

# APRIL 8 - MAY 3

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

## National Guitar Month

The ancestor of the modern guitar was probably first made in 16th-century Spain. The first acoustic guitars made hundreds of years ago had four, as opposed to six, strings. Electric pickups were first added to acoustic guitars in the 1920s. Les Paul invented the first solid-body guitar that, because it had no soundbox, needed an electric amplifier to transmit the sounds of its vibrating strings.



**Salad Bar and Fresh Fruit always available for lunch/brunch/dinner.**

THIS INSTITUTION IS AN EQUAL OPPORTUNITY PROVIDER. MENU SUBJECT TO CHANGE.

8

Beef & Rice Soup  
Deviled Egg Salad  
Arugula & Red Onion Salad

Brisket Pot Roast  
Grilled Cauliflower Steak w/Tahini Cumin Sauce

Peas & Pearl Onions  
Farmer's Market Vegetable  
Warm Rustic Breads  
Spinach Gratin

Shortcake Bar

9

Marsala Mushroom Soup  
Marinated Cucumbers  
Meriwether's Three Bean Salad  
Greek Spinach Salad

Pork Carnitas Fajita  
Chicken Fajita  
Spicy Black Bean Tostada

Spanish Rice  
Sauteed Squash & Onions  
Farmer's Market Vegetable  
Jalapeno Cornbread  
Mexican Pinto Beans  
Sopapillas  
Chocolate Sauce & Honey

10

Creamy Potato Soup  
Garden Tossed Salad  
BLT Wedge Salad

Country Fried Steak  
Herb Roasted Turkey Breast  
Caribbean Vegetable Stew

Roasted Sweet Potatoes  
Southern Style Collard Greens  
Farmer's Market Vegetable  
Soft Brioche Roll  
Vanilla Ice Cream

11

NO  
DINING  
SERVICE

12

PROFESSIONAL  
DEVELOPMENT  
DAY

15

16

17

18

19

# APRIL BREAK

22

French Mushroom Soup  
Soup du Jour  
Deviled Egg Salad  
BLT Salad w/Basil Mayo

Braised Beef Brisket  
Herb Roasted Salmon  
Grilled Portobello Mushrooms

Garlic & Parmesan Mashed Potatoes  
Fresh Green Beans & Sauteed Peppers  
Farmer's Market Vegetable  
Warm Parker House Roll  
Warm Peach Crisp  
Vanilla Ice Cream  
Tea

23

Soup du Jour  
Steak & Potato Soup  
Turkey Salad w/Cranberries  
Sweet & Spicy Kale Salad

Fried Chicken  
Oven Fried Chicken  
Buffalo Fried Cauliflower

Macaroni & Cheese  
Sauteed Squash & Onions  
Farmer's Market Vegetable  
Cheddar Bay Biscuit  
Pimento Cheese  
Chocolate Mousse

24

Potato Cheddar Soup  
Curried Chicken Soup  
Tuscan Tuna Salad  
Spinach Salad w/Grilled Onions

Grilled Pork Chop  
Maple Glazed Turkey Breast  
Mustard Crusted Tofu w/Kale & Sweet Potatoes

Twice Baked Potato  
Creamed Spinach  
Caramelized Brussel Sprouts  
Crusty French Baguette  
Southern Corn Pudding  
Ice Cream Sundae Bar  
Punch

25

Soup du Jour  
Chili Cheese Chowder  
Crispy Chicken Cobb Salad

Fisherman's Platter  
Sweet & Sticky Chicken Leg  
Baked Battered Fishless Fillet

Waffle Fries  
Roasted Butternut Squash  
Farmer's Market Vegetable  
Cheddar Bay Biscuit  
Marinated Vegetable Slaw  
Cheesecake

26

NO  
DINING  
SERVICE

29

Lentil Spinach Soup  
Marinated Carrot Salad  
Spring Three Bean Salad

Garlic Cajun Flank Steak  
Chicken Piccata  
Chimichurri Tofu Steak

Wild Rice & Cider Pilaf  
Brown Butter Sauteed Broccoli  
Dinner Roll  
Cupcakes/Sweet Tea

30

Sausage & Kale Soup  
Snap Pea Salad w/Fresh Mozzarella  
Egg Salad

Sticky Sriracha Meatballs  
Thai Turkey Meatballs  
Vegan Grape Jelly Meatballs

Potato Tarts  
Tomatoes Baked w/Cheese  
Farmer's Market Vegetable  
Warm Parker House Roll  
Chocolate Pudding Cup

Spring Chicken & Vegetable Soup  
Red Dill Potato Salad  
Mixed Lettuce Salad & Herb Vinaigrette

Belgian Waffle  
Buttermilk Pancakes

Hash Browns/Scrambled Eggs  
Tofu Veggie Scramble  
Apple Muffin/Orange Juice

Steak & Potato Soup  
Strawberry Balsamic Pasta Salad  
Greens w/Tomatoes, Goat Cheese & Dijon Vinaigrette

French Fries  
Bacon Cheeseburger  
Grilled Cheddar Turkey Burger  
Grilled Veggie Burger

Farmer's Market Vegetable  
Ice Cream Sandwich/Lemonade

NO  
DINING  
SERVICE

SEED SCHOOL OF WASHINGTON DC DINNER MENU