On Top of the Palms

MONDAY, JUNE 9 - LUNCH

Beef and Mushroom Pot Roast • Smothered Chicken • Salmon and Sun-Dried Tomato Pesto • Tofu Potato Hash • Cheddar Mashed Potatoes • Green Beans and Carrots

TUESDAY, JUNE 10 - LUNCH

Smoked BBQ Pork Loin • Grilled Harissa BBQ Chicken • Blackened Pollock • Golden BBQ Tofu • Brown Rice & Quinoa • Roasted Broccoli

WEDNESDAY, JUNE 11 - LUNCH

Shredded Beef Tacos • Chicken Enchiladas • Crispy Catfish • Jackfruit Carnitas • Santa Fe Potatoes • Grilled Corn w/ Ancho Butter

THURSDAY, JUNE 12 - LUNCH

Korean Beef • Chicken and Pepper Stir-Fry • Garlic Ginger Shrimp • Meatless Chick'n Stir-Fry • Arborio Rice • Broccoli & Red Pepper Stir Fry

FRIDAY, JUNE 13 - LUNCH

Montreal Steak • Pretzel Crusted Chicken • Flaked Baked Cod w/ Lemon Dill Sauce • Grilled Sessame Tofu • Maple Mashed Sweet Potatoes • Roasted Veggies

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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)

On Top of the Palms

MONDAY, JUNE 9 - DINNER
Beef Meatballs in Tomato Sauce • Shrimp Fra Diavolo • Breaded Eggplant • Chicken Marsala • Rigatoni • Garlic Roasted Vegetables

TUESDAY, JUNE 10 - DINNER
Braised Beef Brisket • Garlic Herbed Chicken • Mediterranean Baked Fish • Cajun Tofu • Pimento Mac and Cheese • Squash and Kale Stir-Fry Mix

WEDNESDAY, JUNE 11 - DINNER
Braised Apple Pork Chop • Jamaican Jerk Chicken • Pineapple Jalapeno Fish • Vegan Sweet N Sour Chick'n • Parslied Red Potatoes • Garlic Roasted Broccoli

THURSDAY, JUNE 12 - DINNER
Chicken Fried Beef Steak and Gravy •Hot Honey Fried Chicken • Blackened Salmon • Grilled Sesame Tofu • Ranch Potato Chips • Green Beans Gremolada

FRIDAY, JUNE 13 - DINNER
Italian-Style Meatloaf • Blackened Chicken • Battered Cod • Asparagus Mushroom Risotto • Crispy Tater Tots • Roasted Cauliflower