		OHB Main Café Menu for the Week of	(b)(4
		03/26/18	
	Monday		
Salad Bar with Fresh		Turkey, Avocado, & Goat Cheese Panini	\$6.00
Fruits, Vegetables, &		Pho (Beef or Tofu)	\$6. <u>°</u> (b)(4 \$6.49/\$7.4/
Whole Grains		Sindshed Redbell bulgers	\$6.99
\$0.48 per ounce		Chicken Enchilada	\$7.49
	1	Herb Roasted Cod 🞼 Pumpkin Risotto	
	Soup	Beef & Noodle, Cream of Broccoli (12 oz./16 oz.)	\$7.25/\$5.25 \$2.59/\$3.(b)(4
	Chili	Beef Chili (12 oz./16 oz.)	\$2.80/\$3.39
	Tuesday		
	j	Turkey, Avocado, & Goat Cheese Panini	\$6.80
Burritos or Bowls		Pad Thai (Shrimp, Chicken, or Tofu)	\$6.49/\$7.(b)(4
Made to Order		Smashed Reuben Burgers	\$6.99
		Chicken Enchilada	\$7.(b)(4
		Rosemary Chicken 🕼 , Grilled Salmon with Mango Salsa 🕼	\$5.25/\$7.25
	Soup	Chicken Tortilla, Tomato Bisque 🚺 (12 oz./16 oz.)	\$2.59/\$3.15
	Chili	Beef Chili (12 oz./16 oz.)	\$2.80/\$3.39
	Wednesday		
	WEUNESua	Turkey, Avocado, & Goat Cheese Panini	
		Pho (Chicken or Tofu)	\$6.80 \$6.80 \$7 (h)(2
Healthy & Allergen Free Cuisine		Smashed Reuben Burgers	\$6.49/\$7.(b)(4 \$6.99
		-	
		Flank Steak with Chimichurri 🕼, Lentil, Chard, & Sweet Potato Curry 🎼	¥⁄ -(D),-]\$6.25/\$5.25
	Soup	Chipotie Cream of Tomato W/, Beer & Lentiis (12 oz./16 oz.)	\$2.59/\$3.15
	Chili	Beef Chili (12 oz./16 oz.)	\$2.80/\$3.39
Chicken or Pork \$6.75			•
Beef \$7.75	Thursday		
Shrimp \$8.75		Turkey, Avocado, & Goat Cheese Panini Pad Thai (Shrimp, Chicken, or Tofu)	\$6.80 \$(40 (\$7 (b)(4
Tofu \$5.75		Smashed Reuben Burgers	\$6.49/\$7.(b)(4
Vegetable \$4.75		Chicken Enchilada	\$6.99 \$7,⊿9
	íl	Lemon Dill Haddock 🕼, Grilled Chili Lime Chicken 🕼	\$5.25/\$5.(b)(4
	Soup	Kale Soup Ma, Curry Cilantro Chicken (12 oz./16 oz.)	\$2.59/\$3.15
	Chili	Beef Chili (12 oz./16 oz.)	\$2.80/\$3.39
Served on Tuesdays,	- ·		
ednesdays, and Thursday	Friday	Turken Auroda & Cost Chasse Danini	<u> </u>
next to		Turkey, Avocado, & Goat Cheese Panini Pho (Shrimp or Tofu)	^{\$6.{} (b)(4 \$6.49/ <u>\$7 (</u> ك)ر۲
· · · · ·		Smashed Reuben Burgers	\$6.49/\$/ <u>(</u> D)(4 \$6.99
Café Hours of Operation		Chicken Enchilada	\$6.99 \$7.49
6:30 am – 2:00 pm		Grilled Tuna Tacos 🕼, Polenta Rounds with Marinara 🕼	\$7.25/\$5.25
Breakfast	Soup	Fish Corn Chowder, Chef's Choice (12 oz./16 oz.)	\$2.59/\$3.15
6:30 am – 9:30 am Continental Breakfast	Chili	Beef Chili (12 oz./16 oz.)	\$2.80/\$3.39
9:30 am – 11:00 am			¥ , ,
Lunch & Snacks			
11:00 am – 2:00 pm			
**		Vegetarian Vegan Glute	en-Free
🕵 GUEST		Our kitchen is not a gluten-free or allergen-free environment. All gluten-free menu items were determined b	forced on the most
😹 SERVICES		current ingredient lists provided by our suppliers. This kitchen uses wheat flour and other wheat-based ing	gredients during
i₩.		production of other menu items. Our operation shares preparation, cooking, and serving areas, and designate do not exist. Therefore, we cannot guarantee that any menu item is completely gluten-free or aller	

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OHB Menu (b)(4)

	\$0.48 per ou	Jnce	
Monday			
Vegetable Bar	An assortment of fresh vegetables served daily		
Entrées	Sweet & Sour Meatballs	Moroccan Fish Tagine with Cod	
	Chicken Tandoori	Thai Beef Curry with Chutney	
	Red Curry Pork	Vegetable Biryani 🛛 🕼	
	Vietnamese Style Chicken		
Sides	Eggplant Gratin 🛛 🔽	Basmati Rice 🛛 🛛 🖉	
	Chickpea Masala	Cumin & Tomato Cauliflower Max	
Tuesday	_		
Vegetable Bar	An assortment of fresh vegetables served daily		
Entrées	Gnocchi with Tomato Basil Sauce 🚺	Chicken Parmesan with Spaghetti & Garlic Bread	
	Spaghetti & Meatballs Marinara	Shrimp & Asparagus Risotto	
	Tuscan Roasted Chicken	Herb Crusted Beef Pot Roast	
		Herb crusted beer for Roast	
Sides	Sautéed Spinach 🚺	Reasted Tomato with Parmasan Chaosa (II)	
	Potato Gratin V	Roasted Tomato with Parmesan Cheese 🛛 🚺 Orange & Thyme Glazed Carrots 🚺	
		Grange & Thyme Glazed Carrots Va	
Wednesday			
Vegetable Bar	An assortment of fresh vegetables served daily		
Entrées	Herb Crusted Tilapia	Winter Beef Stew	
	Chicken Shish Kabob	Rigatoni Pasta with Sautéed Leeks & Mushrooms 🚺	
	Grilled Pork Chop with Pan Gravy	Vegetable Paella 🕡	
	Chicken Cacciatore	The course	
Sides	Roasted Brussels Sprouts with Red Onions 🕼	Eggplant Stew 🕼	
	Roasted Butternut Squash	Green Beans with Crispy Onions Ma	
Thursday			
Vegetable Bar	An assortment of fresh vegetables served daily		
Entrées	Herb Roasted Turkey Breast	Chicken Marsala	
	Pork Loin Stuffed with Apples & Cranberries	Sundried Tomato Risotto	
	Beef Bourguignon	Grilled Salmon with Pepper Cream Sauce	
		onneu ounion want epper cream oudee	
Sides	Garlic Mashed Potatoes 🚺	Roasted Winter Vegetables	
	Roasted Potatoes with Fennel	Roasted Winter Vegetables Van Cranberry & Sage Stuffing Va	
	Wigan		
F riday Vegetable Bar	An assortment of fresh vegetables served daily		
Entrées	Pulled BBQ Pork Sliders	Sweet 9 Sains Sticks Mines To to 1944	
	Chicken Cashew Stir-fry	Sweet & Spicy Sticky Wings, Teriyaki Wings	
	Blackened Catfish	Hot Wings, Mild Wings, Jerk-Spiced Wings	
		Three Cheese Lemon Spaghetti	
<u></u>	Smoked BBQ Beef Brisket	Sautéed Collard Greens	
Sides	Baked Beans	Sautéed Collard Greens 🐨	
Sides	Fried Okra	Mac & Cheese	