USDA Dining Room

Specials

Menu for Oct 28th-Nov 1st

MONDAY

Menu

Roasted Pork Loin with Sweet Sage Glaze
Whole Wheat Penne with Roasted Garlic-Pepper Glaze
Beef Bourguinon
Balsamic Roasted Vegetables
Herbed Summer Squash Saute
Red Skin Mashed Potatoes
Brown Rice

Soups

Minestrone

TUESDAY

Menu

Lime Roasted Mahi Mahi Sides
Herbed Chicken Parmesan
Oven-Baked Ravioli in Roasted Garlic Marinara
Cumin Roasted Carrots with Cilantro
Cherry Tomato Cobbler
Cheese Baked Scalloped Potatoes
Brown Rice Pilaf with Almonds and Raisins

Soups

Curry Chicken and Rice

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WEDNESDAY

Menu

Lemon Risotto with Artichoke Hearts
Rotisserie Roasted Chicken
Crab Cakes
Maple Glazed Sweet Potatoes
Maple Bacon Drop Biscuits
Sweet Corn Edamame Succotash
Green Bean Almondine

Soups

Ham and Bean

THURSDAY

Menu

Tilapia Almondine with Lemon Dill Sauce
Grilled Pork Loin with Cherry Salsa
Asparagus and Tomato Pasta with Goat Cheese
Sauteed Bok Choy
Curry Roasted Eggplant
Spanish Brown Rice
Garlic Mashed Potatoes

Soups

Beef and Barley

Specials

Visit our dietitian for Wellness Wednesday 11:30am-1pm!

FRIDAY

Menu

Spicy Roasted Chicken Puttanesca
Bourbon Bacon Salmon
Mushroom Mac and Cheese
Quick Kale with Roasted Garlic
Fresh Vegetable Melange
Rosemary Roasted Potatoes
Sweet Corn Fritters

Soups

Cubano Black Bean

SATURDAY/SUNDAY

Have A Great Weekend!

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Specials

Visit our dietitian at the USDA Farmer's Market on Friday 11am-1pm!