## Chestnut Lunch - Week 5

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
<th>Saturday</th>
<th>Sunday</th>
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<tbody>
<tr>
<td>Soups</td>
<td>Thai Tomato Coconut, Chicken Minestrone</td>
<td>Three Onion Puree, Beef Vegetable</td>
<td>Borsch, Loaded Baked Potato Chowder</td>
<td>Wild Mushroom with Thyme, Chicken and Edamame Broth</td>
<td>Hot and Sour Soup, New England Clam Chowder</td>
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<tr>
<td>Grill Station</td>
<td>Beef Burger, Chicken Burger, Hot Dog, Hawaiian Grilled Cheese</td>
<td>Beef Burger, Hot Italian Sausage, Falafel, Chicken Shawarma</td>
<td>Beef Burger, Chicken Burger, Corn Dog, Ham &amp; Swiss Cheese Panini</td>
<td>Beef Burger, Knackwurst Sausage, Gyros on a Pita Cut Fries, Local Cut Fries with Curry Mayo</td>
<td>Beef Burger, Chicken Burger, Hot Dog, Fish Burrito</td>
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<td>Chef's Table</td>
<td>Butter Chicken</td>
<td>Sweet and Sour Popcorn Shrimp</td>
<td>Greek Chicken Thighs with Tzitiki Sauce</td>
<td>Beef Bourguignon</td>
<td>North African Spiced Cod</td>
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<tr>
<td>Chef's Vegetarian Table</td>
<td>Chick Pea and Lentil Butter</td>
<td>Macaroni and Cheese Shrimp</td>
<td>Garlic and Oregano Tofu with Tzitiki Sauce</td>
<td>Tofu Bourguignon</td>
<td>North African Spiced Tofu</td>
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<tr>
<td>Vegetables and Starches</td>
<td>Green Peas, Basmati Rice</td>
<td>Garlic Broccoli, Fried Rice</td>
<td>Greek Rice, Greek Potato</td>
<td>Green Beans, Rice Pilaf</td>
<td>Edamame, Pearl Onion, Peppers</td>
<td>Cavendish, Orange Scented Couscous</td>
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<tr>
<td>Flavours</td>
<td>Fried Rice</td>
<td>Pasta</td>
<td>Fried Rice</td>
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<td>Fried Rice</td>
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<tr>
<td>Pizza Station</td>
<td>Pepperoni, Cheese, Margherita, Chicken, Red Pepper &amp; Goat Cheese</td>
<td>Pepperoni, Cheese, Classic Vegetarian, Bacon &amp; Onion Alfredo</td>
<td>Pepperoni, Cheese, Sweet Potato &amp; Spinach Texas Pulled Pork</td>
<td>Pepperoni, Cheese, Bianca, Sausage &amp; Onion</td>
<td>Pepperoni, Cheese, Sundried Tomatoes &amp; Red Onions, Italian</td>
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<td>Desserts</td>
<td>Boston Cream Cake</td>
<td>Coconut Cream Pie</td>
<td>Ontario Pear and Peach Cobbler</td>
<td>Berry Delight Pie</td>
<td>Cranberry Squares</td>
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**Brunch Menu**
- 8.30 am to 2.30 pm Seasonal Whole Fruits, Melons, Orange and Grapefruit Wedges, Fresh Fruit Cocktail, Hard Boiled Eggs, Scrambled Eggs, Crepe, Chive Mushroom Sauce, Tri Tater Patty, Oatmeal, Congee, Link Sausages, Cold Cuts, Cheddar and Swiss Cheese, Muesli Bar
- 10.30 am to 2.30 pm Omelet Bar With Assorted Fillings ~ Make Your own Waffle Bar With Assorted Toppings ~ Entrée ~ Chef's Choice

**Make Your own Waffle Bar With Assorted Toppings**
- Entrée ~ Chef's Choice

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