February 17, 2025

TO February 23, 2025

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

				BREAKFAST				
	MONDAY	TUESDAY	WEDNEDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Feb-17	Feb-18	Feb-19	Feb-20	Feb-21	Feb-22	Feb-23	
SPOON & FORK	French Toast	Blueberry Pancakes	Mini Spinach Frittatas	French Toast	Blueberry Pancakes	Broccoli Frittata		
	Turkey Sausage Patty	Bacon	Turkey Bacon	Bacon / Pork Sausage Patty	Turkey Sausage Patty	Bacon / Turkey Bacon	Join us at Marquis Dining Hall, Gilbert's Café or Lower Farinon	
	Home Fried Potatoes	Tater Tots	Hashbrown Patty	Home Fried Potatoes	Tater Tots	Omelet Bar		
	Fresh Scrambled Eggs	Fresh Scrambled Eggs	Fresh Scrambled Eggs	Fresh Scrambled Eggs	Fresh Scrambled Eggs	Fresh Scrambled Eggs	Commons.	
	Scrambled Egg Whites	Scrambled Egg Whites	Scrambled Egg Whites	Scrambled Egg Whites	Scrambled Egg Whites	Scrambled Egg Whites		

				LUNCH			
	MONDAY Feb-17	TUESDAY Feb-18	wednesday Feb-19	THURSDAY Feb-20	FRIDAY Feb-21	SATURDAY Feb-22	SUNDAY Feb-23
INSPIRED EATS	BBQ Spiced Chicken	Carrot	Sweet Potato Hash	Penne Pasta - Allergen Friendly Pomodoro Sauce	Kielbasa	Chef's Choice Vegetable	_
	Herbed Celery Potato Salad	Roasted Red Potatoes	Fresh Corn Succotash	Beef Meatballs - Gluten Friendly	Dijon Red Potato Salad	Chef's Choice	oin us
	Quinoa Vegetable Salad	Chorizo and Sweet Potato Hash	Chili Lime Pulled Chicken	Roasted Garlic Basil Vegetables	Dilled Cucumber Salad		<u>α</u>
Oven	Shredded Chicken	Slo Smok BBQ Quarter Chicken	Beef Pepper Steak	Roast Pork with Gravy	Blackened Tilapia	Chef's Choice Vegetable	Marquis
	Black Beans & Rice	Kickin' Collard Greens	Cilantro White Rice	Garlic Mashed Potatoes	Garden Wild Rice	Chef's Choice	
	Sautéed Cabbage and Apples	Creamy Macaroni Salad	Roasted Plantain		Roasted Zucchini & Squash		Dining
٧2	Pinto Bean & Jackfruit Taquito - Allergen Friendly	Adobo BBQ Grilled Tofu	Butternut Pasta w/Sage Cream Sauce - Allergen Friendly	Tofu with Szechuan Vegetables	General Tso' Tofu & Broccoli	Chef's Choice Vegetable	
	Corn & Green Chiles	BBQ Vegetarian Baked Beans	New York Style Ratatouille	Stir Fried Carrots with Mango & Ginger	Grilled Bok Choy	Chef's Choice	Hall,
	Cilantro Brown Rice	Vegetable Saute	Broccoli Normandy	Jasmine Rice Ginger Pilaf	Brown Rice		, ଦ୍ର <u>ା</u> ଚ
BRAVO	Pasta Bar	Taco Bar	Pasta Bar	Gyro Bar	Pasta Bar	Mashed Potato Bar	lbert'
	Buffalo Chicken Pizza		Cheesesteak Flatbread Pizza		Pork BBQ Flatbread		
	Cheese Pizza		Cheese Pizza		White Spinach Artichoke Flatbread		Cafe
	Pepperoni Pizza		Pepperoni Pizza		Taco Flatbread		é O
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 Chicken Marsala	Chef's Choice Vegetable	Fried Haddock	Chicken Pot Pie with Biscuit	Shredded Chicken w/ Carnita Spice Rub	Chef's Choice Vegetable	Lower
	Penne with Tomato and Garlic	Herbed Chicken Stew & Dumplings	Macaroni and Cheese	Green Peas	Elote Mexican Street Corn	Chef's Choice	Farinon
	Grilled Asparagus	Buttered Egg Noodles	Country Style Green Beans		Spanish Rice		non
GRILL	Ham Egg & Cheese Muffin	Grilled Portobello Mushroom Sandwich	Buffalo Turkey Burger	Buffalo Chicken Ranch Wrap	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	Commons
	Chef's Choice	Chef's Choice	Chef's Choice	Chef's Choice	Chef's Choice	Chef's Choice	\$

				DINNER			
	MONDAY Feb-17	TUESDAY Feb-18	WEDNESDAY Feb-19	THURSDAY Feb-20	FRIDAY Feb-21	SATURDAY Feb-22	SUNDAY Feb-23
INSPIRED EATS	Adobe Roast Pork - Allergen Friendly	Fiesta Roasted Chicken	Cauliflower	Asparagus	Orange Beef Stir Fry	Cilantro Grilled Chicken Breast	
	Roasted Mexican Sweet Potatoes	Corn On The Cob	Garlic Herb Crusted Pork Roast	Sausage Broccoli Pasta - Allergen Friendly	Snow Pea & Pepper Saute - Allergen Friendly	Arroz Brasiliero	
	Spanish Rice & Cauliflower Bowls	Creamy Polenta - Allergen Friendly	Spaghetti Squash Pasta w/ Pesto		Brown Rice	Chipotle Black Beans	
Oven	Andouille	Cajun Turkey - Allergen Friendly	Brown Sugar Glazed Ham	Garlic Mashed Potatoes	Cauliflower	Herb Roasted Salmon	\circ
	Rice Pilaf	Seasoned Sweet Potato Wedges	Creamy Mashed Potatoes	Roasted Top Round	Chickpea Butter Curry	Garlic Herb Orzo	Join us Gilbert
	Corn & Green Chiles	Country Style Green Beans	Chile Lime Roasted Veggie Bowl	Vegetable Saute	Spicy Sweet Potatoes	Grilled Asparagus	SΩ
٧2	Sweet Potato Quinoa Gratin	Roasted Cauliflower Pasta	Chef's Choice Vegetable	Eggplant Cacciatore	Churrasco Tofu Steak	Impossible Brand Vegan Meatballs	- 'c' -
	Lemon Green Beans	Vegan Meatball - Lentils	Pumpkin Polenta with Beets	Fettucini w/ Vegan Bolognese Sauce	Garlicky Greens and Beans	Lemon Garlic Mushroom	Marquis E afé or Lov Commons
	Roasted Root Vegetables	Bavarian Green Beans w/ Pomodoro Sauce	Slo Smok Smoky BBQ Tempeh	Sauteed Rainbow Swiss Chard	Roasted Sweet Potato w Coconut & Lime	Zucchini Noodles & Marinara	
BRAVO	Pasta Bar	Taco Bar	Pasta Bar	Mediterranean Hummus Bowl	Pasta Bar	Mashed Potato Bar	Dining ower Fo
	Buffalo Chicken Pizza		Cheesesteak Flatbread Pizza		Hawaiian Pizza		g H
	Cheese Pizza		Cheese Pizza		Cheese Pizza		Hall,
	Pepperoni Pizza		Pepperoni Pizza		Pepperoni Pizza		_
Grill .	Bratwurst	Cajun Turkey Burger	Beef and Provolone Cheesesteak	Cheese Quesadilla	Grilled Turkey and Cheese Sandwich	American Cheeseburger	
Spoon & Fork	Jambalaya Pasta	General Tso's Chicken	Buttermilk Fried Chicken	Grilled Chicken Picatta	Florentine Baked Ziti	Creamy Cajun Shrimp Pasta	
	Buttermilk Cornbread	Sauteed Snow Peas & Peppers	Low Country Rice Pilaf	Balsamic Glazed Broccoli - Allergen Friendly	Zucchini Pomadora	Eggplant Caponata	
	Roasted Zucchini & Squash	Brown Rice	Corn Squash & Zucchini	Risotto		Baked Garlic Bread	

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.