

UPPER FARINON DINING HALL

October 14, 2024

to

October 20, 2024

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

BREAKFAST							
MONDAY Oct-14		TUESDAY Oct-15		WEDNESDAY Oct-16		THURSDAY Oct-17	
FRIDAY Oct-18		SATURDAY Oct-19		SUNDAY Oct-20			
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 Oct-14		TUESDAY Oct-15		WEDNESDAY Oct-16		THURSDAY Oct-17	
FRIDAY Oct-18		SATURDAY Oct-19		SUNDAY Oct-20			
INSPIRED EATS	Steak & Quinoa Salad w/ Chimichurri	Peas & Carrots	Country Style Green Beans	Pork Stir Fry - Allergen Friendly	Roasted Sweet Potatoes	Chef's Choice Vegetable	Join us at Marquis Dining Hall, Gilbert's Café or Lower Farinon Commons.
		Pineapple Baked Ham	White Turkey Chili	Asian Style Cole Slaw	Quinoa Chicken Power Bowl - Allergen Friendly	Chef's Choice	
		Vegan Mashed Potato	Brown Rice	Rice Noodles			
Oven	Mashed Sweet Potatoes	Roasted Broccoli	Roasted Onions & Peppers	Sweet Italian Sausage	Corn & Green Chiles	Chef's Choice Vegetable	
	Peas & Roasted Mushrooms	Cheesy Meatloaf	Risotto	Roasted Onions & Peppers	Rotisserie Baked Chicken	Chef's Choice	
	BBQ Roasted Half Chicken	Garlic Roasted Red Potatoes	Beef Kabobs in Moorish Marinade	Linguini w/ Tomato & Arugula	Potato Wedges		
V2	Roasted Sweet Potatoes	BBQ Seitan	Garlic Herb Orzo	Beyond Meat Breakfast Sausage	Balsamic Grilled Vegetables	Chef's Choice Vegetable	
	Corn Squash & Zucchini	Lemon Broccoli	Vegan Meatball - Lentils	Roasted Carrots	Vegan Potato Skins	Chef's Choice	
	Tofu Steaks	Macaroni and Cheese	Vegan Greek Spinach and Quinoa	Chunky Vegetable Paella	Vegan BLT Wrap with Tempeh		
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	Ham and Cheese Sammie	Egg Salad on Croissant	Roast Beef Cheddar Horseradish on Kaiser	Veggie Avocado Hummus on Ciabatta	BLT on Sourdough	Turkey Caprese Baguette	
Spoon & Fork	Buttermilk Cornbread	Baked Garlic Bread	Fresh Broccoli	BBQ Vegetarian Baked Beans	Elote Mexican Street Corn	Chef's Choice Vegetable	
	Corn Squash & Zucchini	Eggplant Caponata	Jasmine Rice Ginger Pilaf	Kickin' Collard Greens	Pork Carnita w/ Pickled Onions	Chef's Choice	
	Jambalaya Pasta	Meat Lasagna	Thai Red Curry Chicken	BBQ Pulled Beef	Spanish Rice		
GRILL	American Cheese Burger	Grilled Ham and Cheese	Basil Tomato and Mozzarella Sandwich	Bacon Egg & Cheese Breakfast Sandwich	Corned Beef Reuben Sandwich	Chef's Choice	
FRESH STOCK	White Turkey Chili	Tomato Basil Soup	Split Pea and Ham Soup	Chicken Noodle Soup	New England Clam Chowder	Hearty Beef Lentil Soup	
	Chef's Choice	Chef's Choice	Chef's Choice	Chef's Choice	Chef's Choice	Chef's Choice	

DINNER							
MONDAY Oct-14		TUESDAY Oct-15		WEDNESDAY Oct-16		THURSDAY Oct-17	
FRIDAY Oct-18		SATURDAY Oct-19		SUNDAY Oct-20			
INSPIRED EATS	Sofrito Chicken	Vegan Corn Bread	Lemon Green Beans	Chef's Choice Vegetable	Italian Roasted Potatoes	BBQ Vegetarian Baked Beans	Join us at Marquis Dining Hall, Gilbert's Café or Lower Farinon Commons.
	Collard Greens Salad	Chopped Pork	Turkey Meatloaf - Allergen Friendly	Black Bean Burger	Roasted Garlic Rosemary Chicken	Kickin' Collard Greens	
	Boiled Yukon Gold Potatoes	Pozole De Frijole	Brown Rice and Quinoa	Dijon Red Potato Salad	Roasted Cauliflower	Oven Fried Chicken - Allergen Friendly	
Oven	Corn on the Cob	Cauliflower	Hawaiian Chicken Teriyaki Bowl	Kickin' Collard Greens	Chef's Choice Vegetables	Mashed Potatoes	
	Chicken & Biscuit Bowl	Roasted New Potatoes		BBQ Pulled Pork	Beefy Mac Bowl	Corn - Blanched	
		Roasted Beef with Mushroom Gravy		Creamy Macaroni & Cheese		Turkey Meatloaf	
V2	Roasted Sweet Potato w/ Coconut & Lime	Roasted Cherry Tomato	Sautéed Snow Peas & Peppers	Vegan Chick'n Tenders	Coconut Ginger Curry	Vegetable Creole	
	Churrasco Tofu Steak	Green bean Almondine	Slo Smok Smoky BBQ Tempeh	Sautéed Squashes and Peppers	Sweet Chili Eggplant	Dirty Rice - Allergen Friendly	
	Garlicky Greens and Beans	Roasted Cauliflower Pasta	Corn Cakes	Vegan Mashed Potato	Thai Coconut Rice		
BRAVO	Pasta Bar	Taco Bar	Pasta Bar	Pasta Bar	Pasta Bar	Chef's Choice	
	Buffalo Chicken Pizza		Cheese Steak Pizza		Hawaiian Pizza		
	Cheese Pizza		Cheese Pizza		Cheese Pizza		
	Pepperoni Pizza		Pepperoni Pizza		Pepperoni Pizza		
Grill	Grilled Ham and Cheese	Roasted Onions & Peppers Bratwurst	Cajun Turkey Burger	Cheesy Scrambled Eggs French Toast	Rachel Sandwich	American Grill Burger	
Spoon & Fork	Cheddar Mashed Potatoes	Balsamic Roasted Brussels Sprouts	Roasted Asparagus	Beef Pot Roast & Gravy	Mexican Red Rice	Chef's Choice Vegetable	
	Corn on the Cob	Chicken Francaise	Grilled Chicken Marsala	Roasted Red Potatoes	Calabacitas a la Mexicana	Chef's Choice	
	Smoked BBQ Rubbed Brisket	Basmati Rice Pilaf	Linquine Aglio E Olio	Garlicky Greens and Beans	Chili Lime Pulled 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](#).