

UPPER FARINON DINING HALL

September 23, 2024 TO September 29, 2024

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

BREAKFAST							
	MONDAY Sep-23	TUESDAY Sep-24	WEDNESDAY Sep-25	THURSDAY Sep-26	FRIDAY Sep-27	SATURDAY Sep-28	SUNDAY Sep-29
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 and Bacon	Turkey Sausage Patty	Turkey Bacon, 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-23	TUESDAY Sep-24	WEDNESDAY Sep-25	THURSDAY Sep-26	FRIDAY Sep-27	SATURDAY Sep-28	SUNDAY Sep-29
INSPIRED EATS	BBQ Spiced Chicken	Carrot	Sweet Potato Hash	Penne Pasta - Allergen Friendly	Kielbasa	Chef's Choice Vegetable	Join us at Marquis Dining Hall, Gilbert's Café or Lower Farinon Commons.
	Herbed Celery Potato Salad	Roasted Red Potatoes	Fresh Corn Succotash	Beef Meatballs - Gluten Friendly	Dijon Red Potato Salad	Chef's Choice	
	Quinoa Vegetable Salad	Chorizo and Sweet Potato Hash	Chili Lime Pulled Chicken	Roasted Garlic Basil Vegetables Pomodoro Sauce	Dilled Cucumber Salad		
Oven	Black Beans & Rice	Kickin' Collard Greens	Shredded Citrus Pork Bowl - Allergen Friendly	Fresh Broccoli	Garden Wild Rice	Chef's Choice Vegetable	
	Sautéed Cabbage and Apples	Slo Smok BBQ Quarter Chicken		Garlic Mashed Potatoes	Roasted Zucchini & Squash	Chef's Choice	
	Shredded Beef	Creamy Macaroni Salad		Roast Pork with Gravy	Blackened Tilapia		
VZ	Corn & Green Chiles	BBQ Vegetarian Baked Beans	Broccoli Normandy	Stir Fried Carrots w/ Mango & Ginger	Grilled Bok Choy	Chef's Choice Vegetable	
	Pinto Bean & Jackfruit Taquito - Allergen Friendly	Vegetable Saute	Butternut Pasta w/ Sage Cream Sauce - All	Jasmine Rice Ginger Pilaf	General Tso's Tofu & Broccoli	Chef's Choice	
BRAVO	Cilantro Brown Rice	Adobo BBQ Grilled Tofu	New York Style Ratatouille	Tofu with Szechuan Vegetables	Brown Rice		
	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		
DELI	Turkey & American Tomato Wrap	BLT on White	Egg Salad & American on Croissant	Chicken Salad & Cheddar Jalapeno Wrap	Hawaiian Pork Sandwich	Chicken Fajita Wrap	
	Spoon & Fork	Grilled Asparagus	Vegetable Egg Roll	Country Style Green Beans	Green Peas	Elote Mexican Street Corn	Chef's Choice Vegetable
Grilled Chicken Marsala		Vegetable Fried Rice	Fried Haddock	Chicken Pot Pie with Biscuit	Smoked Pork Carnita	Chef's Choice	
Penne with Tomato and Garlic		Teriyaki Pork Stir Fry	Macaroni and Cheese		Spanish Rice		
GRILL	Ham Egg & Cheese Muffin	Grilled Chicken Sandwich w/ Pesto Mayo	Buffalo Turkey Burger	Buffalo Turkey Burger	Grilled Gouda Sandwich	Chef's Choice	
FRESH STOCK	Tuscan Vegetable Soup	Lemon Chicken Rice Soup	Beer Cheese Soup	Creamy Asparagus and Leek Soup	Corn Bisque	French Onion Soup	
	Chef's Choice	Chef's Choice	Chef's Choice	Chef's Choice	Chef's Choice	Chef's Choice	

DINNER							
	MONDAY Sep-23	TUESDAY Sep-24	WEDNESDAY Sep-25	THURSDAY Sep-26	FRIDAY Sep-27	SATURDAY Sep-28	SUNDAY Sep-29
INSPIRED EATS	Adobe Roast Pork - Allergen Friendly	Fiesta Roasted Chicken	Cauliflower	Tuscan Bowl	Snow Pea & Pepper Saute - Allergen Friendly	Cilantro Grilled Chicken Breast	Join us at Marquis Dining Hall, Gilbert's Café or Lower Farinon Commons.
	Roasted Mexican Sweet Potatoes	Corn on the Cob	Garlic Herb Crusted Pork Roast		Orange Beef Stir Fry	Arroz Brasileiro	
	Spanish Rice & Cauli Bowls	Creamy Polenta - Allergen Friendly	Spaghetti Squash Pasta w/ Pesto		Brown Rice	Chipotle Black Beans	
Oven	Rice Pilaf	Seasoned Sweet Potato Wedges	Chile Lime Roasted Veggie Bowl	Garlic Mashed Potatoes	Sweet Potato Curry Bowl	Garlic Herb Orzo	
	Corn & Green Chiles	Roasted Turkey Breast		Roasted Top Round - Gold Standard		Grilled Asparagus	
	Andouille	Country Style Green Beans		Vegetable Saute		Herb Roasted Salmon	
VZ	Lemon Green Beans	Green Bean Almondine	Pumpkin Polenta with Beets	Sauteed Rainbow Swiss Chard	Roasted Sweet Potato w/ Coconut & Lime	Lemon Garlic Mushroom	
	Roasted Root Vegetables	Italian Bean Ball	Slo Smok Smoky BBQ Tempeh	Eggplant Cacciatore	Churrasco Tofu Steak	Zucchini Noodles & Marinara	
	Sweet Potato Quinoa Gratin	Roasted Cauliflower Pomodoro Sauce	Corn Cakes	Fettucini Bolognese Vegan Bolognese Sauce	Garlicky Greens and Beans		
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	Bratwurst	Cajun Turkey Burger		Cheese Quesadilla	Grilled Turkey and Cheese Sandwich	American Cheeseburger	
Spoon & Fork	Buttermilk Cornbread	Sauteed Snow Peas & Peppers	Low Country Rice Pilaf	Balsamic Glazed Broccoli - Allergen Friendly	Zucchini Pomodoro	Baked Garlic Bread	
	Roasted Zucchini & Squash	General Tso's Chicken	Corn, Squash & Zucchini	Grilled Chicken Picatta Risotto	Florentine Baked Ziti	Creamy Cajun Shrimp Pasta	
	Jambalaya Pasta	Brown Rice	Buttermilk Fried Chicken			Eggplant Caponata	

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).