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	nf, sf, vgtn
	with Roasted Tomato Salsa	

Coconut-Vanilla Rice Pudding with Creamy Mango Sauce gf, nf, sf, vgn

Bananas & Pears

S/am: Granola, Yogurt, and Blueberry Parfaits gf, sf, vgtn

*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, vgn

D: Crusty Bread nf, vgn
GF Scones gf, nf, vgtn

Vegan Sausagesnf, vgnHerb Roasted Steelhead Troutgf, df, nf, sfSmoked Chicken Drumsticksdf, gf, nf, sfChicken-Apple Sausagegf, df, nf, sf

Roasted Broccoli, Carrots, & Creamer Potatoes gf, nf, sf, vgn

Rustic Chocolate Tart

Gingerbread Cake

Apple Crostadas

Pear Cake

nf, vgtn

nf, vgtn

nf, vgtn

nf, vgtn

nf, vgtn

nf, vgtn

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

FRIDAY'S MEDIEVAL GAMES MENU

B: Creamy Eggs, scrambled eggs blended with Boursin cheese gf, nf, sf, vgtn Creamy Oatmeal gf, nf, vgn with choice of bananas, dried fruit, walnuts, & brown sugar Bananas & Pears S/am: Banana & Peanut Butter Smoothies gf, sf, vgn Korean Noodles with Gochujang Sauce may contain traces of wheat & soy nf, vgn Alfredo Chicken Pasta L: nf. sf Spring Greens Salad with Buttermilk Dressing & 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, vgn D: Chicken Gumbo & Rice df, nf, sf Green Curry Soup with Edamame, 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** nf, sf,, vgtn **Buttermilk Biscuits** nf, sf,, vgtn Wheat Rolls nf, sf, vgn Oat Scones gf, df, nf, vgtn

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

SATURDAY'S MEDIEVAL GAMES MENU

	Assorted Teas	gf, nf, sf, vgn
	Banana Bread Lemon Bread Pina Colada Scones Zucchini Muffins	nf, sf, vgn nf, sf, vgtn gf, nf, vgn df, gf, nf, sf, vgtn
B #2:	Mediterranean Eggs (eggs poached in a tomato ragu) sourdough crostini & feta	gf, nf, sf, vgtn 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, & gf, nf, vgn soyriso) with guacamole gf, nf, vgn

Cuties & Pineapple

B #1: Scratch Chai

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 <u>arizonamedievalgames@gmail.com</u> at least **2 weeks in advance** of the event.

gf, nf, sf, vgtn