	A	pproved for Release: 2022/04/04 C06828446	(b)(4)
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		OHB Main Café	(b)(4)
_		Menu for the Week of	(b)(4)
		11/13/17	\ /\ /
Parbeairie	Monday	, ,	
G Muliney wing	<u> </u>	Oven-Roasted Turkey, Cranberry, and Sage Panini	\$6.80
*FFAST*	•	Pho (Beef or Tofu)	\$6.49/\$7.49
500000 T		Breakfast Burger with Bacon, Egg, and Cheddar Cheese served with Fries	\$6.47/\$/.49 \$6.99
-0-		Ropa Vieja (Cuban Pulled Beef)	\$7.49
Thursday, November 16th	<b>L</b>	Apricot Glazed Chicken, Citrus Marinated Pork Loin	\$5.25
11am-2pm	Soup	Beef & Vegetable, Cauliflower & Pepper (v), Chicken Chili (12 oz./16 oz.)	
Served at		Please See Page 2	\$0.48/oz.
\$0.48 per ounce		<b>.</b>	(b)(4)
ψοι το ροι σσι.σσ	Tuesday		(6)(7)
		Oven-Roasted Turkey, Cranberry, and Sage Panini	\$6.80
		Pad Thai (Shrimp, Chicken or Tofu)	\$6.49/\$7.49
1 2		Breakfast Burger with Bacon, Egg, and Cheddar Cheese served with Fries	•
(/ <b>-☎</b> - \) ∣		Ropa Vieja (Cuban Pulled Beef)	•
THANKCOMINE		Chicken with Artichoke & Sundried Tomatoes, Roasted Tilapia	\$7.49
THANKSGIVING	Soup	Chicken & Mushroom, Black Bean (v), Chicken Chili (12 oz./16 oz.)	\$5.25/\$7.25
<b>A</b> . (	Joup	Please See Page 2	\$2.59/\$3.15
Pies / L		Please See Page 2	\$0.48/oz.
	Wednesda	2V	(b)(4)
Thursday, November 16th	h		<u>**/ 90</u>
11am-2pm		Oven-Roasted Turkey, Cranberry, and Sage Panini Pho (Chicken or Total)	\$6.80
Choice of:		Pho (Chicken or Tofu)	\$6.49/\$7.4(b)(
Pumpkin Pie, Sweet		Breakfast Burger with Bacon, Egg, and Cheddar Cheese served with Fries	•
Potato Pie, Pecan Pie, or	r	Ropa Vieja (Cuban Pulled Beef)	\$7.49
Apple Pie		Stuffed Baked Eggplant, Flank Steak with Onions & Mushroom Sauce	\$5.25/\$6.25
\$2.45 per slice	Soup	Thai Chicken & Rice, Moroccan Red Lentil (v), Chicken Chili (12 oz./16 oz.)	
		Please See Page 2	\$0.48/c(b)(
	Thursday		(b)(4
	Illuisuay	Oven-Roasted Turkey, Cranberry, and Sage Panini	
		Pad Thai (Shrimp, Chicken or Tofu)	\$6.80
			\$6.49/\$7.49
		Breakfast Burger with Bacon, Egg, and Cheddar Cheese served with Fries	· ·
Burritos or Bowls		Ropa Vieja (Cuban Pulled Beef)	\$7.49
Made to Order	C = 1.m		\$5.25/\$7.25
	Soup	Nacho Soup, Corn & Potato (v), Chicken Chili (12 oz./16 oz.)	\$2.59/\$3.15
		Please See Page 2	\$0.48/oz.
	P.: 1 al a		
	Friday	7	<del></del>
		Oven-Roasted Turkey, Cranberry, and Sage Panini	\$6.80
			\$6.49/\$7.49
'		Breakfast Burger with Bacon, Egg, and Cheddar Cheese served with Fries	•
		Ropa Vieja (Cuban Pulled Beef)	\$7.49
			\$7.25/\$5.25
	Soup		\$2.59/\$3.15
Healthy & Allergen Free		Please See Page 2	\$0.48/oz.
Cuisine			(b)(4)
		Breakfast	
A64		6:30 am – 9:30 am (v) Vegetarian	(b)(4)
GUEST SERVICES	(	Continental Breakfast	
SERVICES		9:30 am – 11:00 am Café Hours of Operation: 6:30 am – 2:00 pm	(b)(4)
•		Lunch & Snacks	
Legendary Hospitality Since 191	17	11:00 am – 2:00 pm	(b)(4)
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			(b)(4)
			(D)(¬)

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(b)(4)

Monday

Vegetable Bar An assortment of fresh vegetables served daily

Entrées Coq Au Vin with Cocoa Powder Grilled Pork Chop Tuscan Style

Fresh Grilled Salmon with Teriyaki Glaze Moroccan Vegetable Stew with Chickpeas (v)

Spanakopita (v) Vegetable Paella (v)

Afghani Lamb Kabob

Sides Golden Cheese & Leek Potato Pancakes (v) Steamed Green Beans (v)
Sweet Potato with Maple Syrup and Thyme (v) Jasmine Rice (v)

Sweet Potato with Maple Syrup and Thyme (v) Jasmine Rice (v) Sautéed Spinach with Whole Garlic (v)

Tuesday

Vegetable Bar An assortment of fresh vegetables served daily

Entrées Espresso and Chipotle Rubbed Smoked Brisket 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 Cheese (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)

Fried Yucca (v)

Thursday

Vegetable Bar An assortment of fresh vegetables served daily

Entrées Roasted Herb Turkey with Pan Gravy Baked Lasagna with Roasted Vegetables (v)

Roasted Honey Glazed Ham Pork Loin Cutlet with Mushroom Sauce

Herb Grilled Chicken Mushroom & Thyme Pie (v)

Creamy Fettuccini with Bacon and Mushrooms
Sides Cranberry & Sage Stuffing (v) Green Beans with Onions (v)

Garlic Mashed Potatoes (v)

Yams with Marshmallows (v)

Southwestern Corn Pudding (v) Maple Glazed Baby Carrots (v)

Friday

Vegetable Bar An assortment of fresh vegetables served daily

Entrées Orange and Soy Glazed Ribs Buttermilk Fried Chicken

Mussels with White Wine and Shoestring Fries BBQ Wings

Lasagna Bolognese Hot Wings

Baked Farro and Butternut Squash (v)

For Wings

Honey Mustard Wings

Sides

Parmesan and Chive Smashed Potatoes (v)

Mac and Cheese (v)

Sautéed Kale with Onions and Garlic (v) Mixed Vegetables (v)

Sautéed Kale with Onions and Garlic (v) Mixed Vegetable.

Twice-Baked Sweet Potatoes (v)