

Hispanic Heritage Month Menu

Terrace, Chesapeake, Shortline, Atrium, Café on Main

Wednesday, September 23rd

Entree

Feijoada (Red bean & Sausage Stew)

Slow-cooked, black bean stew with Italian sausage, andouille sausage, Kielbasa Sausage, bacon served with white rice and sliced oranges (680 cal.)

Cuban Ropa Vieja

Tender, slow-cooked shredded beef in a savory tomato sauce with bell peppers, onions, and garlic served with black beans, rice & fried plantains (360 cal.)

Seafood Paella

Saffron-infused rice with shrimp, mussels, clams, fish, peppers, and tomatoes, cooked in a rich seafood broth and finished with fresh lemon (440 cal.)

Grilled Chicken, Mango Pineapple Salsa

Grilled Chicken (220 cal.)
Mango Pineapple Salsa (30 cal.)

Cuban Ropa Vieja (Plant Based)

Tender, slow-cooked shredded plant base beef in a savory tomato sauce with bell peppers, onions, and garlic served with black beans, rice & fried Plantains (360 cal.)

Starters

Chicken Enchilada Soup (130 cal.)
Crab Avocado Salad (220 cal.)
Chip & Salsa (120 cal.)

Sides

White Rice (140 cal.)
Fried Plantains (250 cal.)
Black Beans (110 cal.)
Steamed Green Beans (40 cal.)
Street Corn (150 cal.)
Steamed Carrots (70 cal.)

Dessert

Ice Cream
NSA Ice Cream
Mango Tequila Cake (520 cal.)
Churros with chocolate syrup (250 cal.)

