Italian 1

Spring Mix Lettuce, Green Bean, Tomato and Burrata Salad with Candied Walnuts
Lemony Pasta Alfredo with Asparagus, Peas and Prosciutto (or smoked salmon) and Basil
Strawberry-Balsamic Sundaes with Pound Cake Croutons

Italian 2

Zucchini Carpaccio - tomato, toasted almonds, parmesan, lemon vinaigrette, basil
Chicken Marsala with Garlic Mashed Potatoes
Blueberry Olive Oil Cake

Latin & Caribbean 1

Avocado, Tomato and Goat Cheese Salad with Mojo Vinaigrette
Jerk Chicken (boneless chicken thighs) with Pineapple Chutney
Coconut Rice and Beans - long grain rice, red kidney beans, coconut milk, scallions
Guava and Cheese Phyllo Pastries

Latin & Caribbean 2

Peruvian Style Shrimp and Bay Scallop Ceviche with Mango, Bell Pepper and Cucumber
Pan Roasted Pork Tenderloin with Spicy Aji Verde Sauce
Warm Quinoa, Toasted Corn and Black Bean Pilaf
Pineapple-Toasted Coconut Sundaes with Coconut Caramel

Mediterranean/Middle Eastern 1

Turkish Yogurt, Basmati Rice and Chickpea Soup with Spiced Garlic Butter Topping
Greek Roasted Lemon Chicken - potatoes, artichoke hearts and Vegetables topped with Feta
Date-Walnut Phyllo Cigars, with Yogurt-Orange Blossom Honey for Dipping

Mediterranean/Middle Eastern 2

Fattoush - salad of lettuce, tomato, cucumber, bell peppers, radish, mint, scallions, parsley, pomegranate vinaigrette and toasted whole grain pita croûtons
Moroccan Chicken and Red Onion Kabobs with Chermoula
Grilled Zucchini
Persian Saffron and Yogurt Rice
Blueberry Olive Oil Cake
Mexican 1

Mexican Chopped Salad- black beans, tomatoes, toasted corn, jicama, queso fresco, cilantro, toasted pepitas, chipotle-honey vinaigrette

Chicken (boneless skinless thigh) Pozole Verde - hearty stew of tomatillos, chicken broth, chilis topped with cabbage, radish and avocado

Vegan Pozole Verde - vegetable broth, hominy, hearts of palm, tomatillos, opted with cabbage, radish, avocado

Fruit Salsa Sundaes with Toasted Coconut Flour Tortilla Chips

Mexican 2

Yucatan Style Chicken Soup

Grilled Tuna with Avocado and Corn Vinaigrette

Cilantro-Lime Rice

Mexican Chocolate Fondue with Assorted Dippers

Pan Asian 1

Ground Pork (or ground chicken) Potstickers with Soy-Vinegar Dipping Sauce

Vegetarian: Soft Tofu and Shiitake Mushroom Potstickers with Soy-Vinegar Dipping Sauce

Ahi Tuna or Extra Firm Tofu Poke Bowls - brown rice, pineapple, pickled carrot, shaved radish, avocado, spicy mayo (vegan homemade) crispy shallots, furikake

Mango Caramel Ice Cream Sundaes

Pan Asian 2

Thai Corn Fritters - Thai Cucumber Salad, Thai Sweet Chili Sauce

Kung Pao Chicken - bell pepper, water chestnuts, roasted peanuts in a spicy brown sauce

Long Grain Rice

Chinese Almond Float with Tropical Fruit and Ginger Syrup

Tasting Thailand 1

Grilled Tofu or Grilled Pork Loin Satays served in Lettuce Wraps with Cucumber Salad, Spicy Peanut Sauce

Coconut Red Curry Chicken (or Salmon) Vegetables- Thai baby corn, bell pepper, green bean

Jasmine Rice

Brown Sugar Pots de Creme (chef-prepared) and Tamarind Granita

Tasting Thailand 2

Green Mango Salad - carrot, tomato, peanuts, crispy shallot, mint, creamy balanced shallot vinaigrette

Tamarind-Chili Glazed Roasted Salmon, carmelized shallot, toasted coconut, basil

Thai Pineapple Fried Rice - bell pepper, cashews, edamame

Thai Sticky Rice with Mango
Vietnamese 1

Banh Xeo - Vietnamese Sizzling Crepes - made with rice flour and filled with bean sprouts, onion, pork, shrimp (or tofu and mushrooms) wrapped in soft lettuce and herbs, with nuoc cham dipping sauce

Vietnamese Meatball, Noodle and Bok Choy Soup

Vietnamese Coffee Sundaes- sweetened condensed milk, coffee, cinnamon, whipped cream, peanuts

Vietnamese 2

Vietnamese Summer Rolls (shrimp or tofu) carrot, lettuce, cucumber, fresh herbs Hoisin-peanut sauce

Chicken and Sweet Potato Curry - lemongrass-infused coconut milk,

Vietnamese Coffee Sundaes- sweetened condensed milk, coffee, cinnamon, whipped cream, peanuts