

NAME: _____ UNIT _____ WEEK 18 4/28 thru 5/4

Food allergies:		4/28	4/29	4/30	5/1	5/2	5/3	5/4		
Cook Temp: 1=Rare; 2=Med Rare; 3=Medium; 4=Med Well; 5=Well Done		M	Tu	W	Th	F	Sa	Su	Price	Charge
DAILY SPECIALS	MON Roasted pork tenderloin								\$22	
	TUE Chickent Parmesan								\$20	
	WED Portuguese Baked Cod								\$25	
	THU Baked Stuffed Meatloaf								\$20	
	FRI Cheeseburgers								\$18	
	SAT Baked Chicken Caprese								\$22	
	SUN Baked Stuffed Peppers								\$20	
EVERY DAY	Spaghetti and Meatballs								\$20	
	Grilled Chicken Breast								\$22	
	Baked Cod								\$25	
	Grilled Steak Tips								\$25	
	Cooked Temp (see above)									
SALAD ENTRÉE	Garden Salad								\$12	
	Caesar Salad								\$10	
	Greek Salad								\$12	
	Add: Grilled Chicken								\$5	
	Add: Chicken Salad								\$5	
	Add: Seafood Salad								\$5	
SOUP	Claim Chowder Bowl								\$6	
	Clam Chowder Quart								\$15	
	Sweet Potato Corn Bowl								\$6	
	Sweet Potato Corn Quart								\$15	
	Italian Wedding Soup Bowl								\$6	
	Italian Wedding Soup Quart								\$15	
SIDE SALADS	Garden Salad								\$5	
	Caesar Salad								\$5	
	Salad Dressing (see below options)									
DESSERT	Apple Pie								\$6	
	Bread Pudding								\$5	
	Turtle Cheese Cake								\$7	
		0	0	0	0	0	0	0		

1= Italian vinaigrette; 2=Balsamic vinaigrette; 3=Ranch; 4= Creamy Italian; 5=Honey mustard; 6=Caesar Tax 7% Total

Credit card number Exp Date CV Zip code billing address

Authorization Signature