

UPPER FARINON DINING HALL

September 16, 2024 to September 22, 2024

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

BREAKFAST							
	MONDAY Sep-16	TUESDAY Sep-17	WEDNESDAY Sep-18	THURSDAY Sep-19	FRIDAY Sep-20	SATURDAY Sep-21	SUNDAY Sep-22
SPOON & FORK	MTO Fresh Scrambled Eggs or Egg Whites	MTO Fresh Scrambled Eggs or Egg Whites	MTO Fresh Scrambled Eggs or Egg Whites	MTO Fresh Scrambled Eggs or Egg Whites	MTO Fresh Scrambled Eggs or Egg Whites	MTO Fresh Scrambled Eggs or Egg Whites	Join us at Marquis Dining Hall, Gilbert's Café or Lower Farinon Commons.
	Turkey Sausage Patty	Pork Sausage Link and Bacon	Turkey Bacon	Pork Sausage Patty	Turkey Sausage Patty and Bacon	Turkey Bacon and Hashbrown Patty	
	Home Fried Potatoes	Tater Tots	Hashbrown Patty	Home Fried Potatoes	Tater Tots	Omelet Bar	
	French Toast	Pancakes	Mini Spinach Frittatas	French Toast	Blueberry Pancakes	Broccoli Frittata	
Fresh Stack	Hot Oatmeal	Cream of Wheat	Hot Oatmeal	Cream of Wheat	Hot Oatmeal	Hot Grits	

LUNCH							
	MONDAY Sep-16	TUESDAY Sep-17	WEDNESDAY Sep-18	THURSDAY Sep-19	FRIDAY Sep-20	SATURDAY Sep-21	SUNDAY Sep-22
INSPIRED EATS	Snow Pea & Pepper Sauté - Allergen Friendly	Cauliflower Tomato Braised	Falafel Bowl - Allergen Friendly	Grilled Chicken Salad w/ White Beans	Potatoes O'Brien	Chef's Choice Vegetable	Join us at Marquis Dining Hall, Gilbert's Café or Lower Farinon Commons.
	Orange Beef Stir Fry	"Soy" Ginger Pulled Jackfruit - Allergen Friendly	Fresh Cucumber Tomato Salad	Herbed Celery Potato Salad	Sautéed Mushrooms	Chef's Choice	
	Brown Rice	Lentil Spinach Salad			Rosemary Pork Chop		
Oven	Corn on the Cob	Mashed Potatoes	Corn Squash & Zucchini	Garlic Mashed Potatoes	Maple Roasted Sweet Potatoes	Chef's Choice Vegetable	
	Rotisserie Baked Chicken	Spinach & Garlic	Cajun Chicken Thighs	Country Style Green Beans	Oven Roasted Spiced Carrots	Chef's Choice	
	Dirty Rice - Allergen Friendly	Roasted Pork Loin w/ Caramelized Apples	Spanish Rice	Meatloaf	Brown Sugar Glazed Ham		
VZ	Green Peas	Roasted Zucchini & Squash	Maple Roasted Sweet Potatoes	Parslied Potatoes	Broccoli Crown	Chef's Choice Vegetable	
	Coconut Chickpeas Curry	Roasted Corn Salsa	BBQ Seitan	Egyptian Eggplant w/ Chickpeas Herbs	Roasted Apples & Sweet Potatoes	Chef's Choice	
	Basmati Rice Pilaf	Corn Cakes w/ Zucchini Salsa	Kickin' Collard Greens	Green Beans w/ Mushrooms & Tomatoes	Southern Fried Tofu		
BRAVO	Pasta Bar	Taco Bar	Pasta Bar	Mediterranean Hummus Bowl	Pasta Bar	Mashed Potato Bar	
	Buffalo Fried Chicken Pizza		Cheesesteak Flatbread Pizza		Hawaiian Pizza		
	Cheese Pizza		Cheese Pizza		Cheese Pizza		
	Pepperoni Pizza		Pepperoni Pizza		Pepperoni Pizza		
DELI	Italian Focaccia Sandwich	Buffalo Chicken Ranch Wrap	Grilled Portobello Mushroom Sandwich	Mediterranean Turkey Wrap	Roast Beef & Cheddar on Pretzel Bun	Italian Hogie Sandwich	
Spoon & Fork	Garlic Mashed Potatoes	Herbed Orzo	Bread Stuffing	Artichoke Parmesan Pasta Salad	Vegetable Sauté	Chef's Choice Vegetable	
	Roasted Zucchini & Squash	Greek Beef Meatballs	Maple Glazed Carrots	Vegan Braised Cauliflower & Tomato	Shrimp Creole with Rice	Chef's Choice	
	Herbed Chicken Stew & Dumplings	Lemon Green Beans	Marinated Turkey Cutlet	Chicken Parmesan	Crostini		
GRILL	American Cheese Burger	Cajun Grilled Chicken Sandwich	Bratwurst	Grilled Ham and Cheese	Chicken & Pepperjack Quesadilla	Chef's Choice	
FRESH STOCK	Chicken Corn Noodle Soup	Cream of Broccoli - Gluten Friendly	Beef Stuffed Pepper Soup	Beef Barley Soup	Italian Wedding Soup	Chicken Gumbo Soup	
	Chef's Choice	Chef's Choice	Chef's Choice	Chef's Choice	Chef's Choice	Chef's Choice	

DINNER							
	MONDAY Sep-16	TUESDAY Sep-17	WEDNESDAY Sep-18	THURSDAY Sep-19	FRIDAY Sep-20	SATURDAY Sep-21	SUNDAY Sep-22
INSPIRED EATS	Vegan Cornbread	Sautéed Snow Peas & Peppers	Mashed Potatoes	Garlic Herb Orzo	Roasted Carrots & Mushrooms	Roasted Sweet Potatoes	Join us at Marquis Dining Hall, Gilbert's Café or Lower Farinon Commons.
	Corn & Green Chiles	Chicken Curry - Allergen Friendly	Peas & Carrots	Green & Yellow Squash	Italian Roast Pork Sandwich	Green Beans	
	Chipotle Turkey Chili	Basmati Rice Pilaf	Beef Tips	Chicken Marsala	Garlic Roasted Red Potatoes	Honey Chili Chicken	
Oven	Andouille	Thai Chicken and Spinach Salad	Jalapeno & Lime Sugar Snap Peas	Bi Bam Bap Bowl	Cheddar Mashed Potatoes	General Tso's Bowl	
	Roasted Cabbage w/ Lime		Mongolian Beef		Balsamic Broccoli Rabe		
	Dirty Rice - Allergen Friendly				Turkey Breast Roulade		
VZ	Potato Crust Veggie Pot Pie	Spice Roasted Sweet Potato and Squash	Artichoke Parmesan Pasta Salad	Butternut Falafel w/ Maple Tahini	Vegan Vegetable Chili	Vegetable Couscous	
	White Bean Tabbouleh	Adobo BBQ Grilled Tofu	Roasted Cherry Tomato	Eggplant Hummus	Mexican Corn Salad	Roasted Broccoli	
			Braised Greens	Baked Seasoned Pita Chips	Cornbread Casserole	White Bean and Lentil Burger	
BRAVO	Pasta Bar	Taco Bar	Pasta Bar	Mediterranean Hummus Bowl	Pasta Bar	Mashed Potato Bar	
	Buffalo Chicken Pizza		Cheesesteak Flatbread Pizza		Hawaiian Pizza		
	Cheese Pizza		Cheese Pizza		Cheese Pizza		
	Pepperoni Pizza		Pepperoni Pizza		Pepperoni Pizza		
Grill	BLT Chicken Sandwich	Sloppy Joe Sandwich	Bacon Avocado Grilled Cheese	BBQ Chicken Sandwich	Black & Blue Burger	Cheesesteak - Provolone - Board Hall	
Spoon & Fork	Ratatouille	Cantonese Vegetable Stir Fry	Bourbon Cherry Pork Cutlets	Jamaican Style Beef Curry	Baked Potato	Sugar Snap Peas	
	Chicken Alfredo Penne	Kung Pao Chicken	Creamy Mashed Potatoes	Jerk Cabbage Slaw	Southern Style Succotash	Orange Chicken Stir Fry	
		Vegetable Lo Mein	Corn	Roasted Plantain	Baked Parmesan Haddock	Basmati Rice Pilaf	

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](https://www.instagram.com/Lafayette_Dining).