**Mercato Week 2 – December 02 to December 8th, 2018 Specials**

**Sunday** -
Grill Special- chicken souvlaki sandwich on pita with tzatziki, lettuce and tomato with fries or salad
Sunday- All Day Breakfast -ham and sweet potato casserole in a béchamel sauce, pasta of the day with tomato sauce, mushroom and spinach( parmesan on the side), steamed carrots and green beans
Global Interactive Lunch Special- Waffle Bar with choice of fruit and toppings
Global Interactive Dinner Special- Deluxe Burrito bowls with pulled chipotle chicken, beef carnitas, chili and lime grilled vegetables, cilantro rice, cheese, guacamole and a choice of freshly made salsas.
Rotisserie Dinner Special- Roast chicken, spinach and sun dried tomato meatloaf (gluten free) with fresh tomato parsley salsa, roast potatoes, brown rice, steamed broccoli and cauliflower, Vegan-diced zucchini, red onion, eggplant and tomato couscous, Vegetarian-quinoa and rice with Mexican spiced vegetables, salsa and cheese( on the side)

**Monday** –
Grill Special- Sweet potato fries topped with guacamole, salsa, fried onions, vegan cheese and vegan lime cilantro dressing
Global Interactive Lunch Special - power salad bar- ice berg lettuce wedge with choice of quina,lentils,nuts, seeds, vegetables, bacon, shrimp, chicken, choice of cheese, honey balsamic vinaigrette, ranch dressing, vegan ranch
Global Interactive Dinner Special- Indian Rice Bar with basmati and brown rice, mildly spiced butter chicken, spicy curried beef, mildly spiced vegan tofu in a tomato coconut milk curry and choice of vegetables
Rotisserie Lunch Special - Joe’s Lunch creations with a vegan option every day
Rotisserie Dinner Special- Rosemary and lemon chicken breast, Pork Katsu with Tonkatsu sauce, steamed potato with herbs, green beans and sweet peppers, brown rice, Vegetarian- braised lentils and kale, butternut squash, spinach, raisins and crumbled feta( on the side), Vegan- rice cooked with coconut milk and thyme with red kidney beans sweet potato and pineapple salsa
Sandwich Special- Teriyaki meatballs with spicy Asian slaw and mayo
Pizza Special - Spinach, ricotta, mozzarella and lemon
Sandwich and Burrito Bar - Try our specialty sandwich and burrito menu!
Tuesday –

Grill Special- Salt and pepper chicken wings with a side of BBQ sauce served with fries or salad

Global Interactive Lunch Special- Omnivore, vegan and vegetarian pasta bar, with spaghetti, penne, whole wheat penne, gluten free penne, ground beef, ground chicken, vegetarian ground round, tofu, tomato sauce, béchamel sauce, olive oil and choice of vegetables

Global Interactive Dinner Special- Build your own Pho : See Sheena for broth recipes, bean sprouts, Thai basil, cilantro, lime wedges, thin slice raw beef, chili lime chicken, chili lime pork, red chilies, rice stick

Rotisserie Lunch Special - Joe’s Lunch creations with a vegan option every day

Rotisserie Dinner Special- Chicken Yakitori kebabs with charred pineapple, herb baked cod with tomato, parsley, capers and olives, herb roasted potatoes, rice, roasted zucchini, sweet peppers and eggplant – Vegetarian- Lasagne with spinach, mushrooms and ricotta and béchamel( no tomato), Vegan- Vegan meatloaf with chick peas and lentils and tomato basil sauce

Sandwich special- Grilled chicken chipotle wrap with chipotle mayo, guacamole, cheddar and crumbled nacho chips

Pizza special-Spicy Pineapple and Bacon with basil

Try our specialty sandwich and burrito menu!

Wednesday –

Grill Special- Philly Cheesesteak- Sliced roast beef, sautéed onions and bell peppers, provolone cheese, sub buns; served with fries or salad.

Global Interactive Lunch Special- Hummus Bar with 3 types of hummus and 3 types of baba ganoush chopped romaine, diced tomatoes, diced cucumbers, chopped parsley, diced red onions, pita, and sumac dressing

Global Interactive Dinner Special- Sweet and Sour chicken, pork and tofu bar with Asian vegetables, rice, quinoa and pineapple

Rotisserie Lunch Special- Joe’s Lunch creations with a vegan option every day

Rotisserie Dinner Special-Lasagna with tomato sauce and bechamel sauce, herb baked Rainbow trout with citrus salsa (on the side), smashed potatoes, daily rice, roasted root vegetables, Vegetarian- whole wheat pasta with mushrooms, olive oil, sundried tomato, spinach and diced tomato, parmesan (on the side), finished with arugula-Vegan-Grilled vegetable ragout on soft polenta

Sandwich special- Roasted beets and sweet potato, herbed ricotta, arugula and white wine vinaigrette

Pizza Special- Mushroom and kale pizza with creamy béchamel

Try our specialty sandwich and burrito menu!
Thursday –

Grill Special- Falafel sandwich on a pita with tahini sauce, lettuce and tomato, with fries or side salad
Global Interactive Lunch Special- Smoothie bowl- choice of smoothies- vegan, dairy or green- garnished with choice of cut fruit, berries, nuts, seeds, granola and dried fruit
Global Interactive Dinner Special- Fajita bar with beef, chicken, tofu, sweet peppers, red onions, rice, flour tortillas, Mexican spices, sour cream, salsa and guacamole
Rotisserie Lunch Special- Joe’s Lunch creations with a vegan option every day
Rotisserie Dinner Special- pork chops crusted with sweet potato and pumpkin seeds , Jerk chicken, scalloped potato, steamed mixed vegetables, crispy festival, rice and peas, vegan- Jerked vegan chicken, cabbage slaw, vegetarian- spaghetti with spinach, fresh herbs and a blush sauce

Sandwich specials- Eggplant or chicken parmesigiana with tomato sauce, mozzarella or Daiya vegan cheese
Pizza Special- New Orleans Mortadella and Ham
Try our specialty sandwich and burrito menu!

Friday –

Grill Special- Sausage on a bun with fried onions or sauerkraut served with fries or side salad
Global Interactive Lunch Special- Vegan and vegetarian Korean rice mix it up- “Bi Bim Bap” with sticky rice, Korean spiced vegetarian ground round, fresh kim chi and choice of toppings.
Global Interactive Dinner Special- Seafood Chowder bar- seafood blend, haddock(2 oz.), shrimp(4 pieces), scallops, potatoes, rice, fresh herbs, tomato based broth, cream based soup, white wine, bacon, cooked mire poix, seasonal vegetables, garlic
Rotisserie Lunch Special- Joe’s Lunch creations with a vegan option every day
Rotisserie Dinner Special- Roasted turkey with stuffing, gravy and cranberry sauce , Baked Ham, mashed potatoes, brown rice, roasted winter vegetables, brussel sprouts, vegan- Indian spiced squash, carrots and sweet potato and lentils in coconut milk, Savoury vegan Shepherds pie

Sandwich special- Smoked salmon, hard boiled eggs, red onion, caper mayo and arugula
Pizza Special-Four Cheeses- Quattro Formaggi

Try our specialty sandwich and burrito menu!
**Saturday –**

Grill Special - Tempura vegetable wrap with lettuce, cucumber and sweet miso dressing served with fries or salad

Global Interactive Lunch Special - Crepe Bar, warm crepes (2 per order), choice of fruit fillings (blueberry compote, peach compote, strawberries, whipped cream or savoury fillings: ham, cheddar, spinach, red onion, sweet peppers, mushrooms, cheese and bechamel

Global Interactive Dinner Special - Thai Noodle Bar, Rice noodles and chow mein noodles with chicken, shrimp, egg, bean sprouts, sweet peppers, julienne carrots, green onions, cilantro, lime wedges, peanuts (on the side), pad Thai sauce (rice wine vinegar, fish sauce, sriracha, ketchup, brown sugar) and Padang Curry - red curry paste, ground cumin, ginger, garlic, coconut milk, basil and coriander, and Vegan yellow curry and coconut milk sauce

Rotisserie Lunch Special - All day breakfast, BBQ pork and Asian vegetable fried rice, pasta with sweet peppers, red onions, zucchini, fresh herbs, tomato sauce (parmesan on the side) roasted root vegetables

Rotisserie Dinner Special - Roast Turkey breast, stuffing, with gravy and cranberry sauce, Braised beef and root vegetable stew, olive oil smashed potatoes with herbs, brown rice, broccoli and cauliflower, Vegan option - polenta gratin with mushrooms, kale, onions, garlic and Daiya cheese - Vegetarian - Penne Gratin baked with tomato sauce, spinach and herbs, finished with mozzarella

Pizza Special - Pizza Verdure with Kale and Artichokes