

On Top of the Palms

MONDAY, APRIL 14

MATZO BALL SOUP • BEEF BRISKET FIG SAUCE • MAPLE DIJON SALMON
• HERB BAKED CHICKEN • HARVEST SAUTE WITH BULGUR • POTATO
PANCAKES • SOUR CREAM • APPLESAUCE • TZIMMES

TUESDAY, APRIL 15

TWO-BEAN CHILI SOUP • TORTILLA CRUSTED TILAPIA • TACO-SEASONED
GRILLED CHICKEN • PICO DE GALLO • AVOCADO CILANTRO CREMA •
PLANT-BASED CHORIZO • ATEC BEEF STEW • ARROZ VERDE • REFRIED
BEANS

WEDNESDAY, APRIL 16

WONTON CHICKEN NOODLE SOUP • GENERAL TSO'S CHICKEN • ASIAN
PEPPER STEAK • SHRIMP TERIYAKI • SWEET & SOUR TOFU • FRIED
CAULIFLOWER RICE • STICKY RICE • STEAMED EDAMAME DUMPLINGS •
SWEET SOY SAUCE

THURSDAY, APRIL 17

GNOCCHI CHICKEN & SPINACH SOUP • RIGATONI & MEATBALLS •
MEDITERRANEAN BAKED FISH • CHICKEN MUSHROOM MARSALA •
PENNE WITH SUMMER VEGETABLES • ROASTED DIJON RED POTATOES •
BROCCOLINI WITH GARLIC

FRIDAY, APRIL 18

STRAWBERRIES & CREAM OATMEAL • HONEY CHICKEN TENDERS &
WAFFLES • BREAKFAST SAUSAGE & POTATO HASH • SHRIMP & GRITS •
VEGAN SCRAMBLED EGGS • CALIFORNIA SCRAMBLE • BISCUITS & GRAVY

BUFFET PRICE: CASH/CREDIT: \$12.75 • DINING DOLLARS/BULLS BUCKS: \$10.75
FACULTY & STAFF DINING DOLLAR RATE: \$10.25 • CHILDREN (AGE 3-10) \$7.99
(TAX NOT INCLUDED)