## NEW COLLEGE DINING HALL

### WEEK 3 - Dinner

<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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</thead>
<tbody>
<tr>
<td>Vegetarian Soup of the Day</td>
<td>Tomato &amp; Gin Berry</td>
<td>Vegetable Gumbo</td>
<td>Wild Mushroom &amp;</td>
<td>Charbroiled Corn</td>
<td>Black Bean Puree</td>
<td>Chef’s Choice</td>
<td>Chef’s Choice</td>
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<td></td>
<td></td>
<td></td>
<td>Tarragon</td>
<td>Chowder</td>
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<tr>
<td>Meat Based Soup of the Day</td>
<td>Chicken Mulligatawy</td>
<td>Cream of Potato &amp;</td>
<td>Beef &amp; Macaroni</td>
<td>Sausage &amp; Navy Bean</td>
<td>New England Clam</td>
<td>Chef’s Choice</td>
<td>Chef’s Choice</td>
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<td></td>
<td></td>
<td>Bacon</td>
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<td>Chowder</td>
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<tr>
<td>Pans Station</td>
<td>Pho</td>
<td>Barley &amp; Mushroom</td>
<td>Seafood Pan Curry</td>
<td>Pasta Two Ways</td>
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<td></td>
<td></td>
<td>Risotto</td>
<td>Barley &amp; Mushroom</td>
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<td>Grill Station</td>
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<td>Fun Times Station</td>
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<tr>
<td></td>
<td>Baked Potato Bar:</td>
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<td></td>
<td>Baked Russet Potatoes, Sour Cream, Broccoli, Bacon Bits, Chives, Chili, Cheese, Hot Peppers, Sautéed Mushrooms, Caramelized Onions, Salsa</td>
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<td></td>
<td>Taco Bar: Hard Shell Tacos, Taco Beef, Tomatoes, Onions, Lettuce, Cheese, Sour Cream, Jalapenos, Taco Sauce, Salsa Verde, Vegan Mexican “Ground Beef”</td>
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<td></td>
<td>Papadum Nacho Bar: Baja Baja with Apple &amp; Pear Compote</td>
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<td></td>
<td>Pogo Bar: Spicy Mustard, Spicy Ketchup, Hot Sauce, BBQ Sauce, Vegan Corn Dog</td>
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<td>Tater Tots Poutine Bar: Tater Tots, Gravy, Cheese, Beef Chili, Vegetarian Chili, Green Onions, Bacon, Hot Peppers, Caramelized Onions</td>
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<tr>
<td>Chef Table Entrée</td>
<td>Argentinian Style Carved Beef with Chimichurri Sauce</td>
<td>Baked Baja with Apple &amp; Pear Compote</td>
<td>Tandoori Chicken</td>
<td>Pernil Roasted Pork Loin</td>
<td>French Canadian Tourtiere with Mushroom Gravy</td>
<td>Ontario Nectarine Glazed Ham Bake</td>
<td>Hungarian Goulash</td>
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<tr>
<td>Chef Table Vegetable</td>
<td>Sautéed Green Beans with Mushrooms &amp; Pearl Onions</td>
<td>Mushroom &amp; Pepper Sauce</td>
<td>Aloo Gobi/Dahl</td>
<td>Braised Golden Beets</td>
<td>French Green Beans with Red Pepper Julienne</td>
<td>Ratatouille</td>
<td>Vegetarian Medley</td>
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<tr>
<td>Chef Table Starch</td>
<td>Spicy Roasted Potatoes &amp; Onions</td>
<td>Rice Pilaf</td>
<td>Vegetable Biryani, Naan</td>
<td>Mashed Sweet Potato</td>
<td>Celiac &amp; Niagara Apple Mash</td>
<td>Scallop Potatoes</td>
<td>Herbed Noodles</td>
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<tr>
<td>Vegan/Vegetarian Buffet</td>
<td>White Bean &amp; Mushroom Grain</td>
<td>Vegetarian Moussaka</td>
<td>Tandoori Vegetable Bake</td>
<td>Penne with Grilled “Chicken” &amp; Kale</td>
<td>Spinach Enchiladas</td>
<td>Vegetable Wellington, Caramelized Onions, Mashed Potato</td>
<td>Ratatouille &amp; White Bean Stew</td>
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<tr>
<td>Pantry</td>
<td>Smoothie (AM)</td>
<td>Omelette (AM)</td>
<td>Smoothie Station</td>
<td>Omelette (AM) Poke Bowl (PM)</td>
<td>Smoothie Station</td>
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<td>Bubble Tea (PM)</td>
<td>Stir Fry (PM)</td>
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<td>Pizza Station</td>
<td>Pepperoni Cheese</td>
<td>Hawaiian Panzerotti</td>
<td>Pepperoni Cheese</td>
<td>Pepperoni Cheese</td>
<td>Pepperoni Cheese</td>
<td>Pepperoni Cheese</td>
<td>Pepperoni Cheese</td>
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<td></td>
<td>Veggie Lovers</td>
<td>4 cheese Panzerotti</td>
<td>Cheese</td>
<td>Cheese</td>
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<td>Cheese</td>
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<td>Station Baked Item</td>
<td>Buffalo Chicken Melt</td>
<td>Hawaiian Ham &amp; Cheddar Sliders</td>
<td>Cinnamon Streusel Dessert Pizza</td>
<td>Arugula &amp; Goat Cheese Flat Bread</td>
<td>Taco French Bread Bake</td>
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<tr>
<td>Desserts</td>
<td>Tropical Rice Pudding</td>
<td>Applesauce Cake</td>
<td>Raspberry Brownies</td>
<td>Warm Bread Pudding</td>
<td>Peach Crisp</td>
<td>Chef’s Choice</td>
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</tbody>
</table>

### GOURMET BURGER HOUSE EXPRESS

- Baked Potato Bar
- Taco Bar
- Papadum Nacho Bar
- Pogo Bar
- Tater Tots Poutine Bar

### Fun Times Station
- Baked Potato Bar:
  - Baked Russet Potatoes, Sour Cream, Broccoli, Bacon Bits, Chives, Chili, Cheese, Hot Peppers, Sautéed Mushrooms, Caramelized Onions, Salsa
- Taco Bar:
  - Hard Shell Tacos, Taco Beef, Tomatoes, Onions, Lettuce, Cheese, Sour Cream, Jalapenos, Taco Sauce, Salsa Verde, Vegan Mexican "Ground Beef"
- Papadum Nacho Bar:
  - Baja Baja with Apple & Pear Compote
- Pogo Bar:
  - Spicy Mustard, Spicy Ketchup, Hot Sauce, BBQ Sauce, Vegan Corn Dog
- Tater Tots Poutine Bar:
  - Tater Tots, Gravy, Cheese, Beef Chili, Vegetarian Chili, Green Onions, Bacon, Hot Peppers, Caramelized Onions

### Chef Table Entrée
- Argentinian Style Carved Beef with Chimichurri Sauce
- Baked Baja with Apple & Pear Compote
- Tandoori Chicken
- Pernil Roasted Pork Loin
- French Canadian Tourtiere with Mushroom Gravy
- Ontario Nectarine Glazed Ham Bake
- Hungarian Goulash

### Chef Table Vegetable
- Sautéed Green Beans with Mushrooms & Pearl Onions
- Mushroom & Pepper Sauce
- Aloo Gobi/Dahl
- Braised Golden Beets
- French Green Beans with Red Pepper Julienne
- Ratatouille
- Vegetarian Medley

### Chef Table Starch
- Spicy Roasted Potatoes & Onions
- Rice Pilaf
- Vegetable Biryani, Naan
- Mashed Sweet Potato
- Celiac & Niagara Apple Mash
- Scallop Potatoes
- Herbed Noodles

### Vegan/Vegetarian Buffet
- White Bean & Mushroom Grain
- Vegetarian Moussaka
- Tandoori Vegetable Bake
- Penne with Grilled "Chicken" & Kale, Spinach Pesto
- Vegetable Wellington, Caramelized Onions, Mashed Potato
- Ratatouille & White Bean Stew
- Garlic Green Beans
- Spinach Enchiladas

### Pantry
- Smoothie (AM)
- Omelette (AM)
- Smoothie Station
- Omelette (AM) Poke Bowl (PM)
- Smoothie Station

### Pizza Station
- Pepperoni Cheese
- Veggie Lovers
- Hawaiian Panzerotti, 4 cheese Panzerotti
- Pepperoni Cheese
- White Bean Lasagna
- Pepperoni Cheese
- Bacon Alfredo
- Pepperoni Cheese
- Jerk Chicken
- Pepperoni Cheese
- Pissalodie

### Station Baked Item
- Buffalo Chicken Melt
- Hawaiian Ham & Cheddar Sliders
- Cinnamon Streusel Dessert Pizza
- Arugula & Goat Cheese Flat Bread
- Taco French Bread Bake

### Desserts
- Tropical Rice Pudding
- Applesauce Cake
- Raspberry Brownies
- Warm Bread Pudding
- Peach Crisp
- Chef’s Choice

### Sundae Bar
- Assorted Sauces, Whipped Cream, Cherries, Sprinkles, Oreos Bits, Banana’s, Chocolate Chips, Chopped Brownies