Approved for Release: 2022/01/19 C06828450				
		OHB Main Café Menu for the Week of 11/27/17		
	Monday			
	Soup	Ribeye Steak with White Cheddar Sweet Onions & Horseradish Sauce Pho (Beef or Tofu) Three Bacon Cheeseburger Sliders with Chipotle Mayo & Fries Beef Chimichanga Baked Cod with Lemon White Wine Sauce, Peruvian Chicken Italian Sausage Soup, Tomato & Basil (v), Turkey Chili (12oz. /16oz.) Please See Page 2	\$7.99 \$6.49/\$7.49 \$6.99 \$7.49 \$7.25/\$5.25 \$2.59/\$3.15 \$0.48/oz.	
Burritos or Bowls Made to Order	Tuesday	Ribeye Steak with White Cheddar Sweet Onions & Horseradish Sauce		
	Soup	Pad Thai (Shrimp, Chicken or Tofu) Three Bacon Cheeseburger Sliders with Chipotle Mayo & Fries Beef Chimichanga Honey Balsamic Glazed Chicken, Garlic & Fennel Crusted Pork Loin Chicken Noodle, Broccoli & Cheese (v), Turkey Chili (12 oz. / 16 oz.)	\$7.99 \$6.49/\$7.49 \$6.99 \$7.49 \$5.25 \$2.59/\$3.15	
		Please See Page 2	\$0.48/oz.	
	Wednesday			
Healthy & Allergen Free Cuisine	Soup	Ribeye Steak with White Cheddar Sweet Onions & Horseradish Sauce Pho (Chicken or Tofu) Three Bacon Cheeseburger Sliders with Chipotle Mayo & Fries Beef Chimichanga Polenta Rounds with Marinara Sauce, Cumin & Garlic Flank Steak Cream of Pumpkin (v), Beef & Lentil, Turkey Chili (12 oz. / 16 oz.) Please See Page 2	\$7.99 \$6.49/\$7.49 \$6.99 \$7.49 \$5.25\$6.25 \$2.59/\$3.15 \$0.48/oz.	
	Thursday			
Breakfast 6:30 am – 9:30 am Continental Breakfast 9:30 am – 11:00 am	Soup	Ribeye Steak with White Cheddar Sweet Onions & Horseradish Sauce Pad Thai (Shrimp, Chicken or Tofu) Three Bacon Cheeseburger Sliders with Chipotle Mayo & Fries Beef Chimichanga Lemon Pepper Haddock, Chipotle BBQ Chicken Tuscan Vegetables (v), Chicken with Orzo, Turkey Chili (12 oz. / 16 oz.)	\$7.99 \$6.49/\$7.49 \$6.99 \$7.49 \$7.25/\$5.25	
	JOUD	Please See Page 2	\$2.59/\$3.15 \$0.48/oz.	
Lunch & Snacks	Friday			
	riudy	Ribeye Steak with White Cheddar Sweet Onions & Horseradish Sauce	\$7.99 \$6.49/\$7.49	
	Soup	Pho (Shrimp or Tofu) Three Bacon Cheeseburger Sliders with Chipotle Mayo & Fries Beef Chimichanga Orange & Chinese Five Spice Salmon, Brown Sugar Glazed Ham Curry Cauliflower (v), Chef's Choice Soup, Turkey Chili (12 oz. / 16 oz.) Please See Page 2	\$0.477,57.47 \$6.99 \$7.49 \$7.25/\$5.25 \$2.59/\$3.15 \$0.48/oz.	
	Soup	Three Bacon Cheeseburger Sliders with Chipotle Mayo & Fries Beef Chimichanga Orange & Chinese Five Spice Salmon, Brown Sugar Glazed Ham Curry Cauliflower (v), Chef's Choice Soup, Turkey Chili (12 oz. / 16 oz.) Please See Page 2	\$6.99 \$7.49 \$7.25/\$5.25 \$2.59/\$3.15	
	Soup	Three Bacon Cheeseburger Sliders with Chipotle Mayo & Fries Beef Chimichanga Orange & Chinese Five Spice Salmon, Brown Sugar Glazed Ham Curry Cauliflower (v), Chef's Choice Soup, Turkey Chili (12 oz. / 16 oz.)	\$6.99 \$7.49 \$7.25/\$5.25 \$2.59/\$3.15	

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\$0.48 per ounce

Monday		-
Vegetable Bar	An assortment of fresh vegetables served daily	Sides
Entrées	Grilled Salmon with Roasted Pepper Cream Sauce	Roasted Pumpkin (v)
	Grilled Pork Chop with Apple Chutney	Roasted Red-Skin Potatoes (v)
	Afghani Chicken Pulao with Carrots and Raisins	Orange Thyme Glazed Fresh Carrots (v)
	Beef Korma	Sautéed Spinach (v)
	Persian Chicken Kabob with Chutney and Naan	Steamed Green Beans with Sweet Onions (v)
	Mediterranean Paella	White Rice (v)
	Pumpkin, Kidney Bean, and Tomato Stew (v)	Mac & Cheese (v)
Tuesday	Chicken Pumpkin Gnocchi	Apple Crisp (v)
Vegetable Bar	An assortment of fresh vegetables served daily	Sides
Entrées	Balti Butter Chicken with Cilantro & Mint Chutney	Roasted Brussel Sprouts (v)
	Chicken Confit with Chipotle Apple Jam	Potato Gratin (v)
	Smoked BBQ Beef Brisket	Steamed Broccoli (v)
	Turkey Pot Pie	Basmati Rice (v)
	Tri-Color Tortellini with Pesto Cream Sauce (v)	Sautéed Red Cabbage (v)
	Chicken and Mushroom Fettuccini	Roasted mixed Vegetables (v)
	Pulled Pork with Fried Leeks Sliders	Creamed Spinach and Kale (v)
Wednesday	Polenta Cakes with Mushrooms & Thyme (v)	Raisin Bread Pudding (v)
Vegetable Bar	An assortment of fresh vegetables served daily	Sides
Entrées	Beef Vindaloo	Cajun Roasted Potatoes (v)
	Chicken Piccata with Caper Lemon Butter Sauce	Roasted Butternut Squash (v)
	Cuban Mojo Roasted Pork Loin	Cumin and Tomato Cauliflower (v)
	Baked Penne Pasta with Roasted Vegetables (v)	Basmati Rice (v)
	Baked Trout with Harissa Sauce	Roasted Plantains (v)
	Steak Milanese with Spinach and Tomato Sauce	Red Lentil Dal with Whole Spices (v)
	Jerk Chicken with Mango Chutney	Roasted Acorn Squash (v)
Thursday	Beef Lasagna	Chocolate Chip Bread Pudding (v)
Vegetable Bar	An assortment of fresh vegetables served daily	Sides
Entrées	Braised Beef with Red Wine and Herbs	Sweet Mashed Potatoes(v)
	Pumpkin Risotto (v)	Spaghetti Pasta with Olive Oil (v)
	Jambalaya	
	Chicken Marsala with Mushrooms	Sautéed Collard Greens (v) Roasted Acorn Squash
	Roasted Herb Turkey	Roasted Tomatoes with Salt & Olive Oil (v)
	Stuffed Pork Chop with Feta, Apples, & Cranberries	Fried Okra (v)
	Spaghetti Bolognese	Orange Glazed Carrots (v)
Friday	Sage & Cranberry Stuffing (v)	
		Pear & Apple Crisp (v)
Vegetable Bar	An assortment of fresh vegetables served daily	Sides
Entrées	Fresh Cod Fish and Chips	Smoked Bacon Mac & Cheese
	Grilled Adobo Rubbed Chicken	Roasted Potatoes with Fennel (v)
	Spinach and Mushroom Lasagna (v)	Roasted Mixed Vegetables (v)
	Blackened Wild Catfish	Fresh Steamed Broccoli with Cheddar Cheese (
	Arroz con Pollo	Brown Rice (v)
	Baked Lemon Garlic Wings and Buffalo Wings	Carrot Sticks and Celery Sticks (v)
	Honey Mustard Wings	