## Café Menu

**CUNY DINING COMMONS** – Monday April 16th – Friday April 20th 2018.

<table>
<thead>
<tr>
<th></th>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
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</thead>
<tbody>
<tr>
<td><strong>Hale &amp; Hearty</strong></td>
<td>12 oz. 3.00</td>
<td>Tomato Kale (VG)</td>
<td>Winter Vegetables w/Dumplings (V)</td>
<td>Three Lentil Chili (V)</td>
<td>Reduced Sodium 10 Vegetables (VG)</td>
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<tr>
<td></td>
<td>16 oz. 3.80</td>
<td>Beef Vegetables</td>
<td>Chicken &amp; Rice</td>
<td>Chicken Pot Pie</td>
<td>Italian Wedding</td>
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<td><strong>MAIN COURSE</strong></td>
<td>TBD</td>
<td>TBD</td>
<td>TBD</td>
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<tr>
<td><strong>.50 oz. Sides</strong></td>
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<td>TBD</td>
<td>TBD</td>
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<tr>
<td><strong>50 oz. Sides</strong></td>
<td>TBD</td>
<td>TBD</td>
<td>TBD</td>
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<tr>
<td><strong>Salad Bar</strong></td>
<td>Romaine &amp; Mesclun Greens, Fresh Produce, Beans &amp; Grains</td>
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<td><strong>50 oz.</strong></td>
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<tr>
<td><strong>Chalkboard Grill Special</strong></td>
<td>TBD</td>
<td>TBD</td>
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</tbody>
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### Global 6.95

**France**
- Coq au vin
- Potato Gratin w/ Gruyere
- Ratatouille
- Wild Mushrooms Ragout

**Japan**
- General Tso’s Chicken
- Sticky Rice
- Miso Glazed Vegetables
- Lo Mein Noodles, Sesame Ginger Sauce

**Vegan/Vegetarian Day**
- Italian Eggplant Parmesan
- Baked Perine with Roasted Tomato & Mozzarella
- Orange Braised Fennel Broccoli Rabe, Roasted Garlic
- Sautéed Zucchini Oregano & Lemon

**Vegan/Vegetarian Day**
- Beef Moussakas
- Stuffed Peppers with Sweet Onion, Parsley & Rice
- Baked Orzo, Tomatoes & Cucumbers
- Sautéed Zucchini Oregano & Lemon

**Eastern Europe**
- Beef Stroganoff
- Potato Pancakes
- Braised Red Cabbage with Apples
- Sweet and Sour Beets

**Restaurant Associates cares about the planet and support local vendors just as much we care about our food.**

VG= Vegan V= Vegetarian  
Menu subject to changes.

https://www.youtube.com/watch?v=IHppkIaMYoA&feature=youtu.be