### New College Dining Hall

#### Dinner Menu

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<td>Monday</td>
<td>Swiss Onion Cream</td>
<td>Ginger Chicken Congee</td>
<td>Pan Lasagna</td>
<td>Mediterranean Station: Pita Triangles, Babaghannouj, Hummus, Sour Cream, Jalapeno, Diced Tomatoes, Diced Onions, Olives, Green Onions</td>
<td>Build your own Falafel: Wrap-Falafel, Tortilla, Tahini yogurt dressing, Diced onion and Tomato, Shredded Lettuce, Shredded Cheddar, Bacon Bits, Crumbled Blue Cheese, Crispy Shallots</td>
<td>Sweet and Sour Pork</td>
<td>Black Bean Broccoli</td>
<td>Egg Rolls with Plum Sauce/Steam White Rice</td>
<td>Teiryaki Grilled Tempe, Edamame Bean Saute</td>
<td>Build Your Own Panini</td>
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<td>Tuesday</td>
<td>Sante Fe Tomato Chowder</td>
<td>Greek Chicken, Lemon, Garlic and Rice</td>
<td>Thai Fried Rice</td>
<td>Build your own Bruschetta: Tomato and Fresh Basil Mix, Olive Tapenade, Grated Cheese, Bacon Bits, Crumbled Blue Cheese, Crispy Shallots and Sliced Baguette</td>
<td>Build your own BAVAS (Patatas Bravas): Potato Wedges/Diced, Bravas Sauce, Aoli, Diced Onions and Tomatoes, Sour Cream, Green Onions, Sweet Chili</td>
<td>Steak and Mushroom Pie</td>
<td>Minted English Peas</td>
<td>Irish Champ</td>
<td>Vegan“beef” and mushroom pie, Irish Champ, Minted English Peas</td>
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<td>Wednesday</td>
<td>Cumin Spiced Lentil Puree</td>
<td>Italian Wedding Soup</td>
<td>Seafood Noodles</td>
<td>Ropa Vieja Beef Stew</td>
<td>Build your own Masala Papad: Fried Poppadum, Diced Onions, Diced Tomatoes, Jalapeno and Chat Masala</td>
<td>Chicken Provencal</td>
<td>Balsamic and Garlic Roasted</td>
<td>Garlic Bread with Cheese</td>
<td>Lemon Herb Tofu, Barley Risotto</td>
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<td>Thursday</td>
<td>Cream of Broccoli</td>
<td>Portuguese Rock</td>
<td>Jambalaya Rice</td>
<td>Jerk Fried Pork Cutlets</td>
<td>Saturday Family Roast: Whole Roasted Chicken</td>
<td>Ropa Vieja Beef Stew</td>
<td>Fijoles (Beans)</td>
<td>Steamed Rice</td>
<td>Butter Tofu Stew, Green Lentil Dahl, Steamed Rice</td>
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<td>Friday</td>
<td>Vegetarian Minestrone</td>
<td>Portuguese Rock</td>
<td>Pasta Two Ways</td>
<td>Chile Roasted Peppers, Onions and Mushrooms</td>
<td>Farmhouse Lamb Stew</td>
<td>Ropa Vieja Beef Stew</td>
<td>Cumin Sauted Carrots with Raisins</td>
<td>Rice and Black Beans</td>
<td>Mediterranean Penne Bake, Garlic Rapini, Rosemary Foccacia</td>
<td>Tofu Korma, Rainbow Basmati Rice, Vegetable Samosas</td>
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<td>Saturday</td>
<td>Navy Bean with Corriander Puree</td>
<td>Tomato Torellini</td>
<td>Pierogi Bar</td>
<td>Mexican Sweet Potato Mash</td>
<td>Lebanesse Falefel Bake, Chic Pea Saute, Couscous Pilaf</td>
<td>Ropa Vieja Beef Stew</td>
<td>Chilli Sauted Carrots with Raisins</td>
<td>Mexican Sweet Potato Mash</td>
<td>Tofu Korma, Rainbow Basmati Rice, Vegetable Samosas</td>
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<td>Sunday</td>
<td>Confetti Chowder</td>
<td>Sausage and Pepper Soup</td>
<td>Chicken and Vegetable Fried Rice</td>
<td>Multigrain Pilaf</td>
<td>Lebanesse Falefel Bake, Chic Pea Saute, Couscous Pilaf</td>
<td>Ropa Vieja Beef Stew</td>
<td>Chilli Sauted Carrots with Raisins</td>
<td>Mexican Sweet Potato Mash</td>
<td>Tofu Korma, Rainbow Basmati Rice, Vegetable Samosas</td>
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**Grill Station**

Build your own Bruschetta:
- Tomato and Fresh Basil Mix,
- Olive Tapenade
- Grated Cheese
- Bacon Bits
- Crumbled Blue Cheese
- Crispy Shallots
- Sliced Baguette

Build your own Masala Papad:
- Fried Poppadum
- Diced Onions
- Diced Tomatoes
- Jalapeno
- Chaat Masala

**Fun Times Station**

Build your own BAVAS (Patatas Bravas):
- Potato Wedges
- Diced, Bravas Sauce
- Aoli
- Diced Onions
- Diced Tomatoes
- Sour Cream
- Green Onions
- Sweet Chili

**Chef Table Entrée**

- Sweet and Sour Pork
- Steak and Mushroom Pie
- Chicken Provencal
- Ropa Vieja Beef Stew
- Jerk Fried Pork Cutlets
- Saturday Family Roast: Whole Roasted Chicken
- Farmhouse Lamb Stew

**Chef Table Vegetable**

- Black Bean Broccoli
- Minted English Peas
- Balsamic and Garlic Roasted
- Fijoles (Beans)
- Cumin Sauted Carrots with Raisins
- Chile Roasted Peppers, Onions and Mushrooms
- Mixed Beans

**Chef Table Starch**

- Egg Rolls with Plum Sauce/Steam White Rice
- Irish Champ
- Garlic Bread with Cheese
- Steamed Rice
- Rice and Black Beans
- Mexican Sweet Potato Mash
- Multigrain Pilaf

**Vegan/vegetarian Buffet**

- Teiryaki Grilled Tempe, Edamame Bean Saute
- Vegan“beef” and mushroom pie, Irish Champ, Minted English Peas
- Lemon Herb Tofu, Barley Risotto
- Butter Tofu Stew, Green Lentil Dahl, Steamed Rice
- Mediterranean Penne Bake, Garlic Rapini, Rosemary Foccacia
- Tofu Korma, Rainbow Basmati Rice, Vegetable Samosas
- Lebanesse Falefel Bake, Chic Pea Saute, Couscous Pilaf

**Panini**

Build Your Own Panini

**Pizza Station**

- Pepperoni, Cheese, Swiss Mushroom
- Pepperoni Calzone, Veggie Calzone
- Pepperoni, Cheese, Sausage and Onion
- Pepperoni, Cheese, Ultimate Meat Lovers
- Pepperoni, Cheese, Polynesian
- Pepperoni, Cheese, Mexican Taco Pizza

**Station Baked Item**

- Bruschetta Foccacia
- Onion Tart
- Naan Bruschetta
- Tex Mex Flat Bread
- Butter Chicken Naan Flat Bread with Panner

**Desserts**

- Banana Bread with Coconut
- Coconut and Pineapple Rice Pudding
- Warm Apple Crisp
- Carmel Custard Pie
- Lemon Dream Bars
- Chefs Choice Sweets
- Chefs Choice Sweets

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**Food Services at University of Toronto**