



I-House Dining Commons Weekly Menu

February 19th, 2018 – February 25th, 2018



MONDAY February 19	TUESDAY February 20	WEDNESDAY February 21	THURSDAY February 22	FRIDAY February 23	SATURDAY February 24	SUNDAY February 25
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WEEKDAY BREAKFAST 7:15 - 9:30 am
 Fruit & Yogurt Bar, Jook
 Hot Oatmeal, Scrambled Eggs, Breakfast Potatoes, *Tofu Scramble, Bagels, and a Variety of Breakfast Proteins and Specials

WEEKEND BRUNCH
 9:30 am – 1 pm

LUNCH 11:30 am – 1:30 pm

BRUNCH
 9:30 am – 1:30 pm
 Specialty Entrees will be served at 11 am
 Fruit and Yogurt Bar, Waffle Bar, Omelette Bar, Vegan Jook, Hot Oatmeal, Breakfast Protein, Breakfast Potatoes, **Breakfast Burrito, **Vegetarian Quiche, and Daily Lunch Specials

Deli Sandwich Bar
 An assortment of sliced meats, dips, soups and salads

Oven: Pizza, Pasta
****Mac & Cheese**
Grill: Beef Burger and French Fries
Skillet: BBQ Chicken
Wok: *^Vegan Curry
Kettle: *^Coconut Corn Chowder

Oven: Pizza, Pasta
Skillet: Roast Lamb w/Dry Fruit Sauce
***^Roasted Potatoes**
Grill: Grilled Herb Chicken,
Wok: *^Pancit, *^Spicy Eggplant Broccoli
Kettle: Hot and Sour Soup

Oven: Pizza, Pasta
Grill: Fish Tacos w/Cole Slaw
Wok: Chef's special vegetable
Skillet: Beef Ancho Stew, *^Mexican Rice, **Vegetarian Pasta
Kettle: ^Tom Ka Gai

Specialty Entrees will be served at 11 am
 Fruit and Yogurt Bar, Waffle Bar, Omelette Bar, Vegan Jook, Hot Oatmeal, Breakfast Protein, Breakfast Potatoes, **Breakfast Burrito, **Vegetarian Quiche, and Daily Lunch Specials
***Vegan**
****Vegetarian** (contains egg and/or dairy)
^ Gluten-free (contains no added gluten containing ingredients). We are not a gluten-free facility, therefore we cannot eliminate the risk of cross-contamination.
+ Item may be limited to one serving per credit

DINNER 5:30 pm - 8 pm

Closed for Presidents' Day
 Join us for Lunar New Year Tomorrow Night!!!

Lunar New Year Celebration
 ^Seafood Tofu Soup
 *^Nien Gao (rice "coins")
 *^Gai Choy (long-life Veg.)
 *Spring Rolls
 Pot Sticker
 ^Roasted Duck Leg
 Roasted Pork
 ^Szechuan Fish
 **Sesame Balls
 Fresh Fruit & Citrus
 Green Tea

Oven: Pizza, Pasta
Grill: ^Tandoori Chicken and tofu,
 *^Chutney, **^Yogurt Sauce, ^Somosa
Wok: **^Beef Brisket with Mushrooms,
 **Mashed Potatoes
 **Pad Thai
Skillet: *^Spicy Glazed Baby Carrots
Kettle: *^Shiitake & Daikon Miso Soup

Oven: Pizza, Pasta
 **Pesto Cheese Ravioli
Grill: ^Jerk Pork, Sautéed Cabbage
 **^Maque Choux
Wok: ^Coq Au Vin
 *^Dal Makhani,
Skillet: *^Roasted Sprouts and Cauliflower,
Kettle: Seafood Bisque

Oven:
Wok: Baked Chicken Achioté
 **Pasta Primavera
Skillet: *^ steamed Snap Peas *^Roasted Potatoes
Grill: +Grilled Salmon w/Pesto Pepita
 Vegan Tagine,
Kettle: Chef's Special

Oven: Pasta
Grill: BBQ Pulled Chicken Sandwich,
 *^Curly Fries
 *^Roasted Vegetables
Wok: *^Fried Rice, ^Cajun Fish w/Tropical Salsa
Skillet: *^African Curry
Kettle: *^Borscht

Oven: Pizza, Pasta
Wok: Chicken Karahi
Grill: ^ Beef Kebab, *^Falafel, Naan Bread, Saffron Rice
 *^Tomato Cucumber Salad
Skillet: *^Lentil stew, Roasted Zucchini
Kettle: *^Puree of White Bean