

A Summer Company Retreat

Menu Week 2

*** Serving 10-11 ***

V=vegan

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THURSDAY Dinner

Moroccan fish tagine

saffron couscous and veggies v

lemon garlic kale salad

FRIDAY Lunch

cold cut & cheese platter

lettuce ~ tomato ~ pickles v

vegan chicken salad v

Vegannaise v ~mayonnaise~ mustard v

three bean salad v ~ chicken salad~ multinational green bean salad v

bread ~ crackers~ rice cakes

FRIDAY Dinner

new chicken parmesan

roasted eggplant and artichokes v

fettucine with olive oil and parsley v

SATURDAY Lunch

cold cut & cheese platter

lettuce ~ tomato ~ pickles v

vegan chicken salad v

Vegannaise v ~mayonnaise~ mustard v

three bean salad v ~ chicken salad~ multinational green bean salad v

bread ~ crackers~ rice cakes

SATURDAY Dinner

Vegetarian Lentil Balls

(Some v)

Kale Pesto v

lemon roasted green beans with pepitas

SUNDAY Lunch

LEFTOVERS of:

cold cut & cheese platter

lettuce ~ tomato ~ pickles v

vegan chicken salad v

Vegannaise v ~mayonnaise~ mustard v

three bean salad v ~ chicken salad~ multinational green bean salad v

bread ~ crackers~ rice cakes

SUNDAY Dinner

curried turkey skewers

cucumber raita

green rice

snap pea salad with coconut gremolata

MONDAY Lunch

LEFTOVERS of:

cold cut & cheese platter

lettuce ~ tomato ~ pickles v

vegan chicken salad v

Vegannaise v ~mayonnaise~ mustard v

three bean salad v ~ chicken salad~ multinational green bean salad v

bread ~ crackers~ rice cakes

MONDAY Dinner

miso roasted chicken

orange quinoa veggie salad v

roasted cauliflower with ginger cashew sauce v