SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY			
W-3 LUNCH MENU	W-3 LUNCH MENU	W-3 LUNCH MENU	W-3 LUNCH MENU	W-3 LUNCH MENU	W-3 LUNCH MENU	W-3 LUNCH MENU			
MEAT ENTRÉE	MEAT ENTRÉE	MEAT ENTRÉE	MEAT ENTRÉE	MEAT ENTRÉE	MEAT ENTRÉE	MEAT ENTRÉE			
Teriyaki Glazed Salmon	Chicken and Gravy	Roast Beef	Mexican Baked Chicken	Baked Salmon	Pollock w/ Herb Sauce	Shepherd's Pie Turkey			
Grilled Strip Loin Steak	Blackened Catfish	ItalianStuffedPeppersTurkey	Tomato Glazed Meatloaf	Sweet and Sour Spareribs	Beef Enchiladas	Sukiyaki-Style Beef Stir Fry			
VEGETARIAN ENTRÉE	VEGETARIAN ENTRÉE	VEGETARIAN ENTRÉE	VEGETARIAN ENTRÉE	VEGETARIAN ENTRÉE	VEGETARIAN ENTRÉE	VEGETARIAN ENTRÉE			
Plant Based Chicken Nuggets	Cheese Tortellini	Potato Frittata	Quinoa w/ Chickpeas	Vegetable Yakisoba	Teriyaki Tofu	Spinach Frittata			
GRAVIES AND SAUCES	GRAVIES AND SAUCES	GRAVIES AND SAUCES	GRAVIES AND SAUCES	GRAVIES AND SAUCES	GRAVIES AND SAUCES	GRAVIES AND SAUCES			
Natural Pan Gravy	Marinara Sauce	Natural Pan Gravy	Chicken Gravy		Salsa Verde				
			Tomato Gravy						
VEGETABLES	VEGETABLES	VEGETABLES	VEGETABLES	VEGETABLES	VEGETABLES	VEGETABLES			
Sauteed Green Beans	Japanese Vegetable Stir Fry	Seasoned Cauliflower	Mixed Vegetables	Roasted Carrots	Broccoli Au Gratin	Roasted Brussels Sprouts			
Citrus Beets	Seasoned Lima Beans	Ginger Glazed Carrots	Sauteed Cabbage	Roasted Green Peas	Calico Corn	Sauteed Carrots			
Grilled Mushrooms Onions									
STARCH SIDES	STARCH SIDES	STARCH SIDES	STARCH SIDES	STARCH SIDES	STARCH SIDES	STARCH SIDES			
Jasmine Rice	Parmesan Garlic Orzo	O'Brien Potatoes	Garlic Mashed Potatoes	Orzo w/ Lemon and Herbs	Brown Rice w/ Tomato	Ginger Seasoned Rice			
Baked Potato Halves	Paprika Buttered Potatoes	Cheesy Brown Rice Broccoli	Sicilian Brown Rice	Roasted Sweet Potato	Rosemary Roasted Potato	Buttered Egg Noodles			
BREADS	BREADS	BREADS	BREADS	BREADS	BREADS	BREADS			
Dinner Rolls	Garlic Bread Sticks	Dinner Rolls	Country Style Biscuits	Dinner Rolls	Dinner Rolls	Dinner Rolls			
				Jalapeno Cornbread					
SOUPS	SOUPS	SOUPS	SOUPS	SOUPS	SOUPS	SOUPS			
Roasted Carrot Soup	Beef and Rice Soup	Tomato Basil Soup	Curried Vegetable Soup	Turkey Vegetable Soup	White Chicken Chiliw/ Bean	Chickpea Tortilla Soup			
SPECIALTY BAR	SPECIALTY BAR	SPECIALTY BAR	SPECIALTY BAR	SPECIALTY BAR	SPECIALTY BAR	SPECIALTY BAR			
	Pasta Monday	Taco Tuesday	Wings Wednesday	Gyro Thursday	Sandwich Friday				
GREEN	The menu offerings and food items are labeled green (eat often) based on the impact the food can have on a Soldier's performance.								
YELLOW	The menu offerings and food items are labeled amber (eat occasionally) based on the impact the food can have on a Soldier's performance.								
RED	The menu offerings and food items are labeled red (eat rarely) based on the impact the food can have on a Soldier's performance.								
G4G 2.0 color-code assignment of foods and beverages is based on the following criteria: saturated fats, fiber, sugar, processing, and total fat. No one criterion (fat, sugar, fiber, etc.) determines the color code									

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY		
W-3 DINNER MENU	W-3 DINNER MENU	W-3 DINNER MENU	W-3 DINNER MENU	W-3 DINNER MENU	W-3 DINNER MENU	W-3 DINNER MENU		
MEAT ENTRÉE	MEAT ENTRÉE	MEAT ENTRÉE	MEAT ENTRÉE	MEAT ENTRÉE	MEAT ENTRÉE	MEAT ENTRÉE		
Chicken Cordon Bleu	Beef w/ Broccoli	Beef Pot Pie	Roast Jerked Turkey	Chicken Adobo	Mojo Grilled Pork Chop	Grilled Hot Italian Sausage		
Swedish Meatballs	Chicken Scampi	Baked Cod w/ Garlic Butter	Teriyaki Beef Strips	Cajun Salmon	Mustard Dill Cod	Chicken Tandoori		
VEGETARIAN ENTRÉE	VEGETARIAN ENTRÉE	VEGETARIAN ENTRÉE	VEGETARIAN ENTRÉE	VEGETARIAN ENTRÉE	VEGETARIAN ENTRÉE	VEGETARIAN ENTRÉE		
Tofu Bolognese	Vegetable Curry BrownRice	Vegetable Curry	Cheese Manicotti	Cheese Ravioli	Mushroom Spinach Frittata	Vegetarian Pizza		
GRAVIES AND SAUCES	GRAVIES AND SAUCES	GRAVIES AND SAUCES	GRAVIES AND SAUCES	GRAVIES AND SAUCES	GRAVIES AND SAUCES	GRAVIES AND SAUCES		
Chicken Gravy		Creole Sauce	Jerk Sauce		Mojo Sauce	Chicken Gravy		
			Pizza Sauce					
VEGETABLES	VEGETABLES	VEGETABLES	VEGETABLES	VEGETABLES	VEGETABLES	VEGETABLES		
Seasoned Corn	Sauteed Garlic Spinach	Seasoned Greens Peas	Hot Spiced Beets	Sesame Glazed Green Beans	California Blend	Mexican Corn		
Seasoned Broccoli	Cauliflower Au Gratin	Corn Combo	Roasted Asparagus	Ginger Glazed Carrots	Tangy Spinach	Seasoned Peas and Carrots		
						Sauteed Peppers and Onions		
STARCH SIDES	STARCH SIDES	STARCH SIDES	STARCH SIDES	STARCH SIDES	STARCH SIDES	STARCH SIDES		
Islander's Rice	Spicy Brown Rice	Lyonnaise Rice	Rosemary Roasted Potatoes	Jasmine Rice	Red Beans and Rice	Cilantro Lime Rice		
Buttered Egg Noodles	Oven Glo Potatoes	Herbed Potatoes	Orange Rice Pilaf	Mashed Sweet Potatoes	Rissole Potatoes	Roasted Sweet Potatoes		
BREADS	BREADS	BREADS	BREADS	BREADS	BREADS	BREADS		
Toasted Parmesan Bread	Country Style Biscuits	Dinner Rolls	Dinner Rolls	Country Style Biscuits	Dinner Rolls	French Rolls		
			Garlic Breadsticks			Country Style Biscuits		
SOUPS	SOUPS	SOUPS	SOUPS	SOUPS	SOUPS	SOUPS		
Morocan Lentil Soup	Tomato and Rice Soup	Minestrone Soup	Texas Tortilla Soup	French Onion Soup	Chicken Noodle Soup	Chipole SweetPotato Soup		
SPECIALTY BAR	SPECIALTY BAR	SPECIALTY BAR	SPECIALTY BAR	SPECIALTY BAR	SPECIALTY BAR	SPECIALTY BAR		
GREEN	The menu offerings and food items are labeled green (eat often) based on the impact the food can have on a Soldier's performance.							
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