

On Top of the Palms

MONDAY, MARCH 24

ASPARAGUS & ROASTED GARLIC SOUP • COQ AU VIN • PORK CASSOULET •
POTATO CRUSTED SALMON • RATATOUILLE PENNE • ROASTED PARSNIPS •
ASPARAGUS AND ARTICHOKE • SCALLOPED POTATOES

TUESDAY, MARCH 25

CHILE CHEDDAR POTATO SOUP • SPICY COCONUT SCALLOP CEVICHE •
CORN CAKE • LOMO SALTADO • PERUVIAN CHICKEN • JACKFRUIT CARNITAS
• BRAZILIAN COLLARD GREENS • PERUVIAN GREEN SAUCE

WEDNESDAY, MARCH 26

GUNGO PEA SOUP • NASHVILLE CAULIFLOWER BITES • BROWN SUGAR
GLAZED HAM • SHRIMP & GRITS • SWEET-TEA BRINED FRIED CHICKEN
THIGH • OLD-FASHIONED POTATO SALAD • STEAMED FRESH BROCCOLI

THURSDAY, MARCH 27

BROCCOLI CHEDDAR SOUP • CHICKEN POT PIE • VEGAN BEEF CHILI
BOTATO • PHILLY CHEESESTEAK SANDWICH • GREEN BEANS WITH
PUMPKIN BUTTER • ROASTED SWEET POTATOES • CRISPY BATTERED COD

FRIDAY, MARCH 28

DILL PICKLE SOUP • CHICKEN TENDERS • BUFFALO RANCH DRESSING •
CRACKER CRUMB BAKED COD • GRILLED RUEBEN • BROCCOLI MACARONI
AND CHEESE • SOUTHERN CORN MEDLEY

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)