



AG CONNECTIONS
CAFE

MENU

February 25-March 1,
2019

HOURS

Monday-Friday
11:00am-1:30pm

(L) - MADE WITH LOCAL
INGREDIENTS

Menu items are subject to
change based on availability.

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Monday

HOT BAR

Beef Lasagna with Marinara Sauce
Grilled Bone-in Bourbon Chicken
with Apple Cider Vinegar and
Brown Sugar
Mashed Potatoes with Cheddar
Cheese and Chives
Rice Pilaf with Sliced Almonds
and Cranberries
Maple Roasted Butternut Squash
and Barley
Roasted Vegetables Au Gratin

SOUP

Du Jour

Tuesday

HOT BAR

Seared Atlantic Salmon with
Lemon Butter Sauce
Buttermilk Fried Chicken
Herb-Roasted Potatoes with
Garlic
Macaroni and Cheese with
Cheddar, Parmesan, and
Provolone
Roasted Green Beans with Garlic,
Balsamic Vinegar, and Pecans
Roasted Cabbage with Apple
Cider Vinegar

SOUP

Du Jour

Wednesday

HOT BAR

Lightly-Pan Fried Chicken Piccata
with Lemon, White Wine, and
Parsley
Red Wine Braised Beef Pot Roast
with Vegetables and Fresh
Thyme
Pasta with Goat Cheese, Sun-
Dried Tomatoes, and Basil
Mashed Yukon Gold Potatoes
with Parmesan
Roasted Brussels Sprouts with
Lemon and Balsamic
Sautéed Vegetable Melange

SOUP

Du Jour

Thursday

HOT BAR

Slow-Cooked Dry-Rubbed Beef
Brisket with Homemade BBQ
Sauce
Pan-Seared Bone-in Chicken with
White Wine and Dijon Cream
Sauce
Honey Mashed Potatoes
Orzo Pilaf with Peppers and
Onions
Sautéed Mushroom Medley
Sautéed Kale with Raisins and
Walnuts

SOUP

Du Jour

Friday

HOT BAR

Oven Fried Fish with Cajun
Remoulade
Swiss Cheese and Bacon Stuffed
Pork Loin with Herb Cream
Sauce
Baked Three Cheese Potato Au
Gratin
Barley Pilaf with Diced Vegetables
Roasted Acorn Squash with Feta
Cheese and Sunflower Seeds
Sautéed Vegetable Medley

SOUP

Du Jour