

Howard University Restaurant

Week of August 30th	Monday	Tuesday	Wednesday	Thursday	Friday
Theme/Carved	Roast Beef With Herb & Pepper Crust/Au jus	Pasta Fresca	Honey Glazed Ham W/Grilled Pine apple Salsa	Rotisserie Chicken Whole	Taco Bowl Salad (Chicken or Beef)
Entrée # 1	Veal Scaloppini Parmesan Roasted Cornish Hen with Orange Sauce	Sautéed Chicken Piccata	Grilled Szechuan Flank Steak	Southern Fried Chicken	Pork Cutlet w/Wild Mushroom Ragout
Entrée # 2		Fried Rainbow Trout	Stuffed Chicken with Apple & Cranberry	St Louis Style Rib Blackened Catfish W/Ponchatrian Sauce	Pan Seared Salmon w/ Lemon Capers Dill Sauce
Vegetarian	Baked Ziti W/Alfredo& Broccoli	Stir fry-Tofu	Vegetable Lasagna	Black-eye Pea Dirty Rice	Manicotti w/creamy Basil Sauce
Starch / Vegetables	Grilled Polenta Rice and Toasted Barley Pilaf Sugar Snap Peas/W roasted Red pepper Balsamic Grilled Yellow Squash	Roasted Potatoes Rice Pilaf w/ Orzo	Garlic Mashed Potatoes Jasmine Rice	Macaroni & Cheese Candied Yams	Yellow Rice Scallop Potato
Green Vegetable		Broccoli Rare w/ Garlic Parmesan Stuff Tomato	Sugar Snap Peas & Carrots	Smokey Greens Fried Cabbage Hush puppies Cornbread	Mustard Seed Green Beans Roasted Carrots and Parsnips
Non Green Vegetable			Balsamic Roasted Vegetables		
Hot Dessert	Peach Cobbler	Apple Crisp	Blueberry Cobbler	Bread Pudding with Bourbon Sauce	Apple Cobbler
Cake	Chocolate Fudge	Coconut	Strawberry Cheese	Carrot	Tiramisu