

OHB Main Café

Menu for the Week of
10/16/17

OCTOBER IS



Italian - American

HERITAGE MONTH

Thursday, October 19th

11am-2pm

Traditional Italian Meal

Served at

\$0.48 per ounce



Burritos or Bowls
Made to Order



Healthy & Allergen Free
Cuisine

Breakfast

6:30 am – 9:30 am

Continental Breakfast

9:30 am – 11:00 am

Lunch & Snacks

11:00 am – 2:00 pm

Monday

<input type="checkbox"/>	Oven-Roasted Turkey, Cranberry, and Sage Panini	\$6.80	
<input type="checkbox"/>	Pho (Beef or Tofu)	\$6.49/\$7.49	(b)(4)
<input type="checkbox"/>	Breakfast Burger with Bacon, Egg, Cheddar Cheese and Fries	\$6.99	
<input type="checkbox"/>	Ropa Vieja (Cuban Pulled Beef)	\$7.49	
<input type="checkbox"/>	Apricot Glazed Chicken, Citrus Marinated Pork Loin	\$5.25	
<input type="checkbox"/>	Soup	Beef & Vegetable, Cauliflower & Pepper (v), Chicken Chili (12 oz./16 oz.)	\$2.59/\$3.15 (b)(4)
<input type="checkbox"/>		Please See Page 2	\$0.48/oz. (b)(4)

Tuesday

<input type="checkbox"/>	Oven-Roasted Turkey, Cranberry, and Sage Panini	\$6.80	(b)(4)
<input type="checkbox"/>	Pad Thai (Shrimp, Chicken or Tofu)	\$6.49/\$7.49	(b)(4)
<input type="checkbox"/>	Breakfast Burger with Bacon, Egg, Cheddar Cheese and Fries	\$6.99	
<input type="checkbox"/>	Ropa Vieja (Cuban Pulled Beef)	\$7.49	(b)(4)
<input type="checkbox"/>	Chicken with Artichoke & Sundried Tomatoes, Roasted Tilapia	\$5.25/\$7.25	
<input type="checkbox"/>	Soup	Chicken & Mushroom, Black Bean (v), Chicken Chili (12 oz./16 oz.)	\$2.59/\$3.15 (b)(4)
<input type="checkbox"/>		Please See Page 2	\$0.48/oz. (b)(4)

Wednesday

<input type="checkbox"/>	Oven-Roasted Turkey, Cranberry, and Sage Panini	\$6.80	
<input type="checkbox"/>	Pho (Chicken or Tofu)	\$6.49/\$7.49	(b)(4)
<input type="checkbox"/>	Breakfast Burger with Bacon, Egg, Cheddar Cheese and Fries	\$6.99	
<input type="checkbox"/>	Ropa Vieja (Cuban Pulled Beef)	\$7.49	(b)(4)
<input type="checkbox"/>	Stuffed Baked Eggplant, Flank Steak with Onions & Mushroom Sauce	\$5.25/\$6.25	
<input type="checkbox"/>	Soup	Thai Chicken & Rice, Moroccan Red Lentil (v), Chicken Chili (12 oz./16 oz.)	\$2.59/\$3.15 (b)(4)
<input type="checkbox"/>		Please See Page 2	\$0.48/oz. (b)(4)

Thursday

<input type="checkbox"/>	Oven-Roasted Turkey, Cranberry, and Sage Panini	\$6.80	
<input type="checkbox"/>	Pad Thai (Shrimp, Chicken or Tofu)	\$6.49/\$7.49	(b)(4)
<input type="checkbox"/>	Breakfast Burger with Bacon, Egg, Cheddar Cheese and Fries	\$6.99	
<input type="checkbox"/>	Ropa Vieja (Cuban Pulled Beef)	\$7.49	
<input type="checkbox"/>	Caramelized Chicken Breast, Baked Tilapia with Pineapple Salsa	\$5.25/\$7.25	
<input type="checkbox"/>	Soup	Nacho Soup, Corn & Potato (v), Chicken Chili (12 oz./16 oz.)	\$2.59/\$3.15 (b)(4)
<input type="checkbox"/>		Please See Page 2	\$0.48/oz. (b)(4)

Friday

<input type="checkbox"/>	Oven-Roasted Turkey, Cranberry, and Sage Panini	\$6.80	
<input type="checkbox"/>	Pho (Shrimp or Tofu)	\$6.49/\$7.49	(b)(4)
<input type="checkbox"/>	Breakfast Burger with Bacon, Egg, Cheddar Cheese and Fries	\$6.99	
<input type="checkbox"/>	Ropa Vieja (Cuban Pulled Beef)	\$7.49	
<input type="checkbox"/>	Seasoned Salmon, Herb Roasted Chicken Breast	\$7.25/\$5.25	
<input type="checkbox"/>	Soup	Fish Corn Chowder, Chef's Choice (v), Chicken Chili (12 oz./16 oz.)	\$2.59/\$3.15 (b)(4)
<input type="checkbox"/>		Please See Page 2	\$0.48/oz. (b)(4)



Legendary Hospitality Since 1917

(v) Vegetarian

Café Hours of Operation: 6:30 am – 2:00 pm

OHB Menu

\$0.48 per ounce

Monday

Vegetable Bar	An assortment of fresh vegetables served daily	
Entrées	Coq Au Vin with Cocoa Powder	Pork Loin Cutlet with Mushroom Sauce
	Espresso and Chipotle Rubbed Smoked Brisket	Moroccan Vegetable Stew with Chickpeas (v)
Sides	Spanakopita (v)	Mushroom & Thyme Pie (v)
	Afghani Lamb Kabob	
	Golden Cheese & Leek Potato Pancakes (v)	Steamed Green Beans (v)
	Sweet Potato with Maple Syrup and Thyme (v)	Jasmin (v)
	Sautéed Spinach with Whole Garlic (v)	

Tuesday

Vegetable Bar	An assortment of fresh vegetables served daily	
Entrées	Fresh Grilled Salmon with Teriyaki Glaze	Vinegar-Braised Chicken with Onions
	Roasted Pork Loin with Salsa Verde	Vegetable Curry with Chickpeas (v)
	Moroccan Beef Tagine	Eggplant Parmesan (v)
	Pasta alla Carbonara with Crispy Pancetta	
Sides	Couscous (v)	Boiled Red Potatoes with Lemon and Garlic (v)
	Sautéed Cabbage (v)	Roasted Tomatoes with Parmesan and Panko (v)
	Steamed Broccoli (v)	Spaghetti Pasta with Olive Oil (v)

Wednesday

Vegetable Bar	An assortment of fresh vegetables served daily	
Entrées	Pastitsio (Greek Baked Ziti)	Mongolian Glazed Steak with Broccoli
	Chicken Fajita	Chicken Souvlaki with Tzatziki Sauce
	Beef Fajita	Tuscan Mac and Cheese (v)
	Kung Pao Chicken	
Sides	Sweet Plantains (v)	Green Bean and Tomato Stew (v)
	Roasted Mexican Corn (v)	Spanish Rice (v)
	Fried Yucca (v)	Sautéed Broccoli (v)

Thursday

Vegetable Bar	An assortment of fresh vegetables served daily	
Entrées	Chicken Saltimbocca	Linguine with a Spicy Red Clam Sauce
	Butternut Squash Risotto (v)	Grilled Pork Chop Tuscan Style
<i>Italian-American Heritage Month</i>	Tuscan Grilled Trout	Ricotta and Chocolate Chip Cannoli (v)
	Creamy Fettuccini with Bacon and Mushrooms	
Sides	Sautéed Garlic Spinach (v)	Parmesan Roasted Cauliflower with Onions (v)
	Spaghetti with Olive Oil and Basil (v)	Steamed Green Beans (v)
	Garlic Mashed Potatoes (v)	Roasted Carrots with Oregano and Whole Garlic (v)

Friday

Vegetable Bar	An assortment of fresh vegetables served daily	
Entrées	Orange and Soy Glazed Ribs	Herb Grilled Chicken
	Mussels with White Wine and Shoestring Fries	BBQ Wings
	Lasagna Bolognese	Hot Wings
	Baked Farro and Butternut Squash (v)	Honey Mustard Wings
Sides	Parmesan and Chive Smashed Potatoes (v)	Mac and Cheese (v)
	Sautéed Kale with Onions and Garlic (v)	Mixed Vegetables (v)
	Twice-Baked Sweet Potatoes (v)	