		OHB Main Café	(b)
			(b)
*(g)-		Menu for the Week of	(b)
Pumpkin ATC* Tuesday, October 24th		10/23/17	(b)
Dumphin	Monday	Fresh Crilled Column with Assessment A 1 0 D 1 A4	
<i>Grunghui</i>		Fresh Grilled Salmon with Asparagus, Arugula & Pesto Mayo Pho (Beef or Tofu)	\$7.99
PATCH		Shrimp Po'Boy with Crispy Slaw & Creole Mayonnaise	\$6.49/\$7.49
Tuesday, October 24 th		Chicken Enchilada	\$6.99
		Rosemary Garlic Chicken Breast, Mediterranean Cod	\$7.49
rumpkin swiri Brownie	Soup	Beef & Noodle, Cream of Broccoli (v), Beef Chili (12 oz. / 16 oz.)	\$5.25/\$7.25 \$2.59/\$3.15
\$1.99 Mini Pumpkin Pie	•	Please See Page 2	\$0.48/oz.
\$2.99			(b)
Pumpkin Mousse Parfait	uesday		(6)
\$2.99		Fresh Grilled Salmon with Asparagus, Arugula & Pesto Mayo	\$7.99
		Pad Thai (Shrimp, Chicken or Tofu)	\$6.49/\$7.49
		Shrimp Po'Boy with Crispy Slaw & Creole Mayonnaise	\$6.99
		Chicken Enchilada	\$7:49
		Lemon Dill Tilapia, Roast Chicken with Leeks & Olives	\$7.25/\$5.25
	Soup	Chicken Tortilla, Tomato Bisque (v), Beef Chili (12 oz. / 16 oz.)	\$2.59/\$3.15
		Please See Page 2	\$0.48/oz.
	Wednesda		(b)
Burritos or Bowls	vveullesua	Fresh Grilled Salmon with Asparagus, Arugula & Pesto Mayo	\$7.99
Made to Order		Pho (Chicken or Tofu)	\$7.79 \$6.49/\$7.49
Made to Order		Shrimp Po'Boy with Crispy Slaw & Creole Mayonnaise	\$6.99
		Chicken Enchilada	\$7.49
		Black Bean Quinoa Bowl, Flank Steak with Chimichurri Sauce	\$5.25/\$6.25
	Soup	Chipotle Cream of Tomato (v), Beef & Lentils, Beef Chili (12 oz. / 16 oz.)	\$2.59/\$3.15
		Please See Page 2	\$0.48/oz.
	Thursday		·
	Illuisuay	Fresh Grilled Salmon with Asparagus, Arugula & Pesto Mayo	\$7.99
		Pad Thai (Shrimp, Chicken or Tofu)	\$6.49/\$7.49
		Shrimp Po'Boy with Crispy Slaw & Creole Mayonnaise	\$6.99
		Chicken Enchilada	\$7.49
Healthy & Allergen Free		Pork Loin with Fig & Apple, Roasted Chicken with Orange Marmalade	\$5.25
Cuisine	Soup	Kale Soup (v), Curry Cilantro Chicken, Beef Chili (12 oz. / 16 oz.)	\$2.59/\$3.15
		Please See Page 2	\$0.48/oz.
	Friday		
		Fresh Grilled Salmon with Asparagus, Arugula & Pesto Mayo	\$7.99
Breakfast		Pho (Shrimp or Tofu)	\$6.49/\$7.49
6:30 am – 9:30 am Continental Breakfast		Shrimp Po'Boy with Crispy Slaw & Creole Mayonnaise	\$6.99
9:30 am – 11:00 am		Chicken Enchilada	\$7.49
Lunch & Snacks		Salmon with Mango Salsa, Roasted Chicken Breast	\$7.25/\$5.25
11:00 am – 2:00 pm	Soup	Fish Chowder, Chef's Choice, Beef Chili (12 oz. / 16 oz.)	\$2.59/\$3.15
·		Please See Page 2	\$0.48/oz.
L			(b)
			(b)
& GUEST		(v) Vegetarian	(b)
SERVICES		Café Hours of Operation: 6:30 am – 2:00 pm	
Legendary Hospitality Since 19	17	and the second of the second o	(b)
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OHB Menu \$0.48 per ounce

Monday		φο. 10 per συπτε	
	Vegetable Bar	An assortment of fresh vegetables served	
	Entrées	Shrimp and Asparagus Risotto	Chicken Parmesan with Spaghetti
		Chicken Piri Piri	Tomato Sauce, and Garlic Bread
		Red Curry Pork with Peppers and coconut	Chicken Cacciatore
		Slow Baked Beef with a Potato Crust	Eggplant Gratin (v)
	Sides	Grilled Asparagus (v)	Steamed Green Beans with Onions (
		Roasted Red-Skin Potatoes (v)	White Rice (v)
		Orange Thyme Glazed Carrots (v)	•
Tuesday		Sautéed Spinach (v)	
	Vegetable Bar	An assortment of fresh vegetables served	
	Entrées	Sweet and Sour Meatballs	Moroccan Fish Tagine
_ 🖒		Pork Loin Stuffed with Sweet Apples and	Rigatoni with Sautéed Leeks and
Dumakia		Chicken Tandoori	Mushrooms in a Cream Sauce (v)
» wiguut		Slow Roasted Beef Brisket	Vegetable Paella (v)
Pumphin	Sides	Couscous (v)	Basmati Rice (v)
		Potato Gratin (v)	Brown Rice (v)
		Steamed Broccoli (v)	Roasted Tomato with Parmesan (v)
Wednesday		,	(-,
	Vegetable Bar	An assortment of fresh vegetables served	
	Entrées	Roasted Herb Crusted Tilapia	Fragrant Beef Curry w/ Chutney
		Beef Goulash	Gnocchi with Tomato Basil Sauce (v)
		Spaghetti Pasta with Meatballs served with	Angel Hair Pomodoro (v)
		Chicken Shish Kabob	Eggplant Stew
	Sides	Cajun Roasted Potatoes (v)	Basmati Rice (v)
		Roasted Butternut Squash (v)	Steamed Broccoli (v)
		Cumin and Tomato Cauliflower (v)	. ,
Thursday		. ,	
	Vegetable Bar	An assortment of fresh vegetables served	
	Entrées	Herb Roasted Turkey Breast	Tex Mex Zucchini Lasagna (v)
		Pork Chop with Pan Gravy	Herb Crusted Beef Pot Roast
		Chicken Marsala	Sundried Tomato Risotto (v)
		Tuscan Style Roasted Chicken	Creamy Macaroni and Cheese (v)
•	Sides	Orange Thyme Glazed Carrots (v)	Roasted Tomatoes with Fennel (v)
		Roasted Potatoes with Fennel (v)	Brown Rice (v)
		Steamed Green Beans (v)	Beef Bourguignon
Friday			
	Vegetable Bar	An assortment of fresh vegetables served	
	Entrées	Pulled BBQ Pork Sliders	Blackened Catfish
		Chicken Cashew Stir-fry	Three Cheese Lemon Spaghetti (v)
		Fried Wild Catfish	Sweet and Spicy Sticky Wings,
	Sides	Garlic Mashed Potatoes (v)	BBQ Wings, and Mild Wings
		Baked Beans (v)	Fresh Corn on the Cob (v)
		• •	6 1 10 14 00
		Fried Okra (v)	Smoked Bacon Mac &Cheese