Sid Richardson College Kitchen

Week of: 4/20/2015
Executive Chef: Terry Savoie, CEC, ACE
<table>
<thead>
<tr>
<th><strong>Monday</strong></th>
<th><strong>Tuesday</strong></th>
<th><strong>Wednesday</strong></th>
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<tbody>
<tr>
<td><strong>Yellow Rice pilaf</strong></td>
<td><strong>Bowtie pasta sundried tomato pesto</strong></td>
<td><strong>Jasmine rice</strong></td>
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<tr>
<td><strong>Grilled Mahi Mahi with lemon basil vinaigrette</strong></td>
<td><strong>Grilled chicken thigh with mint relish</strong></td>
<td><strong>Kung Pao Chicken</strong></td>
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<tr>
<td><strong>Braised Balsamic Chicken</strong></td>
<td><strong>Roasted pork loin with mushroom and onion sauce</strong></td>
<td><strong>Smoke Pork Chop with Ginger Mango relish</strong></td>
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<tr>
<td><strong>Roasted spaghetti Squash with sautéed kale</strong></td>
<td><strong>Vegetable tomato stack</strong></td>
<td><strong>Vietnamese Tofu Luc Lac</strong></td>
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<tr>
<td><strong>Cheese manicotti with Pesto cream sauce</strong></td>
<td><strong>Roasted butter sweet potato</strong></td>
<td><strong>Roasted cauliflower</strong></td>
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<tr>
<td><strong>Fresh broccoli and carrot</strong></td>
<td><strong>Fresh medley vegetable</strong></td>
<td><strong>Green bean and sautéed mushroom</strong></td>
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<tr>
<td><strong>Tomato lentil vegetable soup</strong></td>
<td><strong>Ham and pineapple pizzas</strong></td>
<td><strong>Spicy Chicken alfredo pizzas</strong></td>
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<table>
<thead>
<tr>
<th><strong>Thursday</strong></th>
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<tbody>
<tr>
<td><strong>Butter Roasted Potato</strong></td>
<td><strong>Mashed potato</strong></td>
<td><strong>Lunch available at Seibel</strong></td>
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<tr>
<td><strong>Grilled paprika chicken with Herb vinaigrette</strong></td>
<td><strong>Chicken fried chicken</strong></td>
<td><strong>Brunch available at Seibel and South</strong></td>
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<tr>
<td><strong>Golden catfish with tartar sauce</strong></td>
<td><strong>Mediterranean Beef Kabobs</strong></td>
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<tr>
<td><strong>Wilt spinach and tomato</strong></td>
<td><strong>Spinach, peppers, and cherry tomato penne pasta</strong></td>
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<tr>
<td><strong>Spicy Vegan Potato curry</strong></td>
<td><strong>Sautéed roasted root vegetable</strong></td>
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<tr>
<td><strong>Roasted Vegetable</strong></td>
<td><strong>Pizzas of day</strong></td>
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<tr>
<td><strong>Supreme pizzas</strong></td>
<td><strong>Burrito Bar</strong></td>
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- = Vegan
- = Vegetarian
- = Contains Gluten
- = Contains Milk
- = Contains Fish
- = Contains Treenuts
- = Contains Shellfish
- = Contains Eggs
- = Contains Soy
## Dinner Menu

### Monday
- Mac n Cheese
- Barbeque Chicken Leg
- Texas Col Slaw
- Baked bean
- Fresh corn on cob
- Texas toast bread

### Tuesday
- Fiesta Rice
- Grilled CHICKEN PINAPPLE PICO
- PORK TENDERLOIN with CHIMICHURRI SAUCE
- Green cabbage sauté with red pepper and baby corn
- Kale medley
- sautéed Mexican Squash
- Carving: Tiger Flat beef

### Wednesday
- Butter chicken
- SMOKE JUICE TENDER BRISKET
- Saag paneer
- Aloo Goli (cauliflower and potato)
- Basmati rice
- Warm bread
- Flat bread pizzas

### Thursday
- Chicken and biscuit
- Grilled New York steak
- Homemade Hash potato
- Breakfast black bean patties sandwich
- Chocolate Pancake
- Fresh broccoli and carrot
- Fresh strawberry, blackberry, raspberry

### Friday
- Dinner available at Seibel and South
- Dinner on your own... Rice Village is Nice!

### Saturday
- Dinner available at Seibel and South

### Sunday
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