



DELIVERY SPECIALS FOR MONDAY 02.06.2012

SANDWICH SPECIAL

**SMOKED TURKEY AND AVOCADO
WITH MONTEREY JACK, SPINACH,
CILANTRO, ROASTED RED PEPPERS,
SPICY CHIPOTLE AIOLI ON A
TOASTED CIABATTA**
10.50

**FRANGIPANE
ALMOND
BOSTOCK 2.75**

HOT ENTREES

(SERVED ROOM (TEMPERATURE) 12.50

1. lemon dijon roasted chicken served with a side of garlic and extra virgin olive oil sauteed broccoli and truffle roasted yukon gold potatoes and cremini mushrooms
2. coconut chicken fingers served with a side of colombian rice and noodle pilaf and lemon sauteed kale and carrots
3. sesame tilapia fingers with tarragon remoulade served with a side of colombian rice and noodle pilaf and lemon sauteed kale and carrots
4. brown sugar glazed smoked barbeque brisket served with a side of truffle roasted yukon gold potatoes and cremini mushrooms and lemon sauteed kale and carrots

FRESH FRUIT SMOOTHIES AND SHAKES

GREEN SMOOTHIE SPECIAL: LIME, PAPAYA,
SPINACH, MINT AND ORGANIC AGAVE NECTAR
WITH PINEAPPLE JUICE AND CRUSHED ICE

SHAKE SPECIAL: FROZEN VIETNAMESE
COFFEE WITH ESPRESSO, MILK AND CRUSHED
ICE

INDIAN LASSI SMOOTHIE : GUAVA WITH LOW
FAT REAL YOGURT, SPLENDA AND CRUSHED
ICE

FROM OUR BAKERY

**GRAPEFRUIT AND
ALMOND POUND
CAKE WITH
GRAPEFRUIT
ICING 2.75**

HOT MARKET TABLE

4.00 PER 1/4 LB

LUNCH SPECIALS

COLD MARKET TABLE
4.00 PER 1/4 LB

- wild rice salad with cranberries and organic chick peas
- toasted millet salad with mango, organic chick pea, arugula and basil
- tortellini salad with pesto, sun dried tomatoes and fresh mozzarella
- green cabbage and organic chick pea salad with nigella seeds
- escarole and fennel salad with parmesan poppy dressing
- beet and mandarin salad
- israeli eggplant caponata
- moroccan carrot salad
- shaved brussels sprouts salad with dates and sherry dressing
- french vegetable ratatouille
- lebanese potato herb salad
- roasted chicken salad with toasted pecans and grapes
- tarragon lime organic quinoa and grape salad
- spicy orange ginger tofu
- spanish potato pea tortilla
- ancho roasted salmon
- herb roasted portobello mushrooms
- deviled organic egg salad
- chinese noodles with sesame tahini sauce
- rosemary marinated grilled chicken
- albacore tuna salad
- fresh thyme roasted tomatoes
- organic chickpea hummus with crispy pita chips
- greek salad no dressing
- eggless caesar salad
- sesame tahini

- lemon dijon roasted chicken
- coconut chicken fingers
- sesame tilapia fingers with tarragon remoulade
- brown sugar glazed smoked barbeque brisket
- garlic and extra virgin olive oil sautéed broccoli
- lemon sauteed kale and carrots
- truffle roasted yukon gold potatoes and cremini mushrooms
- rigatoni with chicken bolognese
- steamed vegetables with greek yogurt dip
- orange roasted sweet potatoes
- colombian rice and noodle pilaf
- fat free brown rice pilaf

SIGNATURE
SOUPS

SM: 4.75; MED: 5.75; LG: 6.75

- african peanut chicken
- vegan mushroom, organic barley and bean
- vegan italian organic chick pea, spinach and organic lentil
- vegan tuscan tomato bread
- turkey chili with organic pinto beans
- traditional chicken noodle with vegetables (dairy free)
- vegan fresh herb organic split pea
- pumpkin corn bisque (vegetarian)
- miso with tofu and seaweed (vegetarian)
- chicken matzo ball (dairy free)

PLEASE CALL US AND ASK TO RECEIVE OUR DAILY SPECIALS BY FAX
YOU CAN PLACE AN ORDER AT OUR WEBSITE: WWW.DISHESTOGO.COM