocolate Pecan Tart

Strawberry Sauce

Roman Flat Bread

Friday, April 17–Lunch

Menu Set 11

Curried Zucchini Soup

Almond Mango Salad

Mango Vinaigrette

Pepper Steak

Cognac Cream Sauce

Polenta

Asparagus with Red Pepper Puree

Chocolate Pecan Tart

Strawberry Sauce

Roman Flat Bread



WEEK OF APRIL 21-24, 2020

Tuesday, April 21- Lunch

African Menu Set

Ginger Beer

Harira

Fried Plantains with Mango Chipotle Catsup

Chicken in Groundnut Sauce

Couscous

Curried Cabbage

Adula (vegetable medley)

Bread Floats

Dates and Banana Dessert

Caribbean Coconut Tart

Thursday, April 23-Dinner

Menu Set 8

Cheddar and Leek Soup

Bibb Lettuce and Spinach with Citrus & Avocado

Reddened Catfish

Lime Cilantro Sauce

Oven Fried Potatoes

Herbed Green Beans with Garlic

Chocolate Éclairs

Friday, April 24-Lunch

NO SERVICE FIESTA HOLIDAY



WEEK OF APRIL 27-MAY 01, 2020

Tuesday, April 28- Lunch

Greek Menu Set

Kimadopita (Meat Pies)
Tiropitas
Dolmades (stuffed grape leaves)
Horiatiki (Greek Salad)
Lamb Souvlaki with Yogurt-Garlic Sauce
Bulgar Wheat Pilaf
Spinach Pie
Lavash
Baklava
Kourabiedes

Thursday, April 30-Dinner

Menu Set 13

Oysters Rockefeller
Tri-color Salad with Walnut Dressing
Creamy Walnut Dressing
Salmon Fillets en Papillote with Ginger-Lime Sauce
Broccoli and Sweet Pepper Stir-Fry
Lyonnaise Potatoes
Poppy Seed Cake Parry
Pain de Campagne

Friday, May 1 -Lunch

Menu Set 13

Oysters Rockefeller
Tri-color Salad with Walnut Dressing
Creamy Walnut Dressing
Salmon Fillets en Papillote with Ginger-Lime Sauce
Broccoli and Sweet Pepper Stir-Fry
Lyonnaise Potatoes
Poppy Seed Cake Parry
Pain de Campagne



WEEK OF MAY 04-08, 2020

CLEAN UP WEEK: NO SERVICE