

Monday August 2

**Tequila Lime Chicken Fajitas**

Sliced naturally raised chicken breast sautéed with peppers and onions in spicy tequila lime sauce. Avocado cilantro crema, tomatillo salsa, queso fresco, pickled jalapenos and flour tortillas.

**(v) Tequila Lime Tofu Fajitas**

Sliced organic tofu sautéed with peppers and onions in spicy tequila lime sauce. Avocado cilantro crema, tomatillo salsa, queso fresco, pickled jalapenos and flour tortillas.

***Cilantro Corn rice & Chipotle Black Beans***

Tuesday August 3

**Jerk Chicken** **w/Papaya, Jicama, Lime & Mint**

**(v) Jerk Tofu & Red Beans w/ Papaya, Jicama, Lime & Mint**

***Spinach - Roasted Garlic Quinoa Salad***

Wednesday August 4

**BBQ Korean Flank Wrap** Grilled and sliced

**(v) Spicy Tofu Vegetable Wrap** Korean inspired and loaded with crispy marinated tofu, julienne carrot, celery, cucumber, red pepper, green onion Napa cabbage, noodle and drizzled w/ Hoisin aioli and wrapped with rice paper

***Brown Rice - Ginger Broccoli Salad, Veggie Pot Sticker***

Thursday August 5

**Roast Pork Loin French Dip**

Served on sweet French roll w/ au jus dipping sauce

**(v) Curry Roasted Tempeh & Vegetable & Goat Cheese Melt**

 Seasoned roasted Portobello, Roasted Pepper and tempeh topped w/ goat cheese served on sweet French roll

***Kale Salad & Fried Plantains***

Friday August 6

**Coconut Shrimp w/ Summer Peach Chutney**

**(v) Coconut Crusted Tofu** coconut and panko crusted tofu with summer peach chutney

***Curry Raisin Yams & Roasted Vegetables***