

CALIFORNIA STATE GRANGE MEAL MENUS - 142ND ANNUAL SESSION SANTA ROSA, CA

The meals for the Session will be catered by W.O.W. (Worth Our Weight) a non-profit culinary apprentice program transforming at-risk young adults into food industry professionals and places them into jobs. Featured on Diners, Drive-Ins & Dives on Food Network.

	Thursday	Friday	Saturday
L U N C H	Chicken Fajitas: Sliced Peppers and onions, flour tortillas Spanish Rice Pinto Beans Roasted Salsa Sour Cream Mexican Brownie Bites	Boxed Lunch Cubano Wrap: Slow cooked pork, ham, swiss cheese, caramelized onion, pickles, baby spinach and yellow mustard Potato Chips Chocolate Chip Cookie	Baked Ziti Ziti pasta tossed with meat marinara, topped with mozzarella cheese Garlic Bread Caesar Salad: Assorted Cookies
		Vegetarian Option Roasted vegetable wrap: Eggplant, squash, onion, tomato, bell pepper, romaine lettuce and sun dried tomato Pesto Potato Chips Chocolate Chip Cookie	Vegetarian Option Ziti pasta tossed with vegetables, Alfredo sauce, topped with mozzarella cheese Garlic Bread Caesar Salad Assorted Cookies
D I N N E R	On Your Own	Tri-Tip: Santa Maria Style Tri-tip Roasted Vegetables Garlic Bread Piquinto Beans Green Salad Salsa Crudo Fruit Cobbler	Pork Loin With Caramelized Onion & Apples Wild Rice Melange Roasted Root Vegetables Rolls Roasted Beet salad Fruit cobbler
		Vegetarian Option: Smoked eggplant and tomato strata Layered Applewood smoked eggplant, tomatoes and fresh herbs topped with date and onion jam	Vegetarian Option: Curried vegetables and soft jasmine rice Cauliflower, romenescos, english peas and mushrooms in African style coconut curry sauce, jasmine rice

NOTE *** Menus subject to change based on availability of produce and products ***