

Menu Calendar Report

Sorted by Date, Then by Meal, Then by Menu Sequence

Councilor's Student Pavilion / Cafe 101 Menu

CSP 2019

	03/04/19 Monday	03/05/19 Tuesday	03/06/19 Wednesday	03/07/19 Thursday	03/08/19 Friday
LUN	<p>Azteca Soup Poblano Vege Chicken Chowder Enchiladas, Cheese & Rice Enchiladas, Cheese, RTB</p> <p>Stacked Cheese and Green Chili Enchilada Enchiladas, Potato & Cabbage.V Empanadas, Turkey</p> <p>Spanish Rice Refried Beans, ver.1 Best Ever Cauliflower</p> <p>Tex-Mex Vegetables Green Beans,Z,Whole Jalapeno Cornbread Muffin Jicama & Cucumber Salad Pecan Pie Flan, Cinnamon Cashew Milk (Vegan) Salad, Di Pasta Dressing, Aunt Trish's</p>	<p>Soup, Spinach-Lentil (Turkish) Chicken & Rice Soup Makaroni with Artichokes Pastitsio, ver.1</p> <p>Mediterranean Herb & Pesto Roasted Potatoes Greek Bean Bake Greek Stewed Peas (Arakas Yiachni)</p> <p>Greek Zucchini Mint & Feta Dolmas, Stuffed Grape Leaves Cumin Pita chips</p> <p>inc. Tabouli Salad Baklava</p>	<p>Posole w/Soy Curls Creamy Vegetable Soup Quiche Asadero Vegetarian Chicken Oaxaca</p> <p>Cilantro Rice Pilaf</p> <p>Black Beans Charro Corn with Roasted Poblano Peppers</p> <p>Spinach Peas Southern Style Biscuits</p>	<p>Ribollita Soup Pea and Basil Soup Lasagna, Sausage Breakfast Strips and Green Olive Pasta Gratin Tetrazzini, Featherless V</p> <p>Rice Pilaf, ver.4 (Paella) Roasted Cauliflower and squash (with Cumin oil) Italian Style Green Beans Peas with Garlic & Pepper Garlic BreadSticks</p> <p>Middle Eastern Vegetable Salad</p>	<p>Simple Miso Soup Vege Chicken Noodle Soup Teriyaki Steaks (Vegetarian) Dofu Balls</p> <p>Korean BBQ Tofu (Bulgogi)</p> <p>Japanese Rice Edamame, Roasted, ver.1</p> <p>Stir Fry, ver.9 Korean Sesame Ginger String Beans Chilled Noodle w/ Peanut Sauce (soba)</p>
	03/11/19 Monday	03/12/19 Tuesday	03/13/19 Wednesday	03/14/19 Thursday	03/15/19 Friday
LUN	<p>Spicy Lentil Chili Creamy Curried Carrot Soup Madras Vege Chicken Curry Curry, Porman's</p> <p>Samosas, Tortilla Style, Catering 2ea/serving Rice, Simple Yellow ver. 2 Madras Potatoes Braised Cauliflower & Peas Broccoli Florets Indian Vegetable Patties</p> <p>Garlic Naan</p> <p>Salad, Barley Vegetable w/Lemon Vinaigrette Indian Chopped Salad Pudding, Rice with Raisins</p>	<p>Pinto Bean-Poblano Soup Butternut Bisque INC. Chili Rellenos Pesto, Pepitas</p> <p>Pasta Al'dente</p> <p>Tamale Pie Spanish Rice Refried Beans, ver.2 Zucchini, Mexican Tex-Mex Vegetables Grilled</p> <p>Green Beans,Z,Whole</p> <p>Broccoli, Peanut, and Raisin Salad</p>	<p>Soup, Vege Beef Barley Swedish Potato Quiche, Lorraine Grilled Chicken Paillards</p> <p>Vege Beef Stroganoff</p> <p>Scalloped Potatoes White Bean Cassoulet Ratatouille Peas with Bibb Lettuce & Tarragon Savory Carrots</p> <p>String Bean & Arugula Salad</p> <p>Kale Salad</p>	<p>Split Pea Soup Vege Chicken Noodle Soup Golden Chicken Loaf CSP Burger Loaf with Sweet & Sour Glaze FFC Pine Nut Pilaf</p> <p>Mashed Potatoes Gravy, Onion, Vegetarian Green Beans Almondine Corn, Steamed or Boiled Brussels Sprouts, Roasted Empl Appr 2018 Sweet Potato Baked</p> <p>Dinner Roll, Asst, 96 ct</p> <p>Waldorf Salad with Whipped Cream Fruits of the Forest Pie Pumpkin Pie</p>	<p>Soup, Italian Orzo Spinach Tuscan Bean & Barley Soup Balsamic Glazed Vege Chicken Cutlet Pasta Bar, Lunch at CSP</p> <p>Toasted and Herbed Rice Pilaf</p> <p>Italian Kale Pan-fried Cauliflower Sauteed Rosemary Mushrooms Peas with Garlic & Pepper Garlic Bread</p> <p>White Bean, Asparagus, & Artichoke Salad</p>

All items subject to change without notice