

UPPER FARINON DINING HALL

Please note: some menu options may be substituted

October 27, 2025 TO November 2, 2025

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

BREAKFAST													
MONDAY Oct-27		TUESDAY Oct-28		WEDNESDAY Oct-29		THURSDAY Oct-30		FRIDAY Oct-31		SATURDAY Nov-1		SUNDAY Nov-2	
SPOON & FORK	French Toast	Blueberry Pancakes	Mini Spinach Frittatas	French Toast	Blueberry Pancakes	Broccoli Frittata	Join us at Marquis Dining Hall, Gilbert's Café or Lower Farinon Commons.						
	Turkey Sausage Patty	Bacon	Turkey Bacon	Bacon / Pork Sausage Patty	Turkey Sausage Patty	Bacon / Turkey Bacon							
	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							
	Scrambled Egg Whites	Scrambled Egg Whites	Scrambled Egg Whites	Scrambled Egg Whites	Scrambled Egg Whites	Scrambled Egg Whites							

LUNCH							
MONDAY Oct-27		TUESDAY Oct-28	WEDNESDAY Oct-29	THURSDAY Oct-30	FRIDAY Oct-31	SATURDAY Nov-1	SUNDAY Nov-2
INSPIRED EATS	Asparagus Lemon Risotto w Arugula	Grilled BBQ Chicken Quarters	Garden Wild Rice	Italian Mild Link Sausage	Apple Cider Braised Chicken	Chef's Choice Vegetable	Join us at Marquis Dining Hall, Gilbert's Café or Lower Farinon Commons.
	Beef Burgundy	Lemon Pepper Pasta - Allergen Friendly	Apricot Honey Glazed Pork Chops	Green Beans & Peppers	Herb & Vegetable Hash w Rice	Chef's Choice	
		Roasted Corn	Roasted Cauliflower	Garlic Roasted Red Potatoes	Roasted Zucchini & Squash		
Oven	Low Country Rice Pilaf	Bread Stuffing	Mashed Potatoes	Herbed Baked Chicken	Roasted Butternut Squash	Chef's Choice Vegetable	
	Roasted Cauliflower	Roasted Turkey Breast	Braised Beef Brisket	Balsamic Roasted Brussels Sprouts	Lemon Pepper Cod	Chef's Choice	
	Grilled Chicken Breast	Green Beans with Bacon	Roasted Corn	Garlic Roasted Red Potatoes	Lemon Dill Brown Rice		
V2	Beyond Meat Breakfast Sausage	Roasted Red Potatoes	Soy Marinated Breaded Tofu	Eggplant Parmesan	General Tso' Tofu & Broccoli	Chef's Choice Vegetable	
	Spinach & Kale Blend	Maple and Soy Glazed Tofu Bowl	Couscous with Chickpeas and Peppers	Pinto Beans	Mexican Red Rice	Chef's Choice	
	Vegan Mashed Potato	Sautéed Zucchini & Summer Squash	Harissa Roasted Cauliflower	Arroz Brasileiro	Garlic & Lemon Potatoes		
BRAVO	Pasta Bar	Taco Bar	Pasta Bar	Mac & Cheese Bowl	Pasta Bar	Pasta Bar	
	Cheese Pizza		Cheese Pizza		BBQ Chicken Flatbread	Cheese Pizza	
	Pepperoni Pizza		Pepperoni Pizza		Blue Cheese Onion & Apple Flatbread	Pepperoni Pizza	
	Buffalo Chicken Pizza				Cheesesteak Flatbread		
DELI	Ham & American on Ciabatta	Chicken Bacon Caesar Wrap	Spicy Italian Panini	Turkey & Artichoke Panini	Bronzed Tomato Mozzarella Panini	Avocado Chicken Salad Wrap	
Spoon & Fork	Yellow Summer Squash	Garlic Herb Crusted Pork Roast	Cod Scampi	Beef Stroganoff	Citrus Grilled Pork Loin	Chef's Choice Vegetable	
	Rigatoni Bolognese	Baked Potato	Garlic Herb Orzo	Buttered Egg Noodles	Black Beans & Rice	Chef's Choice	
	Baked Garlic Bread	Moroccan Roasted Vegetables	Lemon Green Beans	Sautéed Zucchini & Summer Squash	Vegetable Saute		
GRILL	American Grill Burger	Hot Dog Chili	Rachel Sandwich	Cajun Grilled Chicken Sandwich	Beef Cheesesteak Sandwich	Cheesy Scrambled Egg Hashbrowns Pork Sausage Patty	
FRESH STOCK	Chicken & Rice Soup	Cuban Lentil Soup	Minestrone Soup - Gluten Friendly	Broccoli Cheddar Soup	Cheddar Potato Soup	Chicken Corn Noodle Soup	
	Chef's Choice	Chef's Choice	Chef's Choice	Chef's Choice	Chef's Choice	Chef's Choice	

DINNER								
MONDAY Oct-27		TUESDAY Oct-28	WEDNESDAY Oct-29	THURSDAY Oct-30	FRIDAY Oct-31	SATURDAY Nov-1	SUNDAY Nov-2	
INSPIRED EATS	Grilled Pork Tenderloin	Apple Cider Braised Chicken	BBQ Pulled Pork	Broccoli Crown	Chicken Mediterranean Plate	Chicken Marsala	Join us at Marquis Dining Hall, Gilbert's Café or Lower Farinon Commons.	
	Stewed Tomatoes	Rosemary Roasted Potatoes	Roasted Apples & Sweet Potatoes	Blackened Chicken Breast	Roasted Red Potatoes	Balsamic Broccoli Rabe		
	Garlic Roasted Red Potatoes	Roasted Beets	Roasted Zucchini & Squash	Dirty Rice - Allergen Friendly	Roasted Green Beans	Aglio E Olio Pasta - Allergy Friendly		
Oven	Cilantro Grilled Chicken Breast	Wine Marinated Beef Pot Roast	Chili Bar	Ham Brown Sugar Carver	Baked Seasoned Pita Chips	Classic Beef Stew		
	Dirty Rice - Allergen Friendly	Creamy Mashed Potatoes	Corn & Green Chiles	Roasted Green Beans	Buffalo Chicken Dip	Succotash		
	Sautéed Zucchini & Summer Squash	Dilled Carrots	Rice	Garlic Roasted Red Potatoes	Spinach Artichoke Dip	Egg Noodles		
V2	Beyond Meat Breakfast Sausage	Garlicky Greens and Beans	Churrasco Tofu Steak	Roasted Garlic Naan	Sage Roasted Tofu	Black Bean Quinoa Burger		
	Broccoli and Garlic Pasta	Vegetarian Meatballs	Italian Roasted Potatoes	Carrot Curry with Chickpeas	Spinach Kale Blend	Curried Lentil Stew		
	Ciabatta Garlic Bread	Roasted Zucchini & Squash	Sautéed Spinach	Quinoa Pilaf with Cranberry & Squash	Vegan Mashed Potato	Roasted Broccoli		
BRAVO	Pasta Bar	Taco Bar	Pasta Bar	Mac & Cheese Bowl	Pasta Bar	Buddha Bowl Bar		
	Buffalo Chicken Pizza		Hawaiian Pizza		BBQ Chicken Flatbread			
	Cheese Pizza		Cheese Pizza		Three Cheese Flatbread			
	Pepperoni Pizza		Pepperoni Pizza		Pepperoni Flatbread			
Grill	Chicken Parmesan Sandwich	Chicken Cheesesteak	Cubanno Grilled Cheese	American Grill Burger	Chipotle Ranch Chicken Sandwich	Rachel Sandwich		
Spoon & Fork	Bok Choy	Chicken Francaise	Country Style Green Beans	Oven Fried Chicken - Allergen Friendly	Lo Mein Noodles	Meatloaf		
	Beef & Broccoli	Kale Caesar Salad	Farro	Roasted Corn	Grilled Salmon	Brown Rice Pilaf		
	Egg Fried Rice	Buttered Egg Noodles	Grilled Chicken Breast	Creamy Mashed Potatoes	Roasted Green Beans	Honey Cumin Roasted Carrot		

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](#).