

Please note: some menu options may be substituted

MARQUIS DINING HALL

September 30, 2024 TO October 6, 2024

OPEN Monday to Friday from 7:00 am - 8:00 pm | **CLOSED** Saturday | **OPEN** Sunday 8:00 am - 9:00 pm

BREAKFAST							
MONDAY Sep-30		TUESDAY Oct-1		WEDNESDAY Oct-2		THURSDAY Oct-3	
FRIDAY Oct-4		SATURDAY Oct-5		SUNDAY Oct-6			
SPOON & FORK	Turkey Bacon	Blueberry French Toast	Breakfast Burrito - Allergen Friendly	Pancakes	Maple Pork Sausage Link	Join us at Gilbert's Cafe, Lower Farinon Commons or Upper Farinon Dining Hall.	Hashbrown Patty
	Egg White & Tomato Crustless Quiche	Turkey Sausage Link	Pork Sausage Patty	Turkey Sausage Link	Hashbrown Patty		Cinnamon Raisin French Toast
	Pork Sausage Patty		Roasted Mexican Sweet Potatoes	Home Fried Potatoes	Egg White Breakfast Sandwich		Bacon
	Sautéed Spinach				Pork Sausage Patty		French Scrambled Eggs
	Omelet Bar, Scrambled Eggs & Bacon						Turkey Sausage Patty
LUNCH							
MONDAY Sep-30		TUESDAY Oct-1		WEDNESDAY Oct-2		THURSDAY Oct-3	
FRIDAY Oct-4		SATURDAY Oct-5		SUNDAY Oct-6			
INSPIRED EATS	Peas & Carrots	Brown Rice	Rice Noodles	Kale with Garlic	Fresh Broccoli	Join us at Upper Farinon Dining Hall, Gilbert's Café or Lower Farinon Commons.	BBQ Spiced Chicken
	Pineapple Baked Ham	Country Style Green Beans	Pork Stir Fry - Allergen Friendly	African Pumpkin Stew	Roasted Sweet Potatoes		Herbed Celery Potato Salad
	Vegan Mashed Potatoes	White Turkey Chili	Asian Cole Slaw	Dirty Rice - Allergen Friendly	Quinoa Chicken Power Bowl		Quinoa Vegetable Salad
V2	Roasted Sweet Potatoes	BBQ Seitan	Vegan Chicken Nuggets	Balsamic Grilled Vegetables	Vegan Chicken Nuggets		Corn & Green Chiles
	Corn Squash & Zucchini	Lemon Broccoli	Roasted Carrots	Vegan Potato Skins	Tofu with Szechuan Vegetables		Pinto Bean & Jackfruit Taquito
	Oven Roasted Chipotle Tofu Steaks	Butternut Macaroni and Cheese	Chunky Vegetable Paella	Vegan BLT Wrap w/ Tempeh			Cilantro Brown Rice
SPOON & FORK	Stuffed Shells	Fresh Broccoli	BBQ Vegetarian Baked Beans	Spanish Rice	BBQ Wings		Grilled Lemon Asparagus
	Baked Garlic Bread	Jasmine Rice	Kickin' Collard Greens	Elote Mexican Street Corn	Garlic Parmesan Chicken Wings		Grilled Chicken Marsala
	Eggplant Carponata	Thai Red Curry Chicken	BBQ Pulled Beef	Ground Beef Taco Meat - Allergen Friendly	Teriyaki Wings		Penne w/ Tomato and Garlic
DELI	Egg Salad on Croissant	Roast Beef & Cheddar Kaiser	Veggie Avocado Hummus Wrap	BLT-A	Chef's Choice		6" Italian Sub
FRESH STOCK	Black Bean Soup	Cream of Mushroom Fresh Soup	Pasta Fagioli Soup	Chicken Noodle Soup	Italian Wedding Soup		Hearty Beef Lentil Soup
	Chef's Choice						Chef's Choice
Bravo	Gyro	Pasta Bar	Pho Bar	Crepes	Chef's Choice		Pasta Bar
Grill	Chicken Arugula & Cheddar Sandwich	Philly Cheesesteak Sandwich	Taqueria Nachos and Cheese	Korean BBQ Pork Sandwich	BBQ Wings		Bacon, Scrambled Eggs, and Hashbrowns
	Hot Dog	Black Bean Burrito	Hand Cut French Fries	Cajun Turkey Burger	Garlic Parmesan Wings		Turkey Sausage Links
	Hand Cut French Fries	Hand Cut French Fries		Hand Cut French Fries	Teriyaki Wings		Cinnamon Raisin French Toast
Carvery	Meat Lasagna	That Pork Ribs	Grilled BBQ Chicken Quarters	Pork Carnita w/ Pickled Onions	Baked Cod		Garlic Herb Crusted Pork Roast

DINNER							
	MONDAY Sep-30	TUESDAY Oct-1	WEDNESDAY Oct-2	THURSDAY Oct-3	FRIDAY Oct-4	SATURDAY Oct-5	SUNDAY Oct-6
INSPIRED EATS	Vegan Cornbread	Lemon Green Beans	Green Peas - Blanched	BBQ Vegetarian Baked Beans	6" Corn Tortilla	Join us at Upper Farinon Dining Hall, Gilbert's Café or Lower Farinon Commons.	Bistro Burger - Allergen Friendly
	Chopped Pork	Turkey Meatloaf - Allergen Friendly	Black Bean Burger	Kickin' Collard Greens	Cilantro Line Black Bean Rice		Dilled Carrots
	Pozole De Frijole	Brown Rice and Quinoa	Dijon Red Potato Salad	Oven Fried Chicken - Allergen Friendly	Grilled Pork Taco w/ Nectarine Salsa		Roasted Yukon Potatoes
Oven	Creamy Pasta Primavera & Broccoli - Pack	Artichoke Parmesan Pasta Salad	Penne Pasta Marinara Sauce	Basil Pasta	Gemelli Pasta Blush Marinara Sauce		Baked Ziti - No Meat
	Linguine Pasta Marinara Sauce	Baked Ziti - No Meat	Mushroom Pizza	Broccoli and Garlic Pasta	Linquine Aglio E Olio		Breakfast Pizza
	Spinach and Feta Pizza	Chicken Bacon Ranch Pizza	Cheese Pizza	White Chicken Herb Pizza	Vegetable Pizza		Cheese Pizza
	Cheese Pizza	Cheese Pizza	Pepperoni Pizza	Cheese Pizza	Cheese Pizza		Pepperoni Pizza
	Pepperoni Pizza	Pepperoni Pizza		Pepperoni Pizza	Pepperoni Pizza		
V2	Roasted Cherry Tomato	Sauteed Snow Peas & Peppers	Vegan Chicken Nuggets	Coconut Ginger Curry	Hot Grits		Grilled Lemon Asparagus
	Green Bean Almondine	Slo Smok BBQ Tempeh	Sautéed Squashes and Peppers	Thai Eggplant	Collard Greens Pasta with Lemon		Southwest Grilled Tofu
	Roasted Cauliflower Pasta	Corn Cakes	Vegan Mashed Potato	Thai Coconut Rice	Vegan Sausage Mushroom Etoufee		Lemon Dill Brown Rice
Spoon & Fork	Chef's Choice Vegetable	Cheesy Broccoli	Beef Pot Roast & Gravy	Mexican Red Rice	Grilled Chicken Wings		Italian Roasted Potatoes
	Baked Salmon w/ Lentils & Herb Sauce	Grilled Chicken Marsala	Baked Garlic Bread	Calabacitas a la Mexicana	BBQ Wings		Green Beans & Peppers
	Basmati Rice Pilaf	Mediterranean Pasta	Garlicky Greens and Beans	Chili Lime Pulled Chicken	Cajun Wings		Beef Burgundy
Bravo	Gyro	Pasta	Pho Bar	Crepes	Chef's Choice		Pasta Bar
Grill	Spiral French Fries	American Grill Burger	Cajun Turkey Burger	Cheesy Scrambled Eggs	Grilled Chicken Wrap		Italian Sausage on Roll
	Bratwurst	Falafel	Crispy Seasoned Hand Cut French Fries	French Toast	BBQ Wings		Hand Cut French Fries
	Chef's Choice	Hand Cut French Fries	Chef's Choice	Home Fried Potatoes	Cajun Wings		Buffalo Chicken Ranch Wrap
Carvery	Chicken Francaise	Italian Roast Pork Sandwich	Roasted Turkey Breast	Tacos Al Pastor	Macaroni and Cheese		Lemon Thyme Roasted Chicken
Please note this menu is subject to change. If navigating an allergy or dietary restriction, please refer to the signage at the point of service for allergen information or talk to a team member.				QUESTIONS? Connect with us by email at dining@lafayette.edu or on Instagram @ Lafayette_Dining .			