

MONDAY

Soup of the Day	Red Beans w/ Pulled Pork
Main Course	Chicken Marsala w/ Mushroom Sauce
Sides	Rice Pilaf & Roasted Vegetables
Atrium Grill	Corned Beef Reuben, Swiss Cheese, Sauerkraut, Thousand Island on Marble Rye
Sandwich 1	Grilled Chicken, Lemon Yogurt Sauce, Lettuce Tomato, Fete Cheese in a Pita
Sandwich 2	Prosciutto, Roasted Red Peppers, Basil, Fresh Mozzarella on French Baguette
Sandwich 3	Hummus, Feta, Tomato, Alfalfa Sprouts, Avocado in a Wrap

TUESDAY

Soup of the Day	Classic Lentil
Main Course	Garlic Rosemary Shrimp Served over Vegetable Orzo & Tomato Stew
Sides	Vegetable Orzo & Tomato Stew
Atrium Grill	Classic Chicken Cheesesteak w/ Pepper, Onions, Mushroom & Provolone Cheese on Hero
Action Station	Loaded Extra Large Potato w/ Variety Toppings

WEDNESDAY

Soup of the Day	Creamy Asparagus w/ Smoked Ham
Main Course	Blackened Steak w/ Mushroom Duxelle, Mashed Potato / Roasted Brussel Sprouts
Sides	Mashed Potato / Roasted Brussel Sprouts
Atrium Grill	Beef Quesadilla, Peppers, Onions, Cheddar Cheese in Flour Tortilla
Action Station	Tuna Nicoise Salad w/ Red Onions, Capers, Olives, Asparagus & Homemade Vinaigrette

THURSDAY

Soup of the Day	Roasted Red Pepper Bisque w/ Smoked Gouda Cheese
Main Course	Classic Taco Salad w/ Seasoned Beef or Chipotle Chicken
Sides	Assorted Toppings
Grill	National Grilled Cheese Day: Create you Own Gourmet Grilled Cheese!
Culinary Theatre	Fresh Sushi by Ota-Ya Sushi Chefs

FRIDAY

Soup of the Day	Boston Clam Chowder
Main Course	Eggplant Lasagna w/ Marinara Sauce & Parmesan Cheese
Sides	Parmesan Garlic Bread & Steamed Broccoli
Atrium Grill	Pizza-Calzone-Stromboli

APRIL HIGHLIGHTS



ASPARAGUS FESTIVAL

APRIL PEAK 4:

Asparagus

Fresh Peas

Leeks

Ruby Frost Apples

FOOD HOLIDAYS:

APRIL 4th

National
Ramen Noodle
Day

APRIL 12th

National
Grilled Cheese
Day



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MONDAY

Soup	Carrot Ginger
Specialty Salad 1	Peppercorn Grilled Chicken-Creamy Gorgonzola, Mixed Greens, Baby Spinach, Honey Roasted Pecans, Bartlett Pear, Raspberry Vinaigrette
Specialty Salad 2	Steak & Eggs-Grilled Flank Steak, Hard Boiled Egg, Satur Farm Greens, Grilled Radicchio, Pickled Red Onion, Pee Wee Potatoes, Ranch
Specialty Salad 3	Green Goddess- Organic Tri Color Quinoa, Watercress, Baby Greens, Edamame, Cucumber, Green Bean Sprouts,
Sandwich 1	Grilled Chicken Gouda-Smoked Gouda, Apple, Smoked Bacon, Herb Aioli, Sourdough
Sandwich 2	Piled High Pastrami-Kraut, Swiss, Whole Grain, Mutard Pumpernickle
Panini	Tofu Caesar-Baby Kale, Sunflower Caesar, Coconut Bacon, Roasted Tofu, Whole Wheat Wrap

TUESDAY

Soup	Lemon Chicken
Specialty Salad 1	PBLT - Crispy Pork Belly, Romaine, Cherry Tomatoes, Cheesy Garlic Croutons, Ranch
Specialty Salad 2	Greek Salmon- Lemon Herb Grilled Salmon, Frisee & Arugula, Marinated Tomato, Kalamata Olives, Local Feta Pickled Potato, Greek Vinaigrette
Specialty Salad 3	Farro & Beet-Thyme Roasted Beets, Organic Herbed Farro, Montcherve Goat Cheese, Baby Arugulat, Toasted Sunflower Seeds, Champagne Vinaigrette
Sandwich 1	California Veggie-Cucumber Ribbons, Shaved Red Onion, Peppers, Avocado, Red Cabbage, Fresh Basil, Red Pepper Relish, 7 Grain Roll
Sandwich 2	Turkey & Cranberry, Cranberry Black Pepper Jam, Whipped Goat Cheese, Sunflower Sprouts, Whole Grain
Panini	The Madrid-Marinated Flank Steak, Salsa Verde, Manchego, Piquillo Pepper, Baguette

WEDNESDAY

Soup	Lentil Sausage
Specialty Salad 1	Shrimp & Brussels Caesar-Grilled Gulf Shrimp, Shaved Brussels, Romaine, Garlic Croutons, Shaved Parmesan, Caesar Dressing
Specialty Salad 2	Chopped Turkey Cobb, Baby Spinach & Romaine, Tomato, Crumbled Blue, Hen Egg, Smoked Bacon, Ranch
Specialty Salad 3	Soba Noodles-Buckwheat Noodles, Grilled Tofu, Baby Spinach, Red Peppers, Shaved Red Cabbage, Cucumber, Cilantro, Spicy Peanut Dressing
Sandwich 1	Crispy BBQ Chicken-Crispy Chicken, Smoked Bacon, Baby Iceberg, Tomato, Bbq Sauce, Club Roll
Sandwich 2	Santorini Tuna- Kalamata Olives, Shaved Red Onion, Capers, Grape Tomato, Baby Geens, Red Wine Vinaigrette, Semolina Baguette
Panini	Buffalo Cauliflower, Shaved Rainbow Carrot, Vine Ripe Tomato, Romaine, Blue Cheese, Whole Wheat Wrap

THURSDAY

Soup	Cream of Mushroom
Specialty Salad 1	Sweet Potato Budah-Lacinato Kale, Arugula, Roasted Sweet Potatoes, Crispy Chickpeas, Grilled Red Onions, Sesame, Champagne Vinaigrette
Specialty Salad 2	Mexico City-Lime Garlic Marinated Chicken, Black Beans, Wild Rice, Roasted Tomato, Pickled Red Onion, Queso Fresco, Cilantro Lime Vinaigrette
Specialty Salad 3	Tabbouleh Shrimp-Herbed Cracked Bulgar, Marinated Cherry Tomato, Red Onion, Parsley, Cucumber, Baby Spinach, Lemony Shrimp, Greek Vinaigrette
Sandwich 1	Roasted Sweet Potato-Cumin Spiced Sweet Potato, Whipped Chevre, Crispy Fried Onions, Baby Arugula, Cherry Pepper Relish, Whole Grain Roll
Sandwich 2	The Cuban-Smoked Ham, Roasted Pork, Swiss Cheese, Spicy Mustard, Dill Pickles, Sweet Cuban Roll
Panini	Pesto Chicken-Grilled Chicken Breast, Basil Pesto, Lioni Mozzarella, Sundried Tomato, Baby Spinach, Focaccia

FRIDAY

Soup	Eggplant Roasted Garlic
Specialty Salad 1	Pesto Chicken & Zoodles-Herb Roasted Chicken, Zucchini Noodles, Baby Arugula, Tri Color Cherry Tomatoes, Shaved Parmesan, Toasted Pine Nuts, Pesto
Specialty Salad 2	Classic Waldorf-Herb Poached Chicken, Toasted Walnuts Red Grapes, Shaved Celery, Honey Crisp Apples, Baby Greens, Blue Cheese Dressing
Specialty Salad 3	Caprese- Heirloom Tomato, Lioni Mozzarella, Basil, Arugula, Cracked Pepper, Balsamic Vinaigrette
Sandwich 1	Mortadella Hero-Mortadella, Genoa Salami, Aged Provolone, Baby Arugula, Fire Roasted Peppers, Shaved Red Onion, Hero Roll
Sandwich 2	Roast Beef Romesco, Walnut Romesco, Thin Sliced Beef, Dill Pickles, Garlic Aioli, Ciabatta
Panini	Red Pepper Hummus-Spicy Carrot Slaw, Baby Spinach, Crunchy Chickpeas, Spinach Wrap

We always provide you a menu built on fresh, locally-sourced, seasonal ingredients. Enjoy our daily specials and freshly prepared sandwiches and salads.



We are excited to work with local vendors such as:



For feedback towards continual improvement, please contact info@dartcor.com.

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MONDAY

Soup of the Day	Ten Vegetable
Entrée	Two Chicken Enchiladas over Rice
Action Station	Caprese Salad with Balsamic Vinaigrette
Grill	BBQ Breaded Chicken, with Caramelized Onions & Cheddar Cheese
Deli	The Turkey BLT with Mayonnaise
Breakfast	Bacon, Egg & Cheese on a Kaiser Roll

TUESDAY

Soup of the Day	Chicken Pot Pie
Entrée	Fresh Gourmet Sushi made by Ota-Ya Sushi Chefs
Action Station	Stir Fried Rice
Grill	Turkey Reuben with Swiss Cheese Sauerkraut & Thousand Island Dressing on Rye Bread
Deli	Chicken Cobb Wrap with Bacon, Blue Cheese, Avocado, Tomatoes & Ranch Dressing
Breakfast	Spicy Omelet: Eggs, Sausage & Pepper Jack Cheese

WEDNESDAY

Soup of the Day	Asparagus Potato Leek
Entrée	Two Chicken Enchiladas over Rice
Action Station	Pesto Chicken & Zoodles Salad
Grill	Mortadella, Salami, Provolone Cheese, Red Peppers & Olive Tapenade
Deli	Grilled Vegetable with Feta Cheese & Baby Spinach
Breakfast	Asparagus Cheese Omelet

THURSDAY

Soup of the Day	Beef Shepherd's Pie
Entrée	Two Chicken Enchiladas over Rice
Action Station	Flank Steak & Eggs Salad with Ranch Dressing
Grill	Grilled Cheese with Cheddar Cheese & Ham served with French Fries
Deli	Roast Beef, Swiss Cheese, Thousand Island Dressing, Lettuce & Tomato
Breakfast	Breakfast Burrito topped with Fresh Salsa

FRIDAY

Soup of the Day	Portuguese Kale
Entrée	No Hot Entrée
Action Station	Quinoa Salad
Grill	Build Your Own Burger
Deli	Crabmeat Salad Wrap
Breakfast	Egg White, Swiss Cheese & Turkey Sausage Wrap

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