

WEEK 4	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	Brunbrae Farms Fried Eggs	Assorted Omelets	Griddled Egg	Assorted Crusless Quiche	Pancakes with Maple Syrup	Scrambled Egg with Potato and Sausage Patty	Eggs Two Ways with Red Skin Potato
	Crispy Home Fries	Potato Pancakes	Diced Hash browns	Sautéed Peppers and Onions	Roasted Red Potato	Hot Option #2 Make your own Lentil Dhal Breakfast Bowl	Sautee and Sliced Bacon
	Maple Sausage	Sautéed Mushrooms	Hickory Bacon	Savory Potato	Breakfast Sausage		Hot Option #2 Chicken and Waffles with Hot Honey
		Grilled Ham		Butcher Shop Sausage Patty	Boiled Eggs		
Breads	Assorted Breads, Jams & Spreads (Alternating Days of Avocado and Smoked Salmon available from Chefs upon request)						
Lunch							
Student Approved Hot Option	Korean Inspired Chicken and Rice Bibimbap Bowl	Braised Beef Tips & Mushroom Gravy	Creamy Tuscan Penne	Peri Peri Chicken Skewers	Oven Roasted Teriyaki Salmon	Weekend Brunch Options Listed Above in SAT/SUN Columns	
	Gochujang Chicken Thighs	Slow Braised Beef Tips in a Rich Mushroom Gravy	Sun-Dried Tomato Garlic Parmesan Sauce	Smoky Paprika Roasted Baby Potatoes	Served with Jasmine and Quinoa		
	Kimchi Brown Rice	Garlic Mashed Potatoes	Served with Garlic Toast	Buttered Green Beans	Miso Glazed Bok Choy and Carrots		
	Steamed String Bean, Sprouts and Carrots	Roasted Broccoli with Lemon					
Meatless Lunch Entrée	Yokohama Style Rice Bowl with Marinated Tofu, Edamame, Miso, Egg, Toasted Sesame and Nori Strips	Veggie Shepherds Pie with Root Vegetables, Ground Soy and Mushroom Gravy	Curried Potato Chickpes, Spinach and Tomato Wrap with Vegan Raita Salad	Mixed Grain Bowl with Roasted Yams, Squash with Crispy Lentil and Pumpkin Seeds	Vegan Meatballs with Pomodoro Sauce and Garlic Toast		
Dinner							
Hot Dinner Entrée (Daily Dinner Salad Bar and Dessert to accompany Hot Entrée)	Charred Capicola Steaks with an Italian Salsa Verde	Pollo alla Diavola (Butterflied Chili-Lemon Chicken)	8 oz Wagyu Beef Burger With Melted Cheddar,	Linguine ai Frutti di Mare (Linguine tossed in Olive Oil and Garlic)	Mojo Marinated Chicken with Brown Sugar Orange Glaze Topped with Fresh Mint	Porchetta-Style Pork Loin (Fennel, Rosemary and Garlic Roasted Pork Loin)	Thai Basil Rice Bowl
	Tuscan Rosemary Roasted Potatoes	Arroz con Queso (Spanish Rice Pilaf)	Lettuce Leaves, Pickles, Tomatoes Red Onions	Shrimp, Mussels, Clams Sautted with Olive Oil, Garlic and Fennel	Sweet Potato & Scallion Arroz Frito. A Cuban-style fried rice	Crispy Herb Roasted potatoes	Thai Spiced Beef,
	Parsley Buttered Spaetzle		Parmesan Herb Fries	A Side Sauce of Sweet Cherry Tomatoes, Olive oil Garlic, Red Pepper Flakes, Ver jus, Seafood Broth and Tomato paste	Cumin & Citrus Roasted Butternut Squash	Blistered Tomatoes and Roasted Zucchini	Jasmine Rice,
	Roasted Garlicky Broccoli with Zucchini Ribbons and Charred Cherry Tomatoes	Roasted Carrots	Caesar Salad on the Side	Catania Style Eggplant Caponta	Blistered Green Beans with Lime and Garlic (Fasolitas con Ajo)		Red Pepper and Onion and Beans)
		Deep Fried Brussels Sprouts Tossed in a Sundried Tomato Mustard Dressing		Toasted Garlic Butter Baguette		Roasted Broccoli and Balsamic	Stir Fried Cauliflower
Meatless Entrée	Grilled Salsa Verde Tofu Steaks	Cassoulet Stuffed Mushroom	Vegetarian Soy Protein Burger	Lentil Caponata in Mushroom caps	Braised Lentils,Pepper s, Celery and Onions	White Bean Stuffed Peppers	Soy Krapow