# OHB Main Café

Menu for the Week of 01/16/17

		01/10/1/	(1.) (4)
	Monday		(b)(4)
	Breakfast	Café Closed, Enjoy Your Holiday	
Freshly Prepared	,		
At	1		(b)(4
Fennel & Artichoke			• • •
Salad (v)(h)	Soup	1	
Corn & Black Bean			(b)(4
Salad (v)(h) \$0.44 per ounce			
\$0.44 per ourice	Tuesday		
	Breakfast		\$3.99
		Ambassador Club	\$6.49
		Pho (Vegetarian or with Beef, Chicken, or Pork)	\$5.99/\$6.99 (b)(4
		Chili Pepper Cheesesteak (Regular/Large)	\$6.99/\$8.99
ot Vegetables & Tubers	Soup	Bean & Ham (12 oz. / 16 oz.)	\$1.89/\$2.39 (b)(4
regalunia a last.		Please see page 2	\$0.44/oz. (b)(
asted Root Vegetable			• • •
Medley	Wednesda		<del></del>
\$0.44 per ounce	Breakfast	•	\$3.99
	- 1	Chicken, Sun-Dried Tomato & Chipotle	\$6.49
	'	Pad Thai with Shrimp	\$6.99 \$6.99/\$8.99
		Garlic Mushroom Cheesesteak (Regular/Large)	
	Soup	Italian Wedding (12 oz. / 16 oz.)	\$1.89/\$2.(b)(4) \$0.44/oz.
		Please see page 2	\$0.44/òz.
Burritos or Bowls			(h)(4)
Made to Order	Thursday		(b)(4)
	Breakfast		\$3.99 \$4.00
	'	Chicken Caesar Ciabatta	\$6.99
	'	Pho (Vegetarian or with Beef, Chicken, or Pork)	\$5.99/\$6.99 (b)
		Spicy Italian Cheesesteak (Regular/Large)	\$6.99/\$8.99
	Soup	Three Bean Chili (12 oz. / 16 oz.)	\$1.89/\$2.39 \$0.44/oz. (b)(
ealthy & Allergen Free		Please see page 2	\$U.44/OZ. \~/
Cuisine		1	
<del>-</del>	Friday	20 00 00 00 00 00 00 00 00 00 00 00 00 0	(b)(4)
	Breakfast	Café Closed, Enjoy Your Holiday	
			(1.)
			(b)
Breakfast	<u> </u>		
6:30 am – 9:30 am	Soup	1	(h)
Continental Breakfast			(b)
9:30 am – 11:00 am			
Lunch & Snacks			
11:00 am - 2:00 pm			(b)(
		(h) Healthy Course Selection	(/(
		(v) Vegetarian	
		Café Hours of Operation: 6:30 am – 2:00 pm	
		Cale Hours of Operation and and and and	

GUEST SERVICES

Approved for Release: 2022/01/19 C06828385

OHB Menu Menu

(b)(4)

Monday		ъu.44 per ounce
	Vegetable Bar	Café Closed, Enjoy Your Holiday
	Theme: Southwest	
	American Classics	
Tuesday		
	Vegetable Bar	An assortment of fresh vegetables served daily
	Theme: Indian	Madras Fish Curry, Pork Makhni Chicken Masala
	American Classics	Roasted Rotisserie Style Chicken, BBQ Pulled Pork Cornmeal Fried Catfish with Pineapple Salsa
Vednesday		
	Vegetable Bar	An assortment of fresh vegetables served daily
	Theme: Asian	Chicken Teriyaki with Bok Choy Asian Marinated Pork Loin, General Tso Beef
	American Classics	Cajun Style Tilapia with Charred Tomato Chutney, Vegetable Lasagna Pan Fried Pork Chops, Herb and Pepper Crusted Roast Beef
Thursday	_	
	Vegetable Bar	Café Closed, Enjoy Your Holiday
	Theme: Italian	Gnocchi with a sage Parmesan Sauce, Chicken Parmesan Pesto Crusted Catch of the Day, Penne Pasta with Spinach and Alfredo
	American Classics	Roast Turkey, Country Fried Steak Chef's Choice Selection
Friday		
-	Vegetable Bar	Café Closed, Enjoy Your Holiday
	Theme: Mediterranean	

**American Classics** 

## **Tuesday**

#### **Vegetable Bar**

An assortment of fresh vegetables served daily.

Theme Bar: Indian

**Madras Fish Curry** 

Pork Makhni

**Chicken Masala** 

Chana Masala

Vegetarian Tarka Dhal

**Basmati Rice** 

Mixed Vegetable Curry

Naan Bread

**Comfort Food: American Classics** 

**Roasted Rotisserie Style Chicken** 

**BBQ Pulled Pork** 

**Cornmeal Fried Catfish with Pineapple Salsa** 

**Maple Roasted Acorn Squash** 

**Garlic Roasted Potatoes** 

**Creamed Spinach** 

**Brussel Sprouts** 

**Dessert: Bread Pudding** 

# Wednesday

#### **Vegetable Bar**

An assortment of fresh vegetables served daily.

**Theme Bar: Asian** 

**Chicken Teriyaki with Bok Choy** 

**Asian Marinated Pork Loin** 

**General Tso Beef** 

**Jasmine Rice** 

**Brown Rice** 

Nada Cabbage and Tofu Stir Fry

**Spring Rolls** 

**Dumplings with Sweet Chili Sauce** 

**Comfort Food: American Classics** 

**Cajun Style Tilapia with Charred Tomato Chutney** 

**Pan Fried Pork Chops** 

**Herb and Pepper Crusted Roast Beef** 

Vegetable Lasagna

**Garlic Mashed Potatoes** 

**Mixed Vegetables** 

**Chili Glazed Sweet Potatoes** 

Sautéed Kale

### **Thursday**

#### **Vegetable Bar**

An assortment of fresh vegetables served daily.

**Theme Bar: Italian** 

**Gnocchi with a Sage Parmesan Sauce** 

**Pesto Crusted Striped Pangasius** 

Penne Pasta with Spinach and Alfredo Sauce

**Chicken Parmesan** 

Spaghetti / Meatball Marinara

Roasted Zucchini with Parmesan Cheese

**Honey Balsamic Sliced Carrots** 

**Garlic Bread** 

**Comfort Food: American Classics** 

**Roast Turkey Breast** 

**Country Fried Chicken / Sausage Gravy** 

**Chef's Choice Selection** 

**Sweet Potato Casserole with Marshmallows** 

**Parmesan Roasted Potatoes** 

**Brussel Sprouts with Candied Bacon** 

**Cheddar and Sweet Corn Pie** 

**Dessert:** Tapioca Pudding

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# **Daily Hot Proteins**

Herb Marinated Grilled Chicken Breast

**Herb Marinated Chicken Thighs** 

**Fried Chicken Tenders** 

**Grilled Montreal Steak** 

**Buffalo Chicken Tenders**