# The Terrace Café Weekly Menu at The Hospital for Sick Children (Atrium)
**October 5 to 9, 2020**

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<th>Monday</th>
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<td><strong>Weekly Specials</strong></td>
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<td><em>All menu items are subject to change based upon availability.</em> The Terrace Café is owned and operated by The Hospital for Sick Children. All proceeds support patient care. Location: Main Floor, Atrium</td>
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<td><a href="http://www.sickkids.ca/menu">www.sickkids.ca/menu</a></td>
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<td><strong>Kids Eat Local</strong></td>
<td>The Terrace Café at SickKids uses <a href="#">locally sourced ingredients</a> as much as possible.</td>
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## Express Breakfast
Served Monday to Friday, from 7 to 11 a.m. See in-store for hot breakfast items prepared daily.

## Around The World
**Weekly cuisine features from around the world**
**Mexican, Chinese, Greek and more**

## Taste of India
Served with dal makhani (spiced lentils) and rice pilau (vegetable rice), your choice of:
- **Tandoori chicken** (featuring locally sourced chicken from Bradford Bay, Ontario)
- **Curried beef** (featuring locally sourced beef from Wellington County, Ontario)
- **Vegetable korma** featuring potatoes, carrots, fresh ginger, jalapeno, peas and bell peppers in a mildly spiced creamy tomato curry sauce

Add a vegetable samosa with tangy curry sauce to your meal!

## Daily Specials

### Chef’s Corner
Home-cooked meals such as salmon, roasted chicken, lasagna and pasta dishes served fresh daily.

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<td><strong>Deli-style corned beef</strong> (locally sourced from Wellington County) on rye served with creamy coleslaw (made with locally</td>
<td><strong>Korean roast chicken served with fried vegetables and kimchi fried rice</strong></td>
<td><strong>Browse Oktoberfest menu specials in the Terrace Café</strong></td>
<td><strong>Taco Thursday</strong> Choice of beef, chicken or veggie tacos served with nachos and cheese sauce or spicy corn and black bean salad</td>
<td><strong>Rosemary mustard steak with crispy onions served with baked potato and chipotle mango coleslaw</strong></td>
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<td>sourced cabbage and carrots) or a deli pickle</td>
<td>Penne with chickpeas, spinach and asparagus</td>
<td>Baked herb haddock served with mixed greens</td>
<td>Exotic ginger cumin chicken</td>
<td>Haddock Caprese Macaroni and cheese</td>
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<td>Garden fresh fettuccine</td>
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<td>Cheese tortellini with basil tomato sauce served with golden garlic bread</td>
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<td>Sweet ‘n hot glazed salmon served with spring mix green or vegetable rice and green beans</td>
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### The Grill
*Full breakfast bar, grilled paninis, hamburgers, fries, chicken fingers and more.*

See in-store for menu specials.

### Sandwich Stop
*Fresh made-to-order sandwich selections.*

See in-store for menu specials.

### Soup Kettle

See in-store for menu specials.

### Salad Bowl
*A variety of fresh salads.*

Choose from a wide selection of pre-packaged signature salads. Greek salad, quinoa salad and more (menu changes daily).
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