














Seasonal Menu

Lunch and Dinner: May 7-10, 2012

cycle 4	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
	Items available daily: Breads include, but not limited to - Flavored and Plain Wraps, Whole Wheat, Nine Grain, Sourdough, Pumpernickel, Rye, Kaiser Roll, etc. Meats - Ham, Turkey, Roast Beef, Salami, Bologna. Salads - Tuna, Chicken or Egg. Vegetable toppings - Lettuce, Tomatoes, Onions, and Pickles. Cheese - American, Cheddar, Provolone and Swiss. Condiments - Mustard, Dijon Mustard, Mayonnaise, Fat-Free Mayo and Red Hot.						
	BOSTWICK CLOSSES FOR THE SEMESTER AT 8PM THURSDAY MAY 10						
	Items available daily: Fresh Hamburgers and Cheeseburgers, All Beef Hot Dogs, Grilled Cheese and Veggie Burgers, French Fries. American Cheese						
	Lunch and Dinner Special	Grilled Ham & Muenster, Gyros	Bacon Cheeseburger, Veggie Burgers	Reuben, Fried Fish, Andouille Sausage	Chicken Burger, Beef Cheese Steak		
	Side	Baked Potato Bar	Pretzel Bar	Nacho Bar	Pancake Bar		
	Side	Breaded Mushrooms	Onion Rings	Breaded Zucchini	Fried Squash		
	Side	Waffle Fries	Fresh Cut Fries	Beer Batter Fries	Fresh Cut Fries		
	Soup	Chicken Corn	Beef Noodle	Irish Beef Vegetable	Chili Con Carne		
	Soup	Minestrone(V)	Cheddar Ale(V)	Hearty Barley Lentil (V)	Cream Of Tomato		
	Entrée	Beef & Guinness Stew	Buttermilk Fried Chicken	Honey BBQ Pork Chops	Cilantro Lime Chicken		
	Entrée	Tandoori Roast Chicken	Mexican Lasagna	Cheese Quesadillas	4 Cheese Baked Ziti		
	Vegetable	Fresh Vegetable	Fresh Snap Peas	Broccoli & Cauliflower	Braised Cabbage		
	Starch	Biryani Pilaf	Ranch Roasted Potatoes	Rice Pilaf	Mojo Roasted Potatoes		
	Entrée	Tortellini W/Pesto Cream	Rotisserie Style Chicken	Teriyaki London Broil	Stuffed Pork Loin		
	Entrée	Meatloaf	Crumb Baked Flounder	Curry Chicken	Pasta W/Sundried Tomatoes		
	Vegetable	Peas	Fresh Vegetable	Corn	Carrots		
	Starch	Roasted Red Potatoes	Mashed Potatoes	Basmati Rice	Obrien Potatoes		
	Lunch	Spicy Beef & Pepperjack	Pasta W/Brie & Tomatoes	Cajun Scallop Salad	4 Foot Subs		
	Dinner	Sesame Chicken Salad	Souvlaki Chicken Wrap	Spring Vegetable Alfredo	Closed		
	Stir Fry To Order	Stir Fry To Order	Noodle Bowl Bar	Stir Fry To Order	Noodle Bowl Bar		
	Pizza	Tomato Basil Pizza	Taco Pizza	BBQ Chicken Pizza	Mushroom Pizza		
	Pasta	Penne	Bowtie	Rigatoni	Rotini		
	Sauce	Marinara	Marinara	Marinara	Marinara/Spicy Sausage		
	Sauce	Meat Sauce	Alfredo	Basil Cream	Pesto Cream/Sun Dried Tomato		
	Pasta Du Jour	Pasta W/Wild Mushroom Sauce	Chef's Choice	Pasta Bake	Chef's Choice		
	Lunch Entrée	Vegetable Creole	Potato Pancakes	White Bean Cassoulet	Potato & Lentil Curry		
	Dinner Entrée	Spanish Veggie Bake	Black Bean Cakes With Pico	Indian Stuffed Peppers	Roasted Pepper, Basil, Asiago Fritata		
	Vegan	Vegan Haluski	Broccoli & Soba Noodles	Soutwest Grilled Tofu	Thai Eggplant		
	A variety of made-to-order Eggs prepared daily any way you'd like them! Egg whites, Egg Beaters, including toppings to consist of the following - Diced Ham, Diced Tomatoes, Diced Onions, Diced Peppers, Shredded Cheddar Cheese, American Cheese and Diced Bacon						
	Belgian Waffle Bar with two syrups and a variety of toppings, 18 Cold Cereals, 3 Juices, Whole, 2%, Skim, Chocolate, Soy Milk, From Whole Bean Coffee, Decaf, Tea (regular and Decaf), Hot Chocolate, Freshly Brewed Iced tea, 8 Soft Drinks, Bread (white, wheat, rye, fat-free wheat and sourdough), Local Bagels, Peanut Butter, Cream Cheese, Butter, Margarine, Honey and Jelly. Donuts, freshly-baked Muffins, Cinnamon Rolls and Assorted Breakfast Pastries. An assortment of fresh-baked Cookies, Bars, Pies, Pastries, Custards, Puddings and a rotation of seasonal specialties.						

All Menu Items Are Subject To Change.

Did you know... ...we purchase 25% of our produce from local farms

