

MENU FOR THE WEEK

Let Your Lives Speak

June $3^{rd} \sim \text{June } 9^{th}$, 2019

	WAKIN' UP WITH CULINART	Triple Berry Pancakes		V
.03	VEGETARIAN ENTRÉE	Cheese Ravioli		V
Monday 06.03	VEGETARIAN ENTREE	Stuffed Pepper with Rice, Navy Beans, Vegetables, & Fresh Herbs		V
Mon	SIDES	Garlic Bread	pasted Broccoli	V
	DOWNTOWN DELI	Egg Salad		
22	DINNER ENTREE	Fajita Bar –Chicken & Veggie		
DINNER	VEGETARIAN ENTRÉE	Portobello Mushroom Fajita		V
ם	SIDES	Cilantro Lime Rice	oasted Corn with Red Pepper	V
	WAKIN' UP WITH CULINART	Ham & Grits		
I UESDAY 06.04	LUNCH ENTRÉE	Chicken Nuggets		
DAY	VEGETARIAN ENTRÉE	Cavatappi w/ White Beans, Tomato, Kalamata Olives		V
	SIDES	Seasoned Tatar Tots	uttered Corn	V
	DOWNTOWN DELI	Tuna Salad		
¥	DINNER ENTREE	Herb Roasted Chicken		
DINNER	VEGETARIAN ENTRÉE	Farfalle with Goat Cheese, Broccoli, Asiago		V
ב	SIDES	Rice Pilaf St	reamed Broccoli	V
SC .	WAKIN' UP WITH CULINART	Sausage, Egg, & Cheese Bagel Sandwich		
WEDINESDAY 06.05	LUNCH ENTRÉE	Sausage or Pepperoni Pizza		
SUA	VEGETARIAN ENTRÉE	Cheese Pizza		V
	SIDES	Caesar Salad	runchy Carrots w/ Ranch	V
>	DOWNTOWN DELI	Sliced Turkey & Cheddar		
¥	DINNER ENTREE	Braised Beef tossed with Farfalle in a Creamy Tomato Sauce		
	VEGETARIAN ENTRÉE	Leek, Mushroom, & Lemon Risotto		V
ב	SIDES	Roasted Carrots V	read Stick	V
9	WAKIN' UP WITH CULINART	Chef's Choice Quiche		
AT 00.00	LUNCH ENTRÉE	SSFS Cow Bake~ Hamburger, Hot Dog, or Steak		
ב ב	VEGETARIAN ENTRÉE	Vegetable Burger		V
IHUKSUA	SIDES	Garden Salad	otato Salad & Cole Slaw	V
_	DESSERT	Strawberry Shortcake with Whipped Topping & Strawberries		
¥	DINNER ENTREE	Meat Loaf		
UINNEK	VEGETARIAN ENTRÉE	Cheesy Zucchini Casserole		V
7	SIDES	Mashed Potatoes with Beef Gravy	oasted Cauliflower	V
	BREAKFAST 8AM	Fried Eggs, Tater Tots, Bacon, Turkey Sausage, Vegetarian Sausage	, Continental Breakfast	
<u>``</u>	LUNCH ENTRÉE	Steak & Veggetable or Black Bean & Vegetable Fajiatas with Pico D		
FRIDAT 00.07	DINNER ENTRÉE	Tomatoes, & Cheese with Cilantro Lime Rice & Mexican Seasoned <i>I</i> Chicken Sandwich with Sriracha Mayo, Bleu Cheese	viixeu vegelubies	
	VEGETARIAN ENTREE	Gnocchi with Spinach Cream Sauce		V
L	SIDES		autéed Greens with Onion	V
	BRUNCH	Continental Breakfast in Dining Hall at 7:30 AM		

Have a Safe & Happy Summer!

Director of Dining Services ~ Kris Schweitzer-Pfaff / Executive Chef ~ Diamond Clark / Catering Supervisor ~ Dani McClay

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.





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