

Week Four – Monday – Breakfast – 7:00am – 8:30am

Continental breakfast to include -

Assorted Cereals milk and Chocolate milk, pastry of the morning, muffin of the morning and croissants.

Fresh fruit – Sliced Pineapple, create your Greek yogurt parfait with fresh berry, granola, sunflower/pumpkin Dried Fruit cream cheese, jams and butter selection of sliced breads/bagels and gluten free bread, assorted fresh whole fruit

Smoothie of the day

Carrot & Apple Smoothie

Am Snack

Assorted Fresh Whole Fruits

Mini Muffins – flavor subject to change

Hot line -


Scrambled Eggs

Hard-Boiled Eggs,

Tator tots

French toast with syrup

Turkey links

Halal Breakfast Meat Option Available 

cream of wheat

congee with condiments

Week Four – Monday – Lunch – 11:20am – 1pm

Salad Bar

Daily choice of Mixed Greens, Diced Cucumbers, Diced Tomatoes, Diced Mixed Peppers, Broccoli or Cauliflower Florets, Carrot Sticks, Celery Sticks, Sliced Red Onion, Jalapeno or banana Peppers, Pickles, Olives, Sliced Beets, Sunflower seed, Pumpkin seed, dried Cranberries - Daily Proteins from Shredded Cheeses, Salmon, Tuna, Tofu, Hummus, Chickpeas, Beans, Quinoa, Meat & Meatless Proteins


Dressings


Alternating Dressing from Creamy Caesar, Italian - Fat Free, Balsamic Vinaigrette, Ranch - Fat Free, Thousand Island, Greek Feta Vinaigrette, East Asian sesame vinaigrette, French, Honey Mustard, and Raspberry vinaigrette, Oil & Vinegar

Soup of the Day with Crackers on side

Cream Base & Broth Base Soups – one with protein and one is vegetarian.

Salad of the day

Soy Ginger Green Bean Salad 


Mandarin Orange & Spinach 

Deli Bar

Selection of Deli Meats of Ham, Turkey, Roast beef, Cucumber, Tomato, onions, Cheese, Egg or Tuna Salad with choice of selected Bread and spreads.

Entrée

Herbed Roasted Chicken 


Pesto Pasta 


Garlic Butter Potatoes

Steamed Vegetables

International

All Beef Hotdog

Halal Option Available 

Beyond Meat Sausage on Bun 

Dessert,

Assorted Whole Fresh Fruit

Lemon Burst Squares

Pm snacks

Assorted Fresh Whole Fruits

Yogurt Tube

Week Four – Monday – Dinner – 5:15pm – 6:45pm

Salad Bar

Daily choice of Mixed Greens, Diced Cucumbers, Diced Tomatoes, Diced Mixed Peppers, Broccoli or Cauliflower Florets, Carrot Sticks, Celery Sticks, Sliced Red Onion, Jalapeno or banana Peppers, Pickles, Olives, Sliced Beets, Sunflower seed, Pumpkin seed, dried Cranberries - Daily Proteins from Shredded Cheeses, Salmon, Tuna, Tofu, Hummus, Chickpeas, Beans, Quinoa, Meat & Meatless Proteins


Dressings


Alternating Dressing from Creamy Caesar, Italian - Fat Free, Balsamic Vinaigrette, Ranch - Fat Free, Thousand Island, Greek Feta Vinaigrette, East Asian sesame vinaigrette, French, Honey Mustard, and Raspberry vinaigrette, Oil & Vinegar

Soup of the Day


Cream Base & Broth Base Soups – one with protein and one is vegetarian.

Salad of the day

Soy Ginger Green Bean Salad 

Mandarin Orange & Spinach 

Entrée

Lamb Loin chop 


Grilled Zucchini with Chickpea 

Rice pilaf

Kalebenzo Vegetable

International Station

Lemongrass Chicken Noodle Bowl 

Tofu Noodle Bowl 

Dessert

Assorted Fresh whole Fruit

Tiger Brownie

Week Four – Tuesday – Breakfast – 7:00am – 8:30am

Continental breakfast to include -

Assorted Cereals milk and Chocolate milk, pastry of the morning, muffin of the morning and croissants.

Fresh fruit – Sliced honeydew, create your Greek yogurt parfait with fresh berry, granola, sunflower/pumpkin Dried Fruit cream cheese, jams and butter selection of sliced breads/bagels and gluten free bread, assorted fresh whole fruit

Smoothie of the day

Energy Upper

Am Snack

Assorted Fresh Whole Fruits

Apple Slices


Hot Line


Cheese Omelet

baby pancake potatoes

Pancakes & Syrup

Grilled breakfast ham

Halal Breakfast Meat Option Available 

Baked beans 

Congee

Week Four – Tuesday – Lunch – 11:20am – 1pm

Salad Bar

Daily choice of Mixed Greens, Diced Cucumbers, Diced Tomatoes, Diced Mixed Peppers, Broccoli or Cauliflower Florets, Carrot Sticks, Celery Sticks, Sliced Red Onion, Jalapeno or banana Peppers, Pickles, Olives, Sliced Beets, Sunflower seed, Pumpkin seed, dried Cranberries - Daily Proteins from Shredded Cheeses, Salmon, Tuna, Tofu, Hummus, Chickpeas, Beans, Quinoa, Meat & Meatless Proteins


Dressings

Alternating Dressing from Creamy Caesar, Italian - Fat Free, Balsamic Vinaigrette, Ranch - Fat Free, Thousand Island, Greek Feta Vinaigrette, East Asian sesame vinaigrette, French, Honey Mustard, and Raspberry vinaigrette, Oil & Vinegar

Soup of the Day

Cream Base & Broth Base Soups – one with protein and one is vegetarian.

Salad of the day

Baby kale Cucumber & Pepper Salad 
Caesar Salad


Deli Bar

Selection of Deli Meats of Ham, Turkey, Roast beef, Cucumber, Tomato, onions, Cheese Egg or Tuna Salad with choice of selected Bread and spreads.

Entrée –

Red Pork Curry

Halal Option Available 


Tofu & Eggplant Thai Curry 


Jasmine Rice,

Steamed Veg

International Station

Fish Taco's 

Mango Slaw 

Vegetable tacos 

Salsa and Guacamole

Dessert

Assorted Whole Fruit

Black Forest Cake

Pm Snack

Hummus & Cracker Kit

Week Four – Tuesday – Dinner – 5:15pm – 6:45pm

Salad Bar

Daily choice of Mixed Greens, Diced Cucumbers, Diced Tomatoes, Diced Mixed Peppers, Broccoli or Cauliflower Florets, Carrot Sticks, Celery Sticks, Sliced Red Onion, Jalapeno or banana Peppers, Pickles, Olives, Sliced Beets, Sunflower seed, Pumpkin seed, dried Cranberries - Daily Proteins from Shredded Cheeses, Salmon, Tuna, Tofu, Hummus, Chickpeas, Beans, Quinoa, Meat & Meatless Proteins

Dressings

Alternating Dressing from Creamy Caesar, Italian - Fat Free, Balsamic Vinaigrette, Ranch - Fat Free, Thousand Island, Greek Feta Vinaigrette, East Asian sesame vinaigrette, French, Honey Mustard, and Raspberry vinaigrette, Oil & Vinegar


Soup of the Day

Cream Base & Broth Base Soups – one with protein and one is vegetarian.

Entrée

Apple Glazed Pork Chop


Halal Option Available

Roasted Brussel Sprout & Soy Protein 

Jalapeno Corn Bread 

Steamed Veg

International Station

Beef Shepards Pie 

Couscous Stuffed Peppers 

Dessert

Fruit

Banana Cake

Week Four – Wednesday – Breakfast - 7:00am – 8:30am

Continental breakfast to include -

Assorted Cereals milk and Chocolate milk, pastry of the morning, muffin of the morning and croissants.

Fresh fruit – Sliced watermelon, create your Greek yogurt parfait with fresh berry, granola, sunflower/pumpkin Dried Fruit cream cheese, jams and butter selection of sliced breads/bagels and gluten free bread, assorted fresh whole fruit

Smoothie of the Day

Virgin green Monster – Spinach Soymilk Flax & Banana

Hot line

Breakfast sausage & Egg Muffin sandwich

(Halal Option Available) 

hashbrown triangle

Waffles & Syrup Chicken sausage,

Cream of oatmeal

Congee & Condiments

Am Snacks

Assorted Fresh Whole Fruits

Smores Bites

Week Four – Wednesday – Lunch – 11:20am – 1pm

Salad Bar - Daily choice of Mixed Greens, Diced Cucumbers, Diced Tomatoes, Diced Mixed Peppers, Broccoli or Cauliflower Florets, Carrot Sticks, Celery Sticks, Sliced Red Onion, Jalapeno or banana Peppers, Pickles, Olives, Sliced Beets, Sunflower seed, Pumpkin seed, dried Cranberries - Daily Proteins from Shredded Cheeses, Salmon, Tuna, Tofu, Hummus, Chickpeas, Beans, Quinoa, Meat & Meatless Proteins

Dressings - Alternating Dressing from Creamy Caesar, Italian - Fat Free, Balsamic Vinaigrette, Ranch - Fat Free, Thousand Island, Greek Feta Vinaigrette, East Asian sesame vinaigrette, French, Honey Mustard, and Raspberry vinaigrette, Oil & Vinegar

Soup of the Day - Cream Base & Broth Base Soups – one with protein and one is vegetarian.

Salad of the day

Chinese Lo Maine Noodle Salad



Turkey Waldorf Salad

Deli Bar - Selection of Deli Meats of Ham, Turkey, Roast beef, Cucumber, Tomato, onions, Cheese, Egg or Tuna Salad with choice of selected Bread and spreads.

Entrée

Grilled Beef Burger on Bun



Vegan Burger with Roasted Pepper



Paprika Potato

Kalebanzo Steamed Veg

International Station

Spaghetti Pork Bolognese

Halal Option Available

Spaghetti & Sauce



Dessert - Fresh fruit, Pound Cake

Pm Snack

Assorted Fresh Whole Fruits

Bear Paw Cookie

Week Four – Wednesday – Dinner – 5:15pm – 6:45pm

Salad Bar

Daily choice of Mixed Greens, Diced Cucumbers, Diced Tomatoes, Diced Mixed Peppers, Broccoli or Cauliflower Florets, Carrot Sticks, Celery Sticks, Sliced Red Onion, Jalapeno or banana Peppers, Pickles, Olives, Sliced Beets, Sunflower seed, Pumpkin seed, dried Cranberries - Daily Proteins from Shredded Cheeses, Salmon, Tuna, Tofu, Hummus, Chickpeas, Beans, Quinoa, Meat & Meatless Proteins

Dressings

Alternating Dressing from Creamy Caesar, Italian - Fat Free, Balsamic Vinaigrette, Ranch - Fat Free, Thousand Island, Greek Feta Vinaigrette, East Asian sesame vinaigrette, French, Honey Mustard, and Raspberry vinaigrette, Oil & Vinegar



Soup of the Day

Cream Base & Broth Base Soups – one with protein and one is vegetarian.

Entrée

Grilled Cod 
Cheese Tortellini in Light Cream 
Marinated Broccoli & Peppers 
Steam vegetables

International Station

Street Style Chicken Tacos 
Nacho Refried Bean & Cheese 

Dessert

Assorted Fresh Whole Fruits
Tuxedo Truffle Mousse cake

Week Four – Thursday – Breakfast – 7:00am – 8:30am


Continental breakfast to include -

Assorted Cereals milk and Chocolate milk, pastry of the morning, muffin of the morning and croissants.
Fresh fruit – Bunches of Grapes, create your Greek yogurt parfait with fresh berry, granola, sunflower/pumpkin Dried Fruit cream cheese, jams and butter selection of sliced breads/bagels and gluten free bread, assorted fresh whole fruit

Smoothie of the day - Peachy Keene – Peaches, Banana Greek Yogurt and Nutmeg

Hot line

Poached egg
scrambled eggs,
Tator tots
Pancake puffs & Syrup
Bacon

Halal breakfast meat option available 

Cream of wheat
congee with Condiments

Am Snack

Assorted Fresh Whole Fruits
Sea Salt Seaweed

Week Four – Thursday – Lunch – 11:20 am – 1pm

Salad Bar

Daily choice of Mixed Greens, Diced Cucumbers, Diced Tomatoes, Diced Mixed Peppers, Broccoli or Cauliflower Florets, Carrot Sticks, Celery Sticks, Sliced Red Onion, Jalapeno or banana Peppers, Pickles, Olives, Sliced Beets, Sunflower seed, Pumpkin seed, dried Cranberries - Daily Proteins from Shredded Cheeses, Salmon, Tuna, Tofu, Hummus, Chickpeas, Beans, Quinoa, Meat & Meatless Proteins



Dressings

Alternating Dressing from Creamy Caesar, Italian - Fat Free, Balsamic Vinaigrette, Ranch - Fat Free, Thousand Island, Greek Feta Vinaigrette, East Asian sesame vinaigrette, French, Honey Mustard, and Raspberry vinaigrette, Oil & Vinegar

Soup of the Day

Cream Base & Broth Base Soups – one with protein and one is vegetarian.


Salad of the day

Chickpea chaat Salad 
Greek Orzo Salad 




Deli Bar

Selection of Deli Meats of Ham, Turkey, Roast beef Egg or Tuna Salad with choice of selected Bread and spreads.
Cucumber, Tomato onions and Cheese

Entrée

Cambodian Lemongrass Beef
Halal Option Available 
Garlic green Beans & Soy Steak 
Jasmine Rice
Steamed Vegetables

International

Buffalo Chicken Pizza 
Vegetable Lovers Pizza 
Gluten free pizza available 

Dessert - Strawberry Cream Cake, Assorted fresh fruits

Pm snack

Assorted Fresh Whole Fruits
Coco banana Chips

Week Four – Thursday – Dinner – 5:15pm – 6:45pm

Salad Bar

Daily choice of Mixed Greens, Diced Cucumbers, Diced Tomatoes, Diced Mixed Peppers, Broccoli or Cauliflower Florets, Carrot Sticks, Celery Sticks, Sliced Red Onion, Jalapeno or banana Peppers, Pickles, Olives, Sliced Beets, Sunflower seed, Pumpkin seed, dried Cranberries - Daily Proteins from Shredded Cheeses, Salmon, Tuna, Tofu, Hummus, Chickpeas, Beans, Quinoa, Meat & Meatless Proteins

Dressings


Alternating Dressing from Creamy Caesar, Italian - Fat Free, Balsamic Vinaigrette, Ranch - Fat Free, Thousand Island, Greek Feta Vinaigrette, East Asian sesame vinaigrette, French, Honey Mustard, and Raspberry vinaigrette, Oil & Vinegar


Soup of the Day

Cream Base & Broth Base Soups – one with protein and one is vegetarian.

Entrée –

Sesame Pork Stir Fry,

Halal Option Available 

Bang Bang Tempura Cauliflower 


Jasmine Rice,

Lo main noodle with broth

Halal Option Available

International Station

Roast Beef & gravy

Halal Option Available 

Garlic Mashed Potatoes

Dessert

Assorted Whole Fresh fruit

Vanilla Caramel Cake

Week Four – Friday – Breakfast – 7:00am – 8:30am

Continental breakfast to include -


Assorted Cereals milk and Chocolate milk, pastry of the morning, muffin of the morning and croissants.

Fresh fruit – Sliced Cantaloup, create your Greek yogurt parfait with fresh berry, granola, sunflower/pumpkin Dried Fruit cream cheese, jams and butter selection of sliced breads/bagels and gluten free bread, assorted fresh whole fruit

Smoothie of the Day

Purple Power Smoothie – Berries Carrot Apples Beet Parsley & Orange Juice


Hot line –


Smoked Salmon eggs Benedict 

Waffle & syrup,

Diced potatoes,

Sausage patty

Halal Breakfast meat option available 

Baked beans 

Congee with Condiments

Am Snacks

Assorted Fresh Whole Fruits

Rice Krispy Square

Week Four– Friday – Lunch – 11:20am – 1pm

Salad Bar

Daily choice of Mixed Greens, Diced Cucumbers, Diced Tomatoes, Diced Mixed Peppers, Broccoli or Cauliflower Florets, Carrot Sticks, Celery Sticks, Sliced Red Onion, Jalapeno or banana Peppers, Pickles, Olives, Sliced Beets, Sunflower seed, Pumpkin seed, dried Cranberries - Daily Proteins from Shredded Cheeses, Salmon, Tuna, Tofu, Hummus, Chickpeas, Beans, Quinoa, Meat & Meatless Proteins


Dressings

Alternating Dressing from Creamy Caesar, Italian - Fat Free, Balsamic Vinaigrette, Ranch - Fat Free, Thousand Island, Greek Feta Vinaigrette, East Asian sesame vinaigrette, French, Honey Mustard, and Raspberry vinaigrette, Oil & Vinegar

Soup of the Day

Cream Base & Broth Base Soups – one with protein and one is vegetarian.

Salad of the day

Soy Vegetables Salad 


Caesar Salad

Deli Bar

Selection of Deli Meats of Ham, Turkey, Roast beef, Cucumber, Tomato, onions, Cheese. Egg or Tuna Salad with choice of selected Bread and spreads.

Entrees –

Filipino BBQ Pork Kabob


Halal option available 

Sautee Spinach 

Garlic Soy Fried Rice 

Steamed Vegetables

International Station

Perogy Bar 

Bacon bits

sour cream, Scallions & Sautee Onions

Dessert –

Assorted Fresh Whole Fruit

Wild Berry Macaroon

Pm snack

Whole fresh Fruit

Red velvet cookies

Week Four – Friday – Dinner – 5:00pm – 6:00pm

Themed event menu suggested by boarders or

Salad Bar

Daily choice of Mixed Greens, Diced Cucumbers, Diced Tomatoes, Diced Mixed Peppers, Broccoli or Cauliflower Florets, Carrot Sticks, Celery Sticks, Sliced Red Onion, Jalapeno or banana Peppers, Pickles, Olives, Sliced Beets, Sunflower seed, Pumpkin seed, dried Cranberries - Daily Proteins from Shredded Cheeses, Salmon, Tuna, Tofu, Hummus, Chickpeas, Beans, Quinoa, Meat & Meatless Proteins

Dressings

Alternating Dressing from Creamy Caesar, Italian - Fat Free, Balsamic Vinaigrette, Ranch - Fat Free, Thousand Island, Greek Feta Vinaigrette, East Asian sesame vinaigrette, French, Honey Mustard, and Raspberry vinaigrette, Oil & Vinegar

Soup of the Day


Cream Base & Broth Base Soups – one with protein and one is vegetarian.

Entrée

BBQ Pork Ribs

Halal Option Available 

Baked Parmesan Portobello Mushroom 

Baked beans 

Steamed Veg

International Station

Chicken Fingers

Waffle Fries

Meatless Chicken fingers 

Dessert

Fresh Whole Fruits

Chocolate Silk Cake

Week Four – Saturday – Breakfast – 8:00am – 10:00am

Continental breakfast to include -

Assorted Cereals milk and Chocolate milk, pastry of the morning, muffin of the morning and croissants.

Fresh fruit – strawberries, create your Greek yogurt parfait with fresh berry, granola, sunflower/pumpkin Dried Fruit cream cheese, jams and butter selection of sliced breads/bagels and gluten free bread, assorted fresh whole fruit

Egg cooked to order

If the boarder is up and wants some eggs, just ask! From fried eggs, cheese omelet to scrambled

Week Four – Saturday – Lunch – 11:20am – 1:00pm

Salad Bar

Daily choice of Mixed Greens, Diced Cucumbers, Diced Tomatoes, Diced Mixed Peppers, Broccoli or Cauliflower Florets, Carrot Sticks, Celery Sticks, Sliced Red Onion, Jalapeno or banana Peppers, Pickles, Olives, Sliced Beets, Sunflower seed, Pumpkin seed, dried Cranberries - Daily Proteins from Shredded Cheeses, Salmon, Tuna, Tofu, Hummus, Chickpeas, Beans, Quinoa, Meat & Meatless Proteins, Weekend deli meat platter with breads & Spreads

Soup of the Day

Vegetarian Soup

Salad of the Day


Potato Salad 

Dressings

Alternating Dressing from Creamy Caesar, Italian - Fat Free, Balsamic Vinaigrette, Ranch - Fat Free, Thousand Island, Greek Feta Vinaigrette, East Asian sesame vinaigrette, French, Honey Mustard, and Raspberry vinaigrette, Oil & Vinegar

Entrée –


Seared Chicken with Chimichurri Sauce 


Grilled Vegetables with Chickpea 

Garlic Butter Steamed Potatoes

Kalebenzo Steamed

International Stations

Beef & Broccoli Stir Fry 

Broccoli & Tofu Stir Fry 

Jasmine rice

Dessert

Chocolate Ice cake

Week Four – Saturday - Dinner – 5:00pm – 6:00pm

Themed event menu suggested by boarders or

Salad Bar

Daily choice of Mixed Greens, Diced Cucumbers, Diced Tomatoes, Diced Mixed Peppers, Broccoli or Cauliflower Florets, Carrot Sticks, Celery Sticks, Sliced Red Onion, Jalapeno or banana Peppers, Pickles, Olives, Sliced Beets, Sunflower seed, Pumpkin seed, dried Cranberries - Daily Proteins from Shredded Cheeses, Salmon, Tuna, Tofu, Hummus, Chickpeas, Beans, Quinoa, Meat & Meatless Proteins


Soup of the Day


Cream Base vegetarian


Dressings

Alternating Dressing from Creamy Caesar, Italian - Fat Free, Balsamic Vinaigrette, Ranch - Fat Free, Thousand Island, Greek Feta Vinaigrette, East Asian sesame vinaigrette, French, Honey Mustard, and Raspberry vinaigrette, Oil & Vinegar

Entrée –


Creamy Chicken Broccoli 


Veg and soy protein Stuffed Peppers 

Cheese Cannelloni 

steamed Vegetables

International Station

Shrimp Ramen Bowl 

Vegetable Ramen Bowl 

Dessert

Fresh fruit

Cheesecake

Week Four – Sunday – Brunch – 10:30am – 12:30pm

Continental breakfast to include -

Assorted Cereals milk and Chocolate milk, pastry of the morning, muffin of the morning and croissants.

create your Greek yogurt parfait with fresh berry, granola, sunflower/pumpkin Dried Fruit cream cheese, jams and butter selection of sliced breads/bagels and gluten free bread, assorted fresh whole fruit

Salad Bar

Daily choice of Mixed Greens, Diced Cucumbers, Diced Tomatoes, Diced Mixed Peppers, Broccoli or Cauliflower Florets, Carrot Sticks, Celery Sticks, Sliced Red Onion, Jalapeno or banana Peppers, Pickles, Olives, Sliced Beets, Sunflower seed, Pumpkin seed, dried Cranberries - Daily Proteins from Shredded Cheeses, Salmon, Tuna, Tofu, Hummus, Chickpeas, Beans, Quinoa, Meat & Meatless Proteins

Dressings

Alternating Dressing from Creamy Caesar, Italian - Fat Free, Balsamic Vinaigrette, Ranch - Fat Free, Thousand Island, Greek Feta Vinaigrette, East Asian sesame vinaigrette, French, Honey Mustard, and Raspberry vinaigrette, Oil & Vinegar

Soup of the Day

Broth Base Soups – vegetarian

Entrée –

Egg & Sausage Muffin Sandwich


(halal Option Available),

Hard Boiled Eggs,

Pancake Bites,

Turkey Bacon,

Baby pancake hashbrown

Honey Citrus Chicken 

baked Haddock with tomato & Olives 

tempura green bean

Rice

Steamed Veg

International Station

Omelet Bar – eggs cooked to order

Dessert

Fresh fruit & Lemon Cream Cake

Week Four – Sunday – Dinner – 5:00pm – 6:00pm

- Themed event menu suggested by boarders or


Salad Bar

Daily choice of Mixed Greens, Diced Cucumbers, Diced Tomatoes, Diced Mixed Peppers, Broccoli or Cauliflower Florets, Carrot Sticks, Celery Sticks, Sliced Red Onion, Jalapeno or banana Peppers, Pickles, Olives, Sliced Beets, Sunflower seed, Pumpkin seed, dried Cranberries - Daily Proteins from Shredded Cheeses, Salmon, Tuna, Tofu, Hummus, Chickpeas, Beans, Quinoa, Meat & Meatless Proteins

Dressings


Alternating Dressing from Creamy Caesar, Italian - Fat Free, Balsamic Vinaigrette, Ranch - Fat Free, Thousand Island, Greek Feta Vinaigrette, East Asian sesame vinaigrette, French, Honey Mustard, and Raspberry vinaigrette and Oil & Vinegar –


Soup of the Day

Broth Base Soups 

Entrée –



Honey Glazed Smoked Ham

(Halal option available) 

Chipotle mac & Cheese 

Mashed potato,
Steamed Vegetables

International Station

Big Ol Beef Burrito 
Vegetable Burrito - 

Dessert

Fresh fruit
Nanaimo Bar