

On Top of the Palms

MONDAY, APRIL 21

BLACK BEAN SOUP • MOJO PULLED PORK • CHIPOTLE LIME CHICKEN
DRUMSTICK • CHILI SEASONED COD • VEGAN CHORIZO PICADILLO •
MASHED YUCA • SOUTHWEST GREEN BEANS

TUESDAY, APRIL 22

BROCCOLI CHEDDAR SOUP • REUBEN WRAP • CRISPY BATTERED COD •
TARTAR SAUCE • HERBED ORANGE CHICKEN • JACKFRUIT CHILI • TWISTER
FRIES • SAVORY CORN PUDDING

WEDNESDAY, APRIL 23

HEARTY CHICKEN SOUP • LINGUINE WITH LEMON-GARLIC SHRIMP • BLACK
GARLIC CHICKEN • DIJON-HERB FLANK STEAK • GNOCCHI ROSE • RANCH
POTATO WEDGES • BROCCOLI & CAULIFLOWER

THURSDAY, APRIL 24

PIGEON PEA SOUP • TURKEY POT PIE • SWEDISH MEATBALLS WITH
EGG NOODLES • BAKED PECAN CRUSTED SALMON • PLANT-BASED
CHEESEBURGER CASSEROLE • SAVORY RICE PILAF • SEASONED CARROTS

FRIDAY, APRIL 25

RHODE ISLAND CHILI • CLASSIC HOT DOG WITH TOPPINGS • SAUERKRAUT
• BLACK BEAN BURGER • OLD-FASHIONED COLESLAW • CRISPY POLLOCK •
GRILLED CHICKEN CAESAR WRAP • GREEK COUSCOUS SALAD • CORN ON
THE COB

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)