WEEKEND MENU

(Subject to change)

All preparations led by Chef Greg Enslen, AVI Foodsystems, Executive Chef and Resident Director of Granville Exempted Village Schools

SATURDAY, FEBRUARY 16

LUNCH 12:30-1:30 P.M.

Meat or Vegetarian Cincinnati Chili—Prepared by C-TEC students (Licking Co.) featuring ground beef from Marshy Meadows Farm (Ashtabula Co.) and Sweet Meadows Farm (Muskingum Co.) or kidney beans from Eden Foods (MI); tomatoes from Northridge Organic Farm (Licking Co.); onions from DNO Produce (Franklin Co.); vinegar from Eden Foods (MI), and spices from Whole Foods Market (Franklin Co.). Served with onions from DNO Produce (Franklin Co.), cheese from Organic Valley (WI), pasta from Bexley Natural Market (Franklin Co.), polenta (gluten-free and vegan) from Flying J Farm (Licking Co.), and kidney bean topping from Eden Foods (MI)

Garlic Bread—Featuring bread from Lucky Cat Bakery (Licking Co.), garlic from Bluebird Farm (Harrison Co.), and butter from Hartzler Dairy Farm (Wayne Co.). Garlic butter spread prepared by C-TEC students (Licking Co.)

Salad—Featuring greens from Sun Dog Specialty Crops (Delaware Co.), Bird's Haven Farm (Licking Co.), Locust Run Farm (Butler Co.), and Green B.E.A.N. Delivery (Franklin Co.); microgreens from Swainway Urban Farm (Franklin Co.); toppings from Green B.E.A.N. Delivery (Franklin Co.) and Whole Foods Market (Franklin Co.), and dressing from Casa Nueva (Athens Co.)

Beet Cake with Chocolate Ganache —Prepared by C-TEC students (Licking Co.) with ingredients from Flying J Farms (Licking Co.), Eden Foods (MI), Sunbeam Family Farm (Licking Co.), and Whole Foods Market (Franklin Co.)

Baked Goods—Provided by Glad Annie's Old World Baklava (Franklin Co.), Eban Bakery (Franklin Co.), and Crumbs Bakery (Athens Co.)

Whole Fruit—Provided by Green B.E.A.N. Delivery (Franklin Co.) and Earth Fare (Franklin Co.)

DINNER 6:15-7:15 P.M.

Pulled Pork Sandwiches—Hog roast provided by Whole Hog BBQ (Delaware Co.) featuring pork from Curly Tail Farm (Knox Co.) and King Family Farm (Athens Co.). Barbecue sauce provided by Leo Dick and Sons (Stark Co.) and buns provided by Lucky Cat Bakery (Licking Co.)

Gluten-Free Vegan Burgers—Provided by Luna Burger (Franklin Co.) featuring gluten-free bread from Eban Bakery (Franklin Co.) and condiments from Leo Dick and Sons (Stark Co.) and Whole Foods Market (Franklin Co.)

Roasted Root Vegetables—Featuring sweet potatoes from DNO Produce (Franklin Co.); turnips, beets, potatoes, and winter radishes from Wayward Seed Farm (Union Co.); garlic from Bluebird Farm (Harrison Co.) and Black Meadows Farm (Stark Co.), and olive oil from Eden Foods (MI)

Garlicky Greens—Featuring greens from Whole Foods Market (Franklin Co.), garlic from Black Meadows Farm (Stark Co.), and olive oil from Eden Foods (MI)

Ice Cream and Sorbet—Provided by Jeni's Splendid Ice Cream (Franklin Co.)

SUNDAY, FEBRUARY 17

LUNCH 11:45-12:45 P.M.

Taco Bar—Prepared by Two Caterers (Franklin Co.) featuring chicken from Andelain Fields (Clark Co.) and Chipotle Mexican Grill (CO); beans from Shagbark Seed and Mill (Athens Co.); corn tortillas from Whole Foods Columbus (Franklin Co.); rice from Earth Fare (Franklin Co.); lettuce, onion, and peppers from Chipotle Mexican Grill (CO); salsas from Casa Nueva (Athens Co.) and Ca-Johns Fiery Foods (Franklin Co.); cheddar cheese from Organic Valley (WI), and crème fraiche from Snowville Creamery (Meigs Co.)

Pickled Condiments—Prepared using items sourced from the Clintonville Farmers' Market (Franklin Co.)

Chips and Black Bean Salsa—Provided by Casa Nueva (Athens Co.) and Shagbark Seed and Mill (Athens Co.)

Tomato Soup—Prepared by the Hills Market (Franklin Co.) featuring: tomatoes from Northridge Organic Farm (Licking Co.), stock made by the Hills Market (Franklin Co.), butter from Hartzler Dairy Farm (Wayne Co.), flour from Flying J Farm (Licking Co.), and shallots and cilantro from Earth Fare (Franklin Co.)

Bread Pudding With Maple-Flavored Whipped Cream—Prepared by C-TEC students (Licking Co.) featuring bread from Lucky Cat Bakery (Licking Co.); eggs and maple syrup from Green Field Farms (Wayne Co.); milk, half and half, and whipping cream from Snowville Creamery (Meigs Co.); butter from Hartzler Dairy Farm (Wayne Co.), and sugar, apples, raisins, cinnamon, and vanilla from Whole Foods Market (Franklin Co.)

Gluten-Free Vegan Baked Goods—Provided by Eban Bakery (Franklin Co.) and Crumbs Bakery (Athens Co.)

Whole Fruit—Provided by Green B.E.A.N. Delivery (Franklin Co.) and Earth Fare (Franklin Co.)

BEVERAGES

Milk Provided by Snowville Creamery (Meigs Co.)
Soymilk Provided by Eden Foods (MI)
Herbal Iced Tea Provided by Bad Dog Acres (Delaware Co.)