

JOHN DEERE R&D CAFÉ MENU | WEEK OF JUNE 30TH

What would YOU like to see?



Do you have a suggestion?
Is there a team member that always goes above and beyond?

We want to hear from you!!!

\$8.29

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\$8.29

\$8.29

MAKEITA COMBO

Upgrade your meal with two cookies and a bag of chips!
\$4.49
0-480 added cal

MON

Lime Tilapia

Enjoy tender grilled lime tilapia, bursting with citrus flavor and perfectly seasoned. Served with colorful vegetable blend and fluffy rice pilaf for a light and satisfying meal.

UE.

Chicken Biryani

Savor the rich flavors of chicken biryani, featuring tender spiced chicken layered with fragrant basmati rice and slow cooked to perfection. Served with warm, fluffy naan for the ultimate comfort meal experience.

NED

Smokin' Butts BBQ

Our guest restaurant, Smokin' Butts BBQ, serves up mouthwatering comfort with their loaded mac 'n cheese topped with tender, flavorful pulled pork. It's a smoky, cheesy, savory bite of barbecue bliss you won't want to miss.

JHU

Zoca

Our Spanish-themed Zoca menu brings bold, festive flavors with guest favorites like taco salads, loaded tacos, and crunchy nachos. Each dish is crafted with vibrant spices, fresh toppings, and Zoca's signature flair.

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MONDAY - FRIDAY

Continental 7am - 10am

Breakfast 8am - 10am

Lunch 11am – 1pm

Melissa Lemaster

Food Service Director

Lemaster-

Melissa@Aramark.com

Donald Bailey

Culinary Chef

<u>Bailey-</u>

Donald1@aramark.com



