

The Terrace Café Weekly Menu at The Hospital for Sick Children (Atrium)  
June 15 to 19, 2020



	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Weekly Specials</b>					
<p>*All menu items are subject to change based upon availability.                      The Terrace Café is owned and operated by The Hospital for Sick Children. All proceeds support patient care.                      Location: Main Floor, Atrium  <a href="http://www.sickkids.ca/menu">www.sickkids.ca/menu</a></p> <p><b>Kids Eat Local!</b> The Terrace Café at SickKids uses <a href="#">locally sourced ingredients</a> as much as possible.</p>					
<b>Express Breakfast</b>	Served Monday to Friday, from 7 to 11 a.m. See in-store for hot breakfast items prepared daily.				
<b>Around The World</b> <i>Weekly cuisine features from around the world                      Mexican, Chinese, Greek and more</i>	<b>Terrace Tacos</b> Your choice of 1, 2 or 3 hard or soft-shelled tacos. Choose from: <ul style="list-style-type: none"> <li>• Beef</li> <li>• Chicken</li> <li>• Fish with mango and pineapple slaw</li> <li>• Vegetarian quesadillas</li> </ul> Includes a delicious assortment of toppings: shredded lettuce, tomatoes, jalapeno peppers, tomato salsa, shredded Monterey cheese, shredded cheddar cheese, guacamole, sour cream, mango and pineapple slaw, baja sauce and chipotle mayo).  Nachos and cheese sauce also on the menu for an extra charge.				
<b>Salad Bowl</b> <i>A variety of fresh salads.</i>	Salad station selections change daily. Choose from pre-packaged signature salads such as Greek salad, protein salad and more.  <b>New!</b> Protein boxes are now on the menu. Selections such as tuna salad, cold cuts and more.				

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<b>Daily Specials</b>					
<p><b>Chef's Corner</b> <i>Home-cooked meals such as salmon, roasted chicken, lasagna and pasta dishes served fresh daily.</i></p>	<p><b>Korean fried chicken served with kimchee rice and Asian coleslaw</b></p> <p><b>Pasta with Swiss chard</b></p> <p><i>Menu continues below</i></p>	<p><b>Pulled BBQ pork on a bun served with crispy onions and Hawaiian coleslaw</b></p> <p><b>Haddock citrine served over rice and with rapini</b> <i>(made with haddock marinated in orange juice and then baked covered in a panko</i></p>	<p><b>Toronto chicken shawarma served in a pita and with brown rice and cucumber salad</b> <i>(made with locally sourced Ontario chicken)</i></p> <p><i>Menu continues below</i></p>	<p><b>Lightly breaded golden brown veal cutlet on an Italian bun served with fresh herb tomato sauce and garnished with mozzarella cheese, medley of sautéed peppers, mushroom and onions</b></p> <p><i>Menu continues below</i></p>	<p><b>Fire-roasted salsa steak served with baked potato or salad</b></p> <p><b>Cheesy macaroni and cheese</b></p> <p><b>Italian-style baked haddock served with rice or salad</b> <i>(made with halibut topped with</i></p>

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		<i>bread and Parmesan cheese crust)</i>	<b>Grilled salmon Kyoto served with rice and bok choy or on a bed of spring mix greens</b>	<b>Pasta primavera with turkey served with golden garlic bread</b>	<i>zucchini, tomatoes, fresh basil and feta cheese)</i>
<b>The Grill</b> <i>Full breakfast bar, grilled paninis, hamburgers, fries, chicken fingers and more.</i>	<b>Spicy shrimp grilled cheese</b> <i>(made with shrimp jalapeno, Havarti cheese, bacon and cilantro)</i>  <b>Roasted eggplant and mushroom panini</b>	<b>Chicken cutlet and bocconcini cheese panini</b> <i>(made with breaded chicken topped with tomato sauce, basil and bocconcini cheese)</i>  <b>Provolone and asparagus panini</b>	<b>The Smasher</b> <i>(Italian-style meatballs in a marinara sauce topped with mozzarella and parmesan cheese)</i>  <b>Grilled veggie panini</b>	<b>Mozza crab salad</b> <i>(made with imitation crabmeat mixed with mango, curry, cilantro in creamy yogurt, topped with mozzarella cheese)</i>  <b>Veggie cilantro hummus</b>	<b>Turkey avocado panini</b> <i>(made with mayonnaise, olive oil, provolone cheese, spinach, smoked turkey and roasted red peppers)</i>  <b>Vegan portobello mushroom sandwich</b>
<b>Sandwich Stop</b> <i>Fresh made-to-order sandwich selections.</i>	<b>Southwest turkey sandwich</b> <i>(made with shredded turkey, creamy lime and chili dressing, topped with shredded carrots, corn, green onions and Monterey Jack cheese)</i>	<b>Japanese-style steak sandwich</b> <i>(made with locally sourced Wellington County steak in a teriyaki sauce topped with green onions and Havarti cheese)</i>  <b>Smashed chickpea, avocado salad sandwich</b> <i>(made with chickpeas, avocado, cranberries, lemon juice, salt and pepper)</i>	<b>Braised short rib panini</b> <i>(made with caramelized onions, braised beef, Monterey Jack cheese)</i>	<b>Assorted hero sandwich</b> <i>(made with slices of salami, prosciutto and capicola with creamy garlic sauce, arugula and sliced tomatoes)</i>	<b>Pollo balsamico</b> <i>(made with grilled chicken, caramelized onions, sundried tomatoes, baby spinach, goat cheese and balsamic reduction)</i>
<b>Soup Kettle</b>	Closed this week. Please visit one of our other food stations.				

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*As the coronavirus (COVID-19) situation continues to evolve, SickKids is taking precautions to keep everyone at the hospital safe. In addition to enhanced sanitizing procedures, these measures in the Terrace Café include:*

- *closing the self-serve salad bar and converting it to a Grab & Go salad station (pre-packaged signature salads)*
- *introducing a new DIY fruit and granola yogurt parfait (with fresh ingredients pre-packaged so that you can assemble your snack on-the-go)*
- *ensuring all fruits and baked goods are individually wrapped*
- *accepting cashless transactions only to help minimize contact*