

**Week #2**

**HOGAN DINING CENTER**

		Jan-24	Jan-25	Jan-26	Jan-27	Jan-28	Jan-29	Jan-30
		Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
<b>Fresh Stock</b>	Everyday	<b>Enjoy Four of our Made-from-Scratch Soups including Chicken Noodle &amp; Tomato Soup available every day.</b>						
	All Day	White Onion Soup (V)	Beef Noodle	Hot and Sour Soup (VE)	Wedding	Cauliflower and Cheese (V)	Chipotle Chicken and Black Bean	Tomato Rice (V)
		Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day
<b>Spoon &amp; Fork</b>	Breakfast	French Toast (V)	<b>Tater Tot Breakfast Bowl</b>	Black Berry Pancakes	Raisin Bread French Toast (V)	Sausage Gravy over Biscuits	<b>Brunch - Scrambled Eggs (V)</b>	<b>Brunch - Cheddar Scrambled Eggs (V)</b>
		Pork Sausage Patties	Scrambled Eggs, Tater Tots, Sausage Crumbles	Turkey Sausage Links	Pork Sausage Links	Turkey Bacon	<b>Smokey Pork Belly Hash</b>	Ham
		Hashbrowns (VE)	<b>Cheese Sauce &amp; Green Onions</b>	O'Brien Potatoes with Peppers and Onions (VE)	Tater Tots (VE)	Hashbrowns (VE)	Homefries with Sautéed Onions (VE)	Tater Tots (VE)
<b>Spoon &amp; Fork</b> Lunch/Brunch	Entrée	Linguine & Shrimp w/a Roasted Red pepper Alfredo (592cal)	Sesame Chicken (260cal)	Pesto Turkey Tacos (209cal)	Fried Chicken Sandwich (300cal)	<b>Friday Bowl Take Over</b> Cilantro Lime Beef Bowl (310cal)	Sweet & Sour Kielbasa with Peppers & Onions (309cal)	Sausage and Caramelized Onion Frittata
	Vegetable	Steamed Summer Squash (VE)	Teriyaki Glazed Asian Vegetables Blend (VE)	Roasted Vegetable Quinoa (V)	Lemon Pepper Veggies (VE)	Seasoned Black Beans (VE)	<b>Veg Entrée - Cherry French Toast Bake</b>	<b>Veg Entrée- 3 Cheese Lasagna (422cal)</b>
	Vegetable	Sautéed English Peas (VE)	Spicy Green Beans (VE)	Broccoli & Cauliflower Blend (V)	Sautéed Broccoli (VE)	Roasted Corn w/ onions and Mixed Peppers (V)	Roasted Vegetable Medley (VE)	Green Beans and Carrots (VE)
	Starch	Garlic Breadsticks (V)	Fried Rice (V)	<b>Seasoned Bean Trio w/ Onions &amp; Peppers</b>	Au Gratin Potatoes (V)	Cilantro Jasmine Rice (VE)	Homefries with Sautéed Onions (VE)	<b>Tater Tots (VE)</b>
<b>Spoon &amp; Fork</b> Dinner	Entrée	Maple Dijon Glazed Smoked Pork loin (147cal)	Cinco Pulled Pork Carnitas (342cal)	Grilled Chicken Breast w/ Sundried Tomato Cream Sauce (270cal)	Smoked BBQ Beef (340cal)	Buffalo Chicken Mac 'n Cheese Topped w/ Blue Cheese Crumbles (346cal)	Herb and Asiago Crusted Cod (290cal)	Sloppy Joes (336cal)
	Vegetable	Sautéed Basil Zucchini (VE)	Steamed Cauliflower (VE)	Honey Glazed Carrots (VE)	Roasted Vegetables (VE)	<b>Veg - Entrée</b> Traditional Mac-N- Cheese	<b>Veg Entrée- Linguine w/a Sundried Tomato Pesto Cream Sauce</b>	<b>Veg Entrée - Spinach &amp; Artichoke Dip w/ Tortilla Chips (VE)</b>
	Vegetable	Mixed vegetable Blend (VE)	Frijoles Charra - Pinto Beans with Diced Tomato, Garlic, Jalapeno, Lime, and Cilantro (VE)	Steamed Vegetable Medley (VE)	Buttered Corn (V)	Roasted Cauliflower (VE)	Zucchini and Squash (VE)	Roasted Broccoli and Peppers (VE)
	Starch	Macaroni and Cheese (V)	Cilantro Rice(VE)	Parsley Potatoes (VE)	Loaded Mashed Potatoes	Wild Rice Pilaf (VE)	Wild Rice Pilaf (VE)	Lemon Pepper Potatoes (VE)
<b>River City Grill</b>	All Day	<b>Off the Grill</b> - Grilled Burgers, Chicken Breast, Hot Dogs, Garden Burgers & Boca Burgers with a rotation of Crinkle ,Curley & Waffle fries <b>Topping Bar</b> - Tomato, lettuce, Chopped Onions, Crispy Onions, Pickles, Banana Peppers, Roasted Red Peppers, , American, & Provolone Cheese					<b>Brunch</b> - Made to Order Omelets	<b>Brunch</b> - Made to Order Omelets
							<b>Dinner</b> - Standard Grill Menu	<b>Dinner</b> - Standard Grill Menu
<b>Salad Bar</b>	All Week	<b>Asian Influenced Salad Bar - Featuring:</b> Teriyaki Glazed Diced Chicken, Fried Teriyaki Tofu, Sesame Roasted Broccoli, Red & Green Peppers, Ginger Garlic Seasoned Edamame, Sweet Chili Cabbage, Sesame Roasted Cauliflower, Soy Roasted Mushrooms, Shredded Carrots, & Shredded Cheddar Cheese.						
<b>V2</b> Vegan & Vegetarian	Lunch	Loaded Street Corn Nachos( V) (VE)	Zucchini Pancakes with a Roasted Corn & Black Bean Relish Topped w/ French Onion Sour Cream (V) (VE)	Roasted Mushroom and Lentil Ragù with Brown Rice and Shaved Parmesan (V) (VE)	Stewed Chickpeas with Swiss Chard, Roasted Tomatoes, and Brown Rice (V) (VE)	Greek Rice and Bean Bowl w/ Lemon Dill Tahini Dressing (V) (VE)		<b>Closed</b> -Vegetarian Items Available at Fork and Spoon
	Dinner	Cauliflower Coconut and Chickpea Curry Bowl (V) (VE)	Vegetable Fajitas with Red Beans and Rice (V) (VE)	Tomato w/Avocado Spread & Basil Marinated Fresh Mozzarella Cheese on a Toasted Baguette Served w/ House Made Chips (V) (VE)	Spicy Miso Portobello Burger w/ Asian Vegetable Slaw (V) (VE)	<b>Closed</b> -Vegetarian Items Available at Fork and Spoon		Falafel Served on Flat Bread with Cucumber Yogurt Sauce (V) (VE)
<b>The Oven</b>	Pasta, Sauce & Vegetables	Marinara & Alfredo	Marinara & Roasted Red Pepper Tomato Cream Sauce	Marinara & Tomato Blush Sauce	Marinara & Italian Sausage Tomato Sauce	Marinara & Roasted Red Pepper Tomato Cream Sauce	Marinara & Traditional Meat Sauce	Marinara & Meatballs in Red Sauce
		Roasted Broccoli and Grape Tomatoes	Red Onions, Zucchini & Red Peppers	Mixed Vegetables	Zuchinis And Yellow Squash w/ Red Peppers	Roasted Cauliflower & Red Peppers	Seasoned Broccoli & Cauliflower	Roasted Red Onion & Seasoned Mushrooms
	Lunch	Veggie Supreme Pizza w/ Mixed Peppers, Red Onions, Mushrooms, Zucchini & yellow Squash (V)	Deluxe Philly Cheesesteak Pizza Cheese Sauce, Shaved Roasted Beef Roasted Red Peppers & Onions	Broccoli and Ricotta Calzone (V)	Dill Pickle Pizza (V)	Flat Bread Pepperoni & Sausage Pizza	Hawaiian Pizza w/ Ham & Pineapple	Kalimata Olive & Feta Pizza (V)
	Dinner	BBQ Chicken Pizza	Bacon and Blue Cheese Pizza	<b>Station Take Over Dinner</b> Buffalo Chicken, Spinach Artichoke & Maryland	Roasted Vegetable Pizza (V)	Pierogis Pizza (V)		

\*For complete allergen and dietary information, please download our FoodU App. Menu is subject to change.