

## Victoria University Food Services Burwash Dining Hall

(VEG) – Vegetarian (VGN) – Vegan

## 2021-2022 Menu

WEEK 4	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
ALL-DAY							
	Moroccan Brown Lentil	Braised Leek & Potato	Black eye peas and Kale	Garden Vegetable	Seafood Chowder	Turkey Barley	Chicken and rice
SOUPS	(GF)(VGN)	(GF)(VGN)	(GF)(VGN)	(GF)(VGN	(H)(GF)(DF)	(H)(GF)(DF)	(H)(GF)(DF)
00010	Cream of Roasted Squash	Hearty Minestrone	Sicilian Chicken	Beef Miso Udon Noodle	Chickpea Vegetable	Cream of Asparagus Soup	Bok choy Mushroom Barley
	(GF)(VGN)	(GF)(VGN)	(H)	(H)	Mulligatawny(GF)(VGN)	(GF)(VGN	(GF)(VGN)
		<b>BBQ Chicken Strips, Red Onion</b>		Pepperoni Pizza		<mark>Pizza – Dinner Only</mark>	<mark>Pizza – Dinner Only</mark>
MEAT PIZZA		<b>(H)</b>				Pepperoni	Canadian - Pepperoni, Bacon,
							Peppers
VEGETARIAN		Sweet and Spicy		Cuban Sofritto Pizza		Pizza – Dinner Only	Pizza – Dinner Only
PIZZA		Pineapple, Jalapeno,		Peppers, Onion, Ground Soy		Cheesy Garlic Pizza	Double Cheese Pizza
		Mushrooms (VEG)		(VEG)		Mozzarella, Garlic, Oregano	Cheddar and Mozzarella
						(VEG)	(VEG)
MEAT HOT	Grilled Pork Bahn Mi		Crispy Chicken with Smoked		Philly Cheesesteak		
SANDWICH			Cheddar and Ancho Chili Mayo				
SANDWICH						BREAKFAST FOR BRUNCH	BREAKFAST FOR BRUNCH
VEGETARIAN	Lemongrass Tofu Bahn Mi		Grilled Veggie, Feta Cheese, and		Herbed Bruschetta	]	
HOT	(VGN)		Quinoa		(VGN)		
SANDWICH			(VEG)				
COLD MEAT	Roast Turkey and Cheddar	Roast Turkey and Cheddar	Roast Turkey and Cheddar	Roast Turkey and Cheddar	Roast Turkey and Cheddar		
SANDWICH	Cheese on a Hoagie Bun	Cheese on a Hoagie Bun	Cheese on a Hoagie Bun	Cheese on a Hoagie Bun	Cheese on a Hoagie Bun		
COLD	Roasted Red Pepper Hummus &	Balsamic Roasted Vegetable	Green Goddess Sandwich on an	Caprese (Bocconcini, Basil,	Roasted Root Vegetable with		
VEGETARIAN	Vegetable Wrap	Feta Cheese on a Ciabatta	Onion Bun	Tomato) on a Kaiser	Avocado and Arugula on a		
SANDWICH	(VGN)	(VEG)	(VEG)	(VEG)	Baguette		
ROTATIONAL	Classic Eng Calad on a Wran	Deluve Herr and Drevelane	Roast Beef with Swiss Cheese	Tune Coled on a Kaisan	(VGN) Tuscan Grilled Chicken with	4	
SANDWICH	Classic Egg Salad on a Wrap	Deluxe Ham and Provolone Cheese on a Ciabatta	on an Onion Bun	Tuna Salad on a Kaiser	Mozzarella on a Baguette		
ROTATIONAL	Tabbouleh with Red Quinoa	Tabbouleh with Red Quinoa	Wild Rice and Lentil Salad	Wild Rice and Lentil Salad	Edamame, Tomato, & Corn	Edamame, Tomato, & Corn	Chef's Choice Salad
COMPOSED	(GF)(VGN)	(GF)(VGN)	(GF)(VGN)	(GF)(VGN)	(GF)(VGN)	(GF)(VGN)	(VEG)
SALAD							(VLO)
UNERD	Harvest Chicken Bowl	Tex Mex Beef Bowl	Thai Salad Bowl	Japanese Salmon Bowl	Mezze Bowl		
	Chicken Breast, Quinoa, Sweet	Beef Strips, Romaine, Mexican	Thai Coconut Shrimp, Rice	Smoked Salmon, Sticky Rice,	Mediterranean Chicken Breast,		
MEAT	Potato, Roasted Vegetables,	Rice, Tomato, Cucumber, Red	Noodles, Arugula, Tomato,	Napa Cabbage, Tomato,	Tomato, Cucumber, Mixed		
FEATURED	Carrots, Blistered Cherry	Onion, Chunky Avocados	Cucumber, Bok Choy, Snow Peas,	Cucumber, Carrot, Mango,	Greens, Lebanese Tabbouleh,		
SALAD	Tomatoes, Cucumber	- , <b>,</b>	Carrot, Baby Corn, Edamame	Broccoli	Red, Onions, Olives		
	,				, ,		
	Harvest Bean Bowl	<u>Tex Mex Bean Bowl</u>	Thai Salad Bowl	Japanese Tempeh Bowl	Mezze Bowl		
VEGETARIAN	Marinated Mixed Beans, Quinoa,	Tex Mex Beans, Romaine,	Thai Coconut Tofu, Rice Noodles,	Miso Tempeh, Sticky Rice, Napa	Green Lentils, Tomato, Cucumber,		
FEATURED	Sweet Potato, Roasted	Mexican Rice, Tomato,	Arugula, Tomato, Cucumber, Pak	Cabbage, Tomato, Cucumber,	Mixed Greens, Lebanese		
SALAD	Vegetables, Carrots, Blistered	Cucumber, Red Onion, Chunky	Choi, Snow Peas, Carrot, Baby	Carrot, Mango, Broccoli	Tabbouleh, Red, Onions, Olives		
	Cherry Tomatoes, Cucumber	Avocados	Corn, Edamame				
	Honey Lemon Dressing	Creamy Chipotle Cilantro	Wow butter Satay Dressing	Asian Sesame Dressing	Lemon Herb Dressing		
FEATURED	Cideo: Accorto d October Detail	Dressing	Cideo: Construction of	Cideo: Commond Maria Com	Cideor Fate Observe		
SALAD SIDES	Sides: Assorted Seeds, Dried	Sides Chedder Chasses	Sides: Sesame Seeds	Sides: Seaweed, Nori, Sesame	Sides: Feta Cheese		
SIDES	Cranberries	Sides: Cheddar Cheese, Sour		Seeds			
		Cream, Salsa					
DESSERT	Chocolate Pudding Cake	Cobbler	Carrot Cake	Gingerbread Cake	Caramel Swirl Cake	Cream Pies	Variety of Squares and Bars
DESSERT	Chocolate Pudding Cake	Cobbler	Carrot Cake	Gingerbread Cake	Caramel Swirl Cake		Cream Pies



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WEEK 4	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
LUNCH							
COMBO 1 - MEAT	Debrezini Sausage (DF)	Fish Stick Tacos (H)(GF)(DF)	Open face Southern Turkey Breast on multigrain & White Gravy (H)	Teriyaki Beef Strip With Bean Sprouts (GF)(DF)	Chicken Alfredo (H) <mark>(GF)</mark> Fettuccini Pasta	German Marinated Chicken (H)(GF)(DF)	Lemongrass Beef (H)(GF)(DF)
COMBO 1 – VEGETARIAN	Vegan Wieners (VGN)	Spicy Black Bean and Corn Tacos (GF)(VGN)	Stuff Goat cheese Roasted Thyme portabella Mushroom (VEG) On Herbed Polenta Cakes (GF)(VGN)	Teriyaki Tofu Strips with Bean Sprouts (VGN)	Veggie Ground Round Bolognese (VGN) Gluten Free Spaghetti (VGN)/ (GF)(VGN)	Beyond Meat Sausage (VGN)	Ginger lemongrass tofu Vietnamese (GF)(VGN)
SIDES	Vegetable Chilli (GF)(VGN) French Fries (GF)(VGN) Romanesco Vegetables (GF)(VGN) Sausage Buns	Peppers and Onions (GF)(VGN) Sautéed Red cabbage with Kale Crunch (GF)(VGN) Soft Taco shells (VGN) Tri Colour Nachos With Mexicana Cheese Sauce (VEG)	Roasted Sweet potato (GF)(VGN) Garden mix vegetable Cranberry Sauce	Stir fried Rice Noddles (GF)(VGN) Vegetable Spring Rolls (VEG) Asian Vegetable Stirfry (VGN)(GF)	Garlic Bread (VEG) Romanesco Vegetables (GF)(VGN)	Warm Mixed Bean Salad (GF)(VGN) Warm German Potato Salad (GF)(VGN) Caramelized Onions (GF)(VGN Breaded Pickles	Jasmine Rice (GF)(VGN) Garlic Broccoli (GF)(VGN Mushroom Pot stickers (VEG)
	Pickles and Banana Pepper Rings	Toppings: Shredded Lettuce, Salsa, Sour Cream, Jalapeno, Cheese, Tomatoes					Garnish Carrots, Cilantro, Bean Sprouts
DINNER							
COMBO 1 - MEAT	Adobo Chicken Thigh (H)(GF)(DF)	Moroccan Lamb Tagine (H)(GF)(DF)	Southwest Braised Short Ribs (H)(GF)(DF)	Pub Night BBQ Chicken Drum (2) (H)(GF)(DF)	Beef Goulash vegetable Stew (H)(GF)(DF)	Slow Cooked Texas Pulled Pork (GF)(DF) On Ciabatta	Portuguese Baked White Fish (H)(GF)(DF)
COMBO 1 – VEGETARIAN	Adobo Tofu and Mushrooms (GF)(VGN)	Moroccan Tofu and Vegetable Stew (GF)	Beyond Veggie Burgers (GF)(VGN) with Buns	Vegan Nuggets (VGN)	Southwestern Vegetable stew (GF)(VGN)	Southwest Quinoa stuffed Peppers (GF)(VGN)	Lemon Herb Marinated Tofu Steaks Mushroom Gravy (VGN)
SIDES	Vegetable Spring Rolls (VEG) Jasmine Rice (GF)(VGN Garlic Bok Choy and Napa Cabbage (GF)(VGN	Roasted Heirloom Carrots And Baby Kale (GF)(VGN) Saffron Rice (VGN) Spanakopita (VEG)	Herb Garlic Mash Potato (GF)(VGN) Green Beans (GF)(VGN) Vegetable Egg Rolls (VEG)	Seasonal Vegetable (GF)(VGN) Stuff Potato Skins(VGN) Roasted Crispy Mushrooms (GF)(VGN)	Egg Noodles (GF)(VGN) Sweet Potato Root Fries (GF)(VGN Sauteed Collard Greens and Sweet Peppers (GF)(VGN)	Mushroom Gravy (VGN) French Fries (GF)(VGN) Cheese Curds Sautéed Corn, Jalapeno, and Peppers (GF)(VGN)	Brown Vegetable Fried Rice (GF)(VGN) Green Beans medley and Baby Carrots (GF)(VGN) Jalapeno Bottle Caps (VEG)
PORTION TOPPINGS				Chopped Bacon Sour Cream			