

# Howard University Restaurant

Week of August 23rd	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Theme/Carved</b>	Roasted Hoisin Pork Loin	Roasted Turkey w/Cranberry Sauce	Shrimp Scampi	Rotisserie Chicken Whole	Sizzling Caesar Chicken or Shrimp
<b>Entrée # 1</b>	Meatloaf with Mushroom gravy	Herbed Breaded Pork Chop	Beef and Broccoli Stir fry	Southern Fried Chicken	Salmon Cake w/ Remoulade Sauce
<b>Entrée # 2</b>	Rotisserie Chicken	Baked Stuffed Sole With Newburg Sauce	Chicken Marsala	St Louis Style Rib Blackened Catfish W/Ponchatrian Sauce	Braised Beef Stew Biscuit
<b>Vegetarian</b>	Baked Penne W/ Sun-dried Tomatoes & Spinach	Pasta-Gnocchi Casserole	Stir Fry Tofu	Black-eye Pea Dirty Rice	Porcini Ravioli with Plum tomato Sauce
<b>Starch / Vegetables</b>	Roasted Red Potatoes Golden Rice Pilaf	Toasted Barley & Rice Pilaf Mashed Potatoes Broccoli w/Pepper Roasted Butternut Squash	Roasted Yukon Gold Potatoes Jasmine Rice Southern Style Green Beans Steamed Baby Carrots	Macaroni & Cheese Candied Yams	Au Gratin Potatoes Steam Rice
<b>Green Vegetable</b>	Sautee Swiss Chard			Smokey Greens	Sautee Spinach w/Mushroom
<b>Non Green Vegetable</b>	Corn O'Brien			Fried Cabbage Hush puppies Cornbread	Glazed Carrots
<b>Hot Dessert</b>	Blueberry Cobbler	Peach Cobbler	Apple Crisp	Bread Pudding w/Bourbon Sauce	Apple Cobbler
<b>Cake</b>	Chocolate Chambord	Tiramisu	Strawberry Shortcake	Black Forest	Golden Fudge