WEDNESDAY'S MEDIEVAL GAMES MENU

D: Pan Fried Chicken Shawarma gf, nf, sf

Hummus gf, nf, sf, vgn
Yogurt-Cucumber Sauce gf, nf, sf, vgtn
Pita, traditional & gluten free df, nf, sf

Crudité: Cucumbers, Carrots, Jicama, Celery, & Sweet Peppers

Creamy Polenta & Ratatouille gf, nf, sf, vgn

Buttermilk Poundcake nf, sf, vgtn Chocolate Mousse with Strawberry Sauce gf, nf, sf, vgn

Notations: vgtn vegetarian vgn vegan gf gluten free df dairy free sf soy free nf nut free

THURSDAY'S MEDIEVAL GAMES MENU

B:	Breakfast Burritos filled with scrambled eggs, cheese, & refried beans with Roasted Tomato Salsa	nf, sf, vgtn
	Coconut-Vanilla Rice Pudding with Creamy Mango Sauce	gf, nf, sf, vgn
	Bananas & Pears	
S/am:	Granola, Yogurt, and Blueberry Parfaits Vegan yogurt & nut free granola are available.	gf, sf, vgtn gf, sf, nf, vgn
L:	Taco Salad Bar gf, nf, sf Romaine, Red Cabbage, Kidney Beans, & Black Olives with choice of seasoned ground turkey or seasoned tofu with choice of cheese, sour cream, avocado dressing (vegan), & crispy corn tortilla strips	
	New World White Chocolate Almond Biscotti Snickerdoodles Caramel Corn	vgtn nf, vgn gf, nf, sf, vgn
S/pm:	Apples, Pretzels, & Peanut Butter Dip Korean Noodles with Gochujang Sauce may contain traces of wheat & soy	sf, vgn nf, vgn
D:	Crusty Bread GF Scones	nf, vgn gf, nf, vgtn
	Vegan Sausages Herb Roasted Steelhead Trout Smoked Chicken Drumsticks Chicken-Apple Sausage	nf, vgn gf, df, nf, sf df, gf, nf, sf gf, df, nf, sf
	Roasted Broccoli, Carrots, & Creamer Potatoes Rustic Chocolate Tart Gingerbread Cake Apple Crostadas Pear Cake	gf, nf, sf, vgn sf, vgtn nf, sf, vgtn nf, vgn gf, df, sf, vgtn
	Notations: vgtn vegetarian vgn vegan gf df dairy free sf soy free nf	gluten free nut free

FRIDAY'S MEDIEVAL GAMES MENU

B: Crustless Italian Quiche vgtn, gf, nf, sf, vgtn Creamy Oatmeal gf, nf, vgn with choice of bananas, dried fruit, walnuts, & brown sugar Bananas & Pears S/am: Zucchini Muffins df, gf, nf, sf, vgtn Banana & Peanut Butter Smoothies gf, sf, vgn L: Alfredo Chicken Pasta nf. sf Spring Greens Salad with Buttermilk Dressing or Balsamic Vinaigrette (vegan) gf, nf, sf Vegetable & Chickpea Masala with Quinoa gf, nf, sf, vgn Brookies (marbled chocolate chip bar cookie & brownie) nf, vgtn Double Chocolate Caramel Chip Cookies gf, nf, vgtn Caramel Corn gf, nf, sf, vgn D: Chicken Gumbo & Rice df, nf, sf Green Curry Soup with Pan Fried Tofu, Sauteed Red Onions, nf, vgn Stir-Fried Vegetables, & Forbidden Rice Creamy Tomato Basil Soup with Sauteed Fennel, Grilled Zucchini & gf, sf, vgn Sweet Peppers, & Cannellini Beans. Contains cashews **Toasted Cornbread Squares** sf, nf, vgtn **Buttermilk Biscuits** sf, nf, vgtn Wheat Rolls nf, sf, vgn Oat Scones gf, df, nf, sf, vgtn

Notations: vgtn vegetarian vgn vegan gf gluten free df dairy free sf soy free nf nut free

SATURDAY'S MEDIEVAL GAMES MENU

B #1: Scratch Chai gf, nf, sf, vgtn
Assorted Teas gf, nf, sf, vgn

Banana Bread nf, sf, vgn
Lemon Bread nf, sf, vgtn
Pina Colada Scones gf, nf, sf, vgn

B #2: Mediterranean Eggs (eggs poached in a tomato ragu) gf, nf, sf, vgtn sourdough crostini gf, nf, sf, vgtn

Oatmeal Buttermilk Waffles nf, sf, vgtn with butter, syrup, & blueberry sauce nf, sf, vgtn

Mexican Breakfast Hash (pan-fried potatoes, onions, sweet peppers, & soyriso) gf, nf, vgn with guacamole gf, nf, vgn

Cuties & Pineapple

Coffee, hot water, assorted teas, cream, & sugar will be available each morning by 7am.

Cups will NOT be provided.

Menu is subject to change without notice. Updated menus will be available on the website.

Notations: vgtn vegetarian vgn vegan gf gluten free df dairy free sf soy free nf nut free

Please direct any food related questions to Colleen Pope at arizonamedievalgames@gmail.com at least **2 weeks in advance** of the event.