## This Week’s Features:

<table>
<thead>
<tr>
<th>Day</th>
<th>Entrée</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Monday</strong></td>
<td><strong>Sheppard’s Pie:</strong> Seasoned Ground Beef layered with corn and mashed Potato. Topped with a rich brown gravy served with a side of vegetables</td>
<td>$6.85</td>
</tr>
<tr>
<td><strong>Tuesday</strong></td>
<td><strong>Turkey Tetrazzini:</strong> Spaghetti, chicken broth, grated Parmesan, peas, onion and Turkey in a creamy gravy served with a Caesar salad</td>
<td>$6.85</td>
</tr>
<tr>
<td><strong>Wednesday</strong></td>
<td><strong>Poached Salmon:</strong> With white wine and herbs served with rice pilaf and fresh green beans</td>
<td>$MKT</td>
</tr>
<tr>
<td><strong>Thursday</strong></td>
<td><strong>Oriental Beef:</strong> Tossed with teriyaki sauce with red peppers, broccoli, scallions and mushrooms over fried rice with a vegetable spring roll</td>
<td>$6.85</td>
</tr>
<tr>
<td><strong>Friday</strong></td>
<td><strong>Triple cheese baked Lasagna:</strong> Topped with marinara Served with a side of fresh roasted vegetables</td>
<td>$6.85</td>
</tr>
</tbody>
</table>

### Menu subject to change

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of food borne illness. In accordance with the state health code, we cook these foods to well done to minimize the risk.

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**WEEK OF** July 25th-29th

Soup’s On
617.636.2128

**Corporate Chefs, Inc.**

**For All Your Catering Needs...**Stop by the Café & pick up our Catering Menu

Be Sure to Get a Copy of Our Nutrition News located in the Café!

- V = Vegetarian Selections
- * = Heart Healthy Selections
- CC = Carb Conscious

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**Monday**

- **Sheppard’s Pie:** Seasoned Ground Beef layered with corn and mashed Potato. Topped with a rich brown gravy served with a side of vegetables

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**Thursday**

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**Friday**

- **Triple cheese baked Lasagna:** Topped with marinara Served with a side of fresh roasted vegetables

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Call Jamie At 617-636-0540 For all our catering needs!

corp.chefstms@gmail.com
www.tufts.catertrax.com

**Hours of Operation**
Monday through Friday
7:30am-1:30pm
Closed between 10:30am and 11:00am

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Please allow us to assist you in identifying potential allergens.