

Spring into Gardening 2026 lunch menu is provided by **Twisted Cuisine Catering**

Veggie sandwich:

Ciabatta roll with a spread of dill, lemon juice, cream cheese, chives, and Greek yogurt on one slice and pesto spread on the other. The sandwich is filled with fresh spinach, sliced red onion, sliced tomato, shaved carrot and sprouts or micro greens.

Shredded Pork sandwich:

Toasted hoagie roll generously spread on both sides with a spicy mayo and filled with shredded pork roast, pickled veggies (radish, carrot and red onion) and topped with sliced cucumber and cilantro.

Both sandwich options include a cup of macaroni salad (elbow noodles, carrots, celery, red bell pepper, and onion with a slightly sweet dressing) and dessert. Gluten free bread can be used for either sandwich.

Grilled Chicken Caesar Salad:

Salad is lightly tossed with small extra dressing on the side. It is served with a roll and butter and dessert.

Dessert: Homemade Rice Krispy treat