

UPPER FARINON DINING HALL

Please note: some menu options may be substituted

March 2, 2026 TO March 8, 2026

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

BREAKFAST							
	MONDAY Mar-2	TUESDAY Mar-3	WEDNESDAY Mar-4	THURSDAY Mar-5	FRIDAY Mar-6	SATURDAY Mar-7	SUNDAY Mar-8
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	Bacon	Turkey Bacon	Bacon / Pork Sausage Patty	Turkey Sausage	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 Mar-2	TUESDAY Mar-3	WEDNESDAY Mar-4	THURSDAY Mar-5	FRIDAY Mar-6	SATURDAY Mar-7	SUNDAY Mar-8
BRAVO	Pasta Bar	Taco Bar	Pasta Bar	Mac & Cheese Bowl	Pasta Bar	Pasta Bar	Join us at Marquis Dining Hall, Gilbert's Café or Lower Farinon Commons.
	Cheese Pizza		Cheese Pizza		Breakfast Flatbread	Cheese Pizza	
	Pepperoni Pizza		Hawaiian Pizza		Caprese Artichoke Flatbread	Pepperoni Pizza	
	Buffalo Fried Chicken Pizza				Maple & Roast Vegetable Bacon Flat Bread		
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	
GRILL	Sloppy Joe Sandwich	Grilled Ham and Cheese	Basil Tomato and Mozzarella Sandwich	Bacon Egg & Cheese Breakfast Sandwich	Chicken Quesadilla	Cheesy Scrambled Egg Hashbrowns	
						Pork Sausage Patty	
FRESH STOCK	White Turkey Chili	Tomato Basil Soup	Split Pea and Ham Soup	Chef's Choice	New England Clam Chowder	Hearty Beef Lentil Soup	
SPOON & FORK	Andouille Jambalaya Pasta	Broccoli Crown	Brown Sugar Glazed Ham	BBQ Spiced Chicken	Egg Roll Vegetable	Chef's Choice	
	Buttermilk Cornbread	Tuscan Oven Baked Ziti	Cheddar Mashed Potatoes	BBQ Vegetarian Baked Beans	Teriyaki Grilled Chicken		
	Corn Squash & Zucchini	Garlic Bread	Corn On The Cob	Kickin' Collard Greens	Vegetable Fried Rice		
V2	Roasted Sweet Potatoes	BBQ Tofu	Impossible Brand Vegan Meatballs	Beyond Meat Breakfast Sausage	General Tso Tempeh	Chef's Choice	
	Corn Squash & Zucchini	Macaroni and Cheese	Garlic Herb Orzo	Chunky Vegetable Paella	Broccoli Cauliflower & Carrot		
	Chipotle Tofu Steaks	Lemon Broccoli	Greek Spinach and Quinoa	Roasted Carrots	White Rice		
OVEN	BBQ Roasted Half Chicken	Cheesy Meatloaf	Herb Marinated Chicken	Sweet Italian Sausage	Teriyaki Beef & Broccoli	Chef's Choice	
	Mashed Sweet Potatoes	Roasted Broccoli	Garlic Herb Orzo	Linguini w/ Tomato & Arugula	Veggie Lo Mein		
	Roasted Mushrooms & Peas	Garlic Roasted Red Potatoes	Roasted Onions & Peppers	Roasted Onions & Peppers			
INSPIRED EATS	Beef Tips in Burgundy Sauce	Pineapple Chili Chicken	White Turkey Chili	Pork Stir Fry	Grilled BBQ Chicken Quarters	Chef's Choice	
	Lemon Pepper Pasta	Peas & Carrots	Country Style Green Beans	Asian Style Cole Slaw	Green & Yellow Squash		
	Dilled Carrots	Vegan Mashed Potato	Brown Rice	Rice Noodles	Roasted Sweet Potatoes		

DINNER							
	MONDAY Mar-2	TUESDAY Mar-3	WEDNESDAY Mar-4	THURSDAY Mar-5	FRIDAY Mar-6	SATURDAY Mar-7	SUNDAY Mar-8
BRAVO	Pasta Bar	Taco Bar	Pasta Bar	Mac & Cheese Bowl	Pasta Bar	Buddha Bowl Bar	Join us at Marquis Dining Hall, Gilbert's Café or Lower Farinon Commons.
	Cheese Pizza		Cheese Pizza		Buffalo Chicken Flatbread		
	Pepperoni Pizza		Pepperoni Pizza		Caprese Artichoke Flatbread		
	Buffalo Fried Chicken Pizza		Cheeseburger Pizza		Margherita Flatbread		
GRILL	Grilled Ham and Cheese	Bratwurst Roasted Onions & Peppers	Cajun Turkey Burger	Cheesy Scrambled Eggs French Toast	Reuben Sandwich	American Grill Burger	
SPOON & FORK	Smoked BBQ Rubbed Brisket	Bone In Skin On Chicken Half	Beef Stroganoff	Italian Pork Sausage Crumbles	Mexican Red Rice	Chef's Choice	
	Cheddar Mashed Potatoes	Balsamic Roasted Brussels Sprouts	Buttered Egg Noodles	Garlicky Greens and Beans	Calabacitas a la Mexicana		
	Corn On The Cob	Basmati Rice Pilaf	Roasted Asparagus	Baked Ziti Sliced Garlic Bread	Chili Lime Pulled Chicken		
V2	Churrasco Tofu Steak	Roasted Cauliflower Pasta	Smoked BBQ Tempeh	Vegan Chick'n Tenders	Coconut Ginger Curry	Vegetable Creole	
	Garlicky Greens and Beans	Country Style Green Beans	Sauteed Snow Peas & Peppers	Sauteed Squashes and Peppers	Sweet Chili Eggplant	Dirty Rice	
	Roasted Sweet Potato w/ Coconut & Lime	Roasted Cherry Tomato	Corn Cakes	Vegan Mashed Potato	Thai Coconut Rice		
OVEN	Chicken & Biscuit Bowl	Roast Beef with Mushroom Gravy	Broccoli Crown	Cuban Roast Pork	Beefy Mac Bowl	Sloppy Joe Sandwich	
	Southern Style Succotash	Broccoli Cauliflower & Carrot	Teriyaki Grilled Chicken	Kickin' Collard Greens		Mashed Potatoes	
		Roasted New Potatoes	Jasmine Rice Ginger Pilaf	Creamy Macaroni & Cheese		Corn	
INSPIRED EATS	Collard Greens Salad	Chopped Pork	Turkey Meatloaf	Herb Marinated Chicken	Italian Roasted Potatoes	Roasted Garlic Rosemary Chicken	
	Sofrito Chicken	Pozole De Frijole	Buttery Lemon Green Beans	Roasted Asparagus	Roasted Garlic Rosemary Chicken	BBQ Vegetarian Baked Beans	
	Boiled Yukon Gold Potatoes	Creamy Polenta	Brown Rice and Quinoa	Roasted Red Potatoes	Roasted Cauliflower	Kickin' Collard Greens	

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](#).