

# Café on Main Buffet Menu

## 5/25-5/30

### Soup of the Week

**Tomato Basil Soup**- Tomato, garlic, onion and fresh herbs in a vegetable broth. \$2.75 (70 cal.)

### Monday 5/25

(Please See Memorial Day Menu)

**Brunch Hours: 11am-2pm All Venues**

### Tuesday 5/26

**Italian Bread Soup**- Onions, tomato, basil and garlic in chicken broth with Italian bread. \$2.75 (120 cal.)

**Roasted Turkey Breast**- 🍷 \$8.00 (155 cal.)

**Paneer Tikka Masala**- 🌿 Paneer cheese, peppers, onions, garlic and ginger, with Tikka Masala sauce. \$8.00 (670 cal.)

**Baked Ziti**- 🌿 Ziti, cream, tomato sauce, mozzarella and parmesan cheese. \$8.00 (675 cal.)

**Herb Crusted Cod** -Herb bread crumb crusted cod baked with lemon. \$8.00 (230 cal.)

**Green Beans w/ Onions** (45 cal.)

**Sauerkraut** (30 cal.)

**Cornbread Stuffing** (120 cal.)

**Mashed Potatoes** (140 cal.)

### Wednesday 5/27

**Creamy Turkey & Wild Rice Soup**- Turkey, wild rice, carrots, celery, onions and fresh herbs in a poultry cream broth. \$2.75 (240 cal.)

**Red Lentil Dahl**- 🌿 🍷 Lentils, vegetable broth, coconut milk, garam masala, ginger, lemon juice and cilantro. \$8.00 (210 cal.)

**Chicken Marsala** - 🍷 Floured then sautéed chicken breast finished with our marsala wine demi-glace and sautéed mushrooms. \$8.00 (300 cal.)

**Seafood Newburg**- Shrimp, scallops, crab, fresh herbs, garlic and shallots in seafood cream sauce. \$8.00 (310 cal.)

**Beef & Lamb Gyro** - Sautéed beef and lamb topped with onions, tomatoes, lettuce, feta cheese, olives and a yogurt cucumber sauce on a warm pita. \$8.00 (640 cal.)

**Steamed Spinach** (25 cal.)

**Steamed Brussel Sprouts** (50 cal.)

**Brown Rice** (180 cal.)

**Sundried Tomato Risotto** (270 cal.)

### Thursday 5/28

**Poblano Soup**- Roasted Poblano peppers, sour cream, flour, herbs and spices. \$2.75 (180 cal.)

**Black Bean Enchiladas** - 🌿 Black beans, mushrooms, corn tortillas, Monterey jack and cheddar cheese. Served with cilantro sour cream and scallions. \$8.00 (290 cal.)

**Chicken Fajitas** - Grilled seasoned breast of chicken with peppers, onions and warmed tortillas. Served with sour cream, guacamole and pico de gallo. \$8.00 (560 cal.)

**Tex Mex Catfish**- 🍷 Catfish, taco seasoning, pico de gallo, guacamole and cilantro sour cream. \$8.00 (270 cal.)

**Brisket Barbacoa**- Smoked Mexican spiced pulled beef brisket. \$8.00 (420 cal.)

**Sautéed Broccoli w/ Lemon & Garlic** (50 cal.)

**Peas & Carrots** (110 cal.)

**Spanish Rice** (180 cal.)

**Pinto Beans** (260 cal.)

### Friday 5/29

**Chilled Peach Mango Soup**- Chilled peach, mango, sour cream and yogurt puree. \$2.75 (120 cal.)

**Cheese Ravioli**- 🌿 Cheese stuffed ravioli tossed in our marinara sauce then finished with parmesan cheese. \$8.00 (405 cal.)

**Roasted Chicken**- Savory herb marinated bone-in leg and thigh of chicken- slowly roasted until golden brown. \$8.00 (400 cal.)

**Shrimp Fra Diavolo** - Spicy shrimp sautéed with garlic, shallots and white wine then simmered in a marinara sauce with fresh basil and served with linguine. \$8.00 (270 cal.)

**Pepper Steak**- Sliced beef, peppers, onions, snow peas, garlic, ginger and carrots in a sesame sauce served over a bed of Jasmine rice. (320 cal.) \$8.00

**Grilled Asparagus** (30 cal.)

**Sautéed Kale** (50 cal.)

**Roasted Gold Potatoes** (90 cal.)

**Baked Yam** (190 cal.)

### Saturday 5/30

**Reuben Soup**- Corned beef, sauerkraut, Swiss cheese, chicken broth and cream. \$2.75 (250 cal.)

**Linguine Marinara**- 🌿 Linguine pasta tossed with marinara sauce and finished with parmesan cheese. \$8.00 (240 cal.)

**Orange Sesame Chicken**- Tempura battered white meat chicken fried then tossed in our sweet and savory orange-sesame glaze. Served over white rice. \$8.00 (660 cal.)

**Tuscan Salmon** -Seared salmon filet topped with olives, tomatoes, scallions and feta cheese. \$8.00 (590 cal.)

**Corned Beef & Cabbage**- Corned beef brisket braised in carrots, celery, onion and pickling spices, served with braised cabbage. \$8.00 (305 cal.)

**Sautéed Mushrooms** (60 cal.)

**Sautéed Cabbage** (35 cal.)

**Potatoes O'Brien** (100 cal.)

**White Rice** (140 cal.)

### **Fruit Special of the Week:** **Whole Orange**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

★ New for May

| 🍏 Healthier Choice | 🌿 Vegetarian  
(under 460 mg sodium, 4 g saturated fat, 10 g added sugar)