



February 2026 Lunch Menu

Café Hours: M-F 6:30-AM – 3:00 PM

Serving Hot Breakfast 6:30AM to 9:30 AM

Serving Hot Lunch: 11:00 AM to 1:30 PM

Happy Hour: 2:00pm-3:00pm

2 nd Chicken and Noodles Green Beans Mashed Potatoes Creamy Tortellini w/ Broccoli & Sun-Dried Tomatoes (V) French Onion Soup (V)	3 rd Build a Burrito Bowl Black Beans Mexican Style Corn Queso Cilantro Lime Rice Grilled Peppers and Onions Assorted cold toppings Potato Soup	4 th Smothered Pork Chop Skillet Cabbage Mashed potatoes w/ gravy Shells Florentine California Medley Soup	5 th Pizza Day! Cheese, Pepperoni, All Meat, Spinach and Feta, Supreme, Chicken Bacon Ranch Garden Salad Boscoe Sticks with Marinara Cream of Asparagus Soup	6 th Rustic Salmon Twice Baked Cauliflower Roasted Broccoli Baby Bakers Spinach Stuffed Portobellos Chicken and Gnocchi Soup
9 th Honey Lime Chicken Breast Roasted Parmesan Cauliflower Roasted Sweet Potatoes Mushroom Stroganoff with Buttered Noodles Mushroom Brie Bisque	10 th Potato & Sweet Potato Bar with Assorted Toppings Chicken and Rice Soup	11 th Beef and Broccoli Stir Fry Vegetable Egg Roll (V) White Rice Grilled Vegetable Bake (V) Cheeseburger Soup	12 th Chicken with Herbed Mushroom Sauce Green Beans Garlic Mashed Potatoes Vegetable Lasagna Broccoli Cheddar Soup	13 th Shrimp, Steak, or Veggie Fajitas Cilantro Rice Poblano Queso Guacamole Tortilla Chips Macaroni and Cheese Sweet Pepper Beef Soup
16 th Caribbean Jerk Chicken Breast Green Beans Grilled Pineapple Cilantro Lime Rice Shells Florentine Spicy Thai Soup	17 th KMC Bowls - Mashed potatoes, breaded chicken, corn, cheese, gravy Apple and Kale Salad Pasta Fagioli	18 th Bourbon Grilled Salmon Fresh Vegetable Medley Rice Pilaf Tomato Basil Soup	19 th Italian Herb Grilled Chicken Brussels Sprouts with Balsamic Bacon and Cranberries Baby Bakers Cheese Ravioli with Marinara Mushroom Brie Bisque	20 th Italian Beef Sandwich Roasted Honey Carrots Super Salad Macaroni Salad Smokey Poblano Soup (V)
23 rd Butter Chicken with Bell Peppers Steamed Broccoli Basmati Rice Eggplant Parmesan Chicken Tortilla Soup	24 th Rustic Salmon Garlic Mashed Potatoes Brussel Sprouts Vegetable Lasagna Broccoli Cheddar Soup	25 th Orange Chicken Broccoli White Rice Vegetable Egg Rolls French Onion	26 th Herb Grilled Pork Chop Roasted Parmesan Cauliflower Roasted Sweet Potatoes Cheese Ravioli w/ Marinara Potato Soup	27 th Beef and Noodles Green Beans Mashed Potatoes Grilled Veggie Bake (V) Cheeseburger Soup

At least 4 out of 5 lunch meals we serve during the week follow the plate method, which encourages a balanced plate: half filled with non-starchy vegetables, one-quarter with lean protein, and one-quarter with healthy carbohydrate. The Apple a Day café only uses lean cooking techniques such as baking, broiling, boiling, grilling, roasting, and air frying to prepare our meals. Menu approved by RD. Milk available upon request.