

CULINARY ARTS & HOSPITALITY STUDIES

Cafeteria

WEEKLY MENU

MAY 6 - MAY 9

MONDAY

- roast pork loin w/ cherry shishito pepper relish
- seared halloumi
- polenta fries
- roasted carrots & fennel
- soup: corn chowder

TUESDAY

- meatballs w/ tomato sauce
- fried mozzarella
- penne pasta
- grilled zucchini
- soup: chicken & orzo

WEDNESDAY

- cornmeal crusted catfish w/ tartar sauce
- southern summer squash casserole
- twice baked potatoes
- braised collard greens
- soup: tomato bacon

THURSDAY

- southwestern green chile pork stew
- summer vegetable & green chile stew
- slow cooked pinto beans
- nopalitos (cactus) slaw
- soup: medicinal mushroom pozole

All menu items are subject to change according to seasonality and availability.

