

Lunch Menu



St. James



December 1 - 5

Monday

Tuesday

Wednesday

Thursday

Friday



Sizzle & Main



White Beans and Rice
Smoked Sausage
Mixed Vegetables
Honey Glazed Cornbread

Gringo Lasagna
Elotes
Roasted Corn and Pepper Salad

Beef Bulgogi
Jasmine Rice
Roasted Vegetables

Italian Grinders
(Salami, Pepperoni, Ham, and Provolone)
Kettle Chips
Warm Marinara
Sauteed Green Beans

Loaded Baked Potato Bar
(Chili, Cheese, Bacon, Green Onions)
Roasted Broccoli



Aller-Free Eats



Jerked Chicken
Caribbean Rice
Seasoned Black Beans

Chicken Quesadilla
Cilantro-Lime Rice
Corn Tortilla Chips

Pot Roast
Roasted Potatoes
Beef Gravy
Roasted Broccoli

Portabella Pizza
Gluten Free
Tomato-Basil
Pasta Salad

Pork Verde
Yellow Rice
Black Beans
Corn Tortilla Chips



Salad Bar Includes: Romain Lettuce, Mixed Greens, Twelve Fresh Toppings and House-Made Dressings.

ChefAdvantage is committed to serving nutritious and delicious meals!
We use locally sourced ingredients whenever possible.
We do not use MSG, Trans Fats or High Fructose Corn Syrup



Lunch Menu



St. James



December 8 - 12

Monday

Tuesday

Wednesday

Thursday

Friday



Sizzle & Main



National "Donair"
Day
Ground Beef
Donair
Steak Frites

Beef and Cheese
Nachos
Chef Eric's Yellow
Rice
Seasoned Black
Beans

Shrimp Po'Boys
Cajun French Fries
Potato Salad
(Lettuce, Tomato,
and Pickles)

Beef Brisket Pho
Bowls
Rice Noodles, Basil,
Sriracha Sauce,
Cilantro, and Lime
Soy Glazed Edamame

Duck and Andouille
Sausage Gumbo
Steamed White Rice
Corn Maque Choux
French Bread



Aller-Free Eats



Egg Roll Bowl
Seasoned Ground Pork
Steamed Jasmine Rice
Pickled Cabbage and
Carrots

Crispy Greek Falafel
Herbed Quinoa
Cucumber, Onion,
and Dill Salad

Chicken Picatta
Italian Style
Potatoes
Sauteed Green
Beans

Blackened Chicken
Seasoned Rice
Sauteed Zucchini and
Squash

Hamburger Steak
Beef Gravy
Roasted Potatoes
English Peas



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Lunch Menu



St. James



December 15 -19

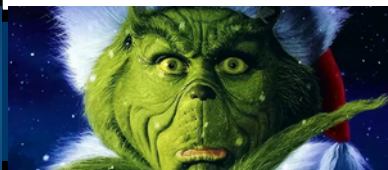
Monday

Tuesday

Wednesday

Thursday

Friday



**Elf Spaghetti
(Hold The Syrup)
Festive Focaccia
Buddy's Candied
Brussels Sprouts**

**A Lovely Cheese Pizza
Buzz's Roasted
Broccoli
Uncle Frank's Fries
Sticky Bandit Rice
Krispy Treats**

**Roast Beast
Who Hash
Who Pudding
Grinchy Green
Beans**

**Grand slam
Breakfast
Pancakes
Scrambled Eggs
Sausage Links
Fresh Fruit**

**Gingerbread Day
(Early Dismissal)**



Aller-Free Eats



**Chicken Quesadilla
Spanish Rice
Black Beans and
Corn**

**Italian Baked Chicken
Gluten Free Penne
Marinara
Balsamic Roasted
Vegetables**

**Beef and Broccoli
Steamed White Rice
Ginger Roasted
Carrots**

**Pork Chops
Roasted Sweet
Potato
Mixed Vegetables**



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Lunch Menu



St. James



December 22-26

Monday

Tuesday

Wednesday

Thursday

Friday



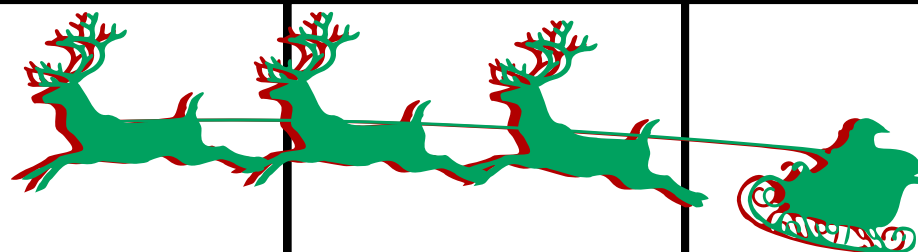
Sizzle & Main



MERRY
CHRISTMAS



Aller-Free Eats



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Lunch Menu



St. James



December 29 - Jan 2

Monday

Tuesday

Wednesday

Thursday

Friday



Sizzle & Main



HAPPY

Aller-Free Eats

ALLER-FREE
EATS

ALLER-FREE
EATS

NEW YEAR!



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