



KALANI

**MONDAY, JULY 24
THROUGH
SUNDAY, JULY 30**

Menu subject to change based on availability. Meals include salad bar & drinks. Dinner includes dessert.

Note: Consuming raw or uncooked meats, shellfish or eggs may increase the risk of food-borne illness.

MONDAY | JULY 24

Chef
Dion Okray
Lunch

To Be Announced

Chef
Ted Leake
Dinner

Miso Soup
Local Ahi Poke
Local & Organic Beet Poke
Organic Steamed Rice
Vegetable of the Day

TUESDAY | JULY 25

Chef
Jared Paul
Lunch

Soup of the Day
Green Pea & Mint Hummus
Organic White Bean Dip
Spinach & Artichoke Dip
Organic Quinoa & Kale Salad
House Baked Focaccia

Chef
Jared Paul
Dinner

Organic Red Lentil Soup
Herb Roasted Organic Chicken
Thighs
Organic Bean Fritters
Roasted Root Veggies
Local Vegetable of the Day

WEDNESDAY | JULY 26

Chef
Natalie Berner
Lunch

Local Grass-Fed Beef Chili
Organic Veggie Chili
Baked Potatoes
Steamed Veggies
All the Fixings (Cheese, Sour Cream, Onions)

Chef
Dion Okray
Dinner

Soup of the Day
Pasta Bar with Alfredo Sauce and Marinara
Regular and GF Pasta
Local Arugula Salad

THURSDAY | JULY 27

Chef
Nikindra Hungerholt
Lunch

Soup of the Day
Build Your Own Caesar with Organic Chicken Breasts, Organic Tofu, Romaine Lettuce, Quinoa Parmesan, Croutons
Regular & Vegan Caesar Dressing

Chef
Jared Paul
Dinner

Soup of the Day
Fresh Catch or Seared Organic Tempeh with Lemon Caper Sauce
Organic Rice Pilaf
Vegetable of the Day

FRIDAY | JULY 28

Chef
Natalie Berner
Lunch

Soup of the Day
Organic Chicken Salad
Garbanzo Bean Salad
Local Greens & Quinoa Salad
House Baked Bread

Chef
Mark Ceranski
Dinner

Soup of the Day
Local Grass-Fed Beef Meatloaf
Organic Lentil Loaf
Mashed Potatoes
Vegetable of the Day

SATURDAY | JULY 29

Chef
Jared Paul
Lunch

Soup of the Day
Buddha Bowls with Local Kabocha Pumpkin,
Local Greens, Organic Beans,
Organic Brown Rice
Tahini Dressing

Chef
Nikindra Hungerholt
Dinner

Miso Soup
Kalua Pork
Adzuki Beans in Coconut Milk
Mashed Local Purple Potatoes
Organic Steamed Rice
Local Cabbage

SUNDAY | JULY 30

Chef
Dion Okray
Lunch

Soup of the Day
Local Grass-Fed Beef Burgers
Organic Veggie Patties
Potato Salad
Local Kale Salad

Chef
Nikindra Hungerholt
Dinner

Soup of the Day
Lilly's Falafels
Organic Hummus & Baba Ganoush
Organic Quinoa Tabbouleh
Greek Salad
Tzatziki & Pitas