

SODEXO – CONFEDERATION COLLEGE

LOCAL FOOD WEEK

November 3rd – November 7th

Grill Station:

Beef Burgers prepared with Local Beef from *Walkabout Farm*

Poutine with Freshly Cut Potatoes from *B&B*, topped with Cheese Curds from *Thunder Oak Cheese Farm*

Soup Station:

Homemade Soup prepared using Fresh Seasonal Produce from *Belluz Farms* and *B&B Farms*

CHEF'S CORNER – DAILY FEATURE:

Monday Lunch:

Lamb Stew served with Biscuit

(Local Lamb from *Walkabout Farm*, Potatoes from *B&B Farms*, Produce from *Belluz Farms*)

Tuesday Dinner:

Beef Roast served with Baked Potato & Carrots

(Beef Round from *Walkabout Farm*, Fresh Potatoes from *B&B Farms*, and Carrots from *Belluz Farms*)

Wednesday Lunch:

Beef Stroganoff served with Mashed Potatoes & Carrots

(Local Beef from *Walkabout Farm*, Potatoes from *B&B Farm*, Carrots from *Belluz Farms*)

Thursday Dinner:

Curried Lamb served with Potatoes

(Local Lamb from *Walkabout Farms*, Potatoes from *B&B Farm*)

Friday Lunch:

Pickerel served with Wild Rice & Steamed Corn Niblets

(Manitoba Pickerel from *The Fish Shop*)

EAT LOCAL

RYAN HALL CAFETERIA

Join us throughout the week and enjoy select daily specials prepared using fresh local ingredients.

FEATURED VENDORS:

Thunder Oak Cheese Farm

Walkabout Farm

Belluz Farm

B&B Farm

The Fish Shop

sodexo

Making every day a better day

NOV 3rd – 7th