



WEEK 2	MON	TUES	WED	THURS	FRI	SAT	SUN
Breakfast							
Continental Breakfast Offerings	Full Service Fresh Cut Fruit, Berries and Yogurt, Bar, Cereal/Granola Station, Juice & Smoothies, Fresh Baked Muffins, Pastries and Croissants are all available in addition to the Hot Breakfast Offerings					Weekend Addition to the Standard Continental Breakfast Offerings has a Create your Smoothie Blender Bar:	
Hot Breakfast Offering	Tamago Style Omelette with Scallions, Hash browns Grilled ham with honey glaze	Creamy Scrambled Eggs with Chives Potato Triangles, Kielbasa coins Glazed with Maple Mustard Sauce	Belgian Waffles with Caramelized Apples and Cinnamon served with Whipped Cream Sausage Boiled Eggs	Papeta Par Eda (Onion, Spiced Potato and Fried Eggs) Scrambled Egg also Available Sliced Bacon	Poached Eggs on Sautéed Spinach, Hollandaise Sauce Savory Diced Potato Turkey Sausage Patty	Scrambled Egg with Potato and Sausage Patty Hot Option #2 Chicken Caesar Wraps	Eggs Two Ways with Home fries and Bacon Hot Option #2 Flatbread pizzas
Breads	Assorted Breads, Jams & Spreads (Alternating Days of Avocado and Smoked Salmon available from Chefs upon request)						
Lunch							
Student Approved Hot Option	Smoky Maple BBQ Chicken Baked Potato Quarters with a Chive Sour Cream Dressing Garlic Green Beans	Potato and Three Cheese Loaded Pierogi Bar Served with Sautéed Onions and Crispy Bacon Pieces, Grated Cheddar Cheese and Sour Cream	Cucina Italiana Cavatappi Pasta with choice of Slow Simmered Beef Bolognese or Roasted Tomato Marinara Sauce Served with Garlic Toast	Garlic Red Chili-Basil Beef Bowl (Pad Kra Praw Style) With Fried Egg Sauteed Peppers and Sweet Snap Peas Fragrant Jasmine Rice Tangy House Pickled Cucumbers	Salmon à la Béarnaise Roasted Parisienne Potatoes with Olive Oil & Herbs Roasted Broccoli Classic Béarnaise Sauce	Weekend Brunch Options Listed Above in SAT/SUN Columns	
Meatless Lunch Entrée	Roasted Eggplant with Potato, Pepper Medley with light Harissa and Crispy Spiced Chickpeas	Mixed Sautéed Mushrooms and Crispy Navy Bean and Kale Polenta with a nut free Romesco	Vegan Meatballs on Garlic Toast smothered in Pomodoro Sauce	Tofi and Egg Fried Rice, Nappa Cabbage, Carrots and Peas with Crispy Won Ton	Vegan Battered Phish Sandwich on a Potato Bun with Potato Salad Homemade Tartar Sauce		
Dinner							
Hot Dinner Entrée (Daily Dinner Salad Bar and Dessert to accompany Hot Entrée)	Basque Style Cod Pilaf all'Italiana (Carnaroli rice, Shallots, butter, Fresh Thyme and Rosemary and hot Vegetable Stock) Sautéed Spinach with Garlic Roasted Zuchinni, Tomatoes and Olives	Calbrian Chili Roasted Chicken with Salsa Verde Butter-Whipped Potatoes Orange Fennel and Balsamic Peppers Roasted Asparagus	Kotlet Schabowye (A classic Polish Pork Cutlet) Kasza Jęczmienna z Grzybami (Warm Barley Salad with Wild Mushrooms, Caramelized Onions, Parsley and Dill) Mizeria (Polish Cucumber Salad) Marchewka Zasmażana (Sautéed Carrots with Dill Butter)	Jerked Turkey Tenderloins Sweet Potato Wedges Carribean Spiced Green Beans with Grated Coconut Wilted Greens Pineapple Chow	Slow-Braised Beef Birria Tacos Slow-cooked Beef Stuffed into corn Tortillas with Melted Mozzarella Cheese, Folded and Pan-Seared until Crispy. Served with a Mildly Spiced Broth of Tomatoes, Garlic, Cumin and Mild chilies. Mexican Style Rice Charred Corn Elote Salad Cilantro and Onion Topping	Burrata Pesto Chicken Basil-marinated Chicken with blistered Tomatoes and Burrata Creamy Pesto Orzo Balsamic Roasted Vegetables Portobello with Pesto and Balsamic	Egg Roll Bowl Lettuce Wraps (Ground Pork, Cabbage, Carrot and Green Onion) Sesame Green Beans and Pepper Strips Crispy Won Ton Topping Served with Tamari Garlic Rice
Meatless Entrée	Bruschetta and White Bean Stuffed Portobello	Grilled Lemon Tofu topped with Sundried Tomato and Olive	Breaded Vegetarian Soy “Kotlet”	Mushroom and Tofu Jerk Stir Fry	Stewed Jackfruit and Black Bean Tacos	Pesto Faux Chicken and Roast Tomato	Impossible Egg Roll Bowl (Soy protein)