

FACULTY AND STAFF DINING

March 23rd – March 27th

MONDAY

Rosemary Chicken: Chicken grilled with rosemary and garlic.

Vegetable Strata: Baked layers of vegetables, bread, and cheese.

Parmesan Risotto: Creamy parmesan risotto.

Green Beans: Lightly sautéed green beans.

Caesar Salad: Romaine with parmesan and Caesar dressing.

TUESDAY

Maple Soy Salmon: Salmon glazed with maple and soy.

Edamame Stir Fry: Edamame with vegetables in ginger-soy glaze.

Sticky Rice: Soft steamed sticky rice.

Bok Choy: Stir-fried bok choy with sesame.

Edamame Sesame Salad: Edamame with vegetables and sesame dressing.

WEDNESDAY

Herb Crusted Pork: Roasted herb-crusted pork loin.

Stuffed Peppers: Peppers stuffed with spinach and feta.

Roasted Potatoes: Herbed roasted potatoes.

Roasted Carrots: Oven-roasted carrots.

Greek Cucumber Salad: Cucumber, tomato, and red onion.

THURSDAY

Sesame Orange Chicken

Crispy Orange Cauliflower

Steamed Jasmine Rice

Stir-Fried Bok Choy with Snow Peas

Miso Soup

Purple Cabbage & Herbed Carrot Salad

Cookies & Brownies

Giving Day Cupcakes

FRIDAY

Citrus Baked Cod: Cod baked with herbs and citrus.

Sweet Potato Black Bean Tortilla: Roasted tortilla wrap with sweet potato and beans.

Spanish Rice: Tomato-saffron rice with vegetables.

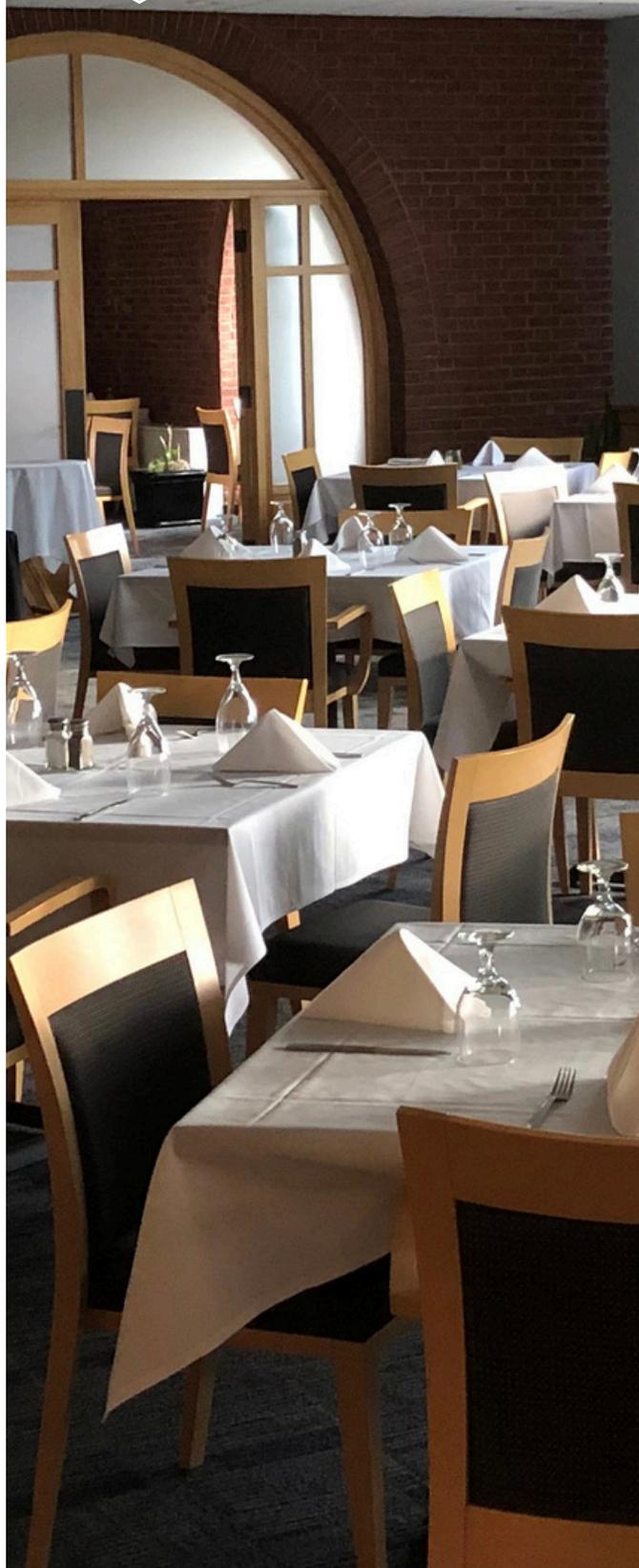
Roasted Corn & Peppers: Fire-roasted corn and peppers.

Southwest Corn Salad: Corn salad with tomatoes, cilantro, and lime.



BENTLEY UNIVERSITY

Dining Services



To our valued guests with food allergies, kindly let our staff know if you or anyone in your party has a food allergy. Kindly review all on-station allergen identifiers.



FACULTY AND STAFF DINING

March 30th – April 3rd

MONDAY

Lemon-Thyme Chicken Breast

Wild Mushroom Risotto

Herbed Farro Pilaf: Farro tossed with fresh herbs.

Roasted Broccolini: Charred broccolini with lemon & olive oil.

Strawberry Spinach Goat Cheese Salad: Spinach with berries, goat cheese, pecans, and champagne vinaigrette.

TUESDAY

Seared Salmon w/ Dill Gremolata: Salmon topped with dill, lemon, and parsley.

Harissa Cauliflower Steak: Roasted cauliflower with Moroccan harissa.

Roasted Fingerling Potatoes: Herb-roasted fingerlings.

Grilled Asparagus: Grilled asparagus with sea salt.

Mediterranean Chickpea Salad: Chickpeas with peppers, olives, and herbs.

WEDNESDAY

Bistro Sirloin: Grilled sirloin with rosemary jus.

Vegetable Lasagna: Layered pasta with vegetables and ricotta.

Mascarpone Polenta: Creamy polenta with mascarpone.

Balsamic Carrots: Roasted carrots with balsamic glaze.

Caprese Salad: Tomatoes, mozzarella, basil, and balsamic.

THURSDAY

Honey Garlic Pork Loin: Roasted pork with honey and garlic.

Thai Red Curry Tofu: Tofu simmered in red curry sauce.

Jasmine Rice: Steamed jasmine rice.

Sesame Green Beans: Green beans with toasted sesame.

Asian Noodle Salad: Chilled noodles with vegetables.

FRIDAY

Cod w/ Tomato-Caper Relish: Cod topped with tomato, capers, and citrus.

Roasted Vegetable Grain Bowl: Seasonal vegetables with grains.

Lemon Rice Pilaf: Rice with lemon and herbs.

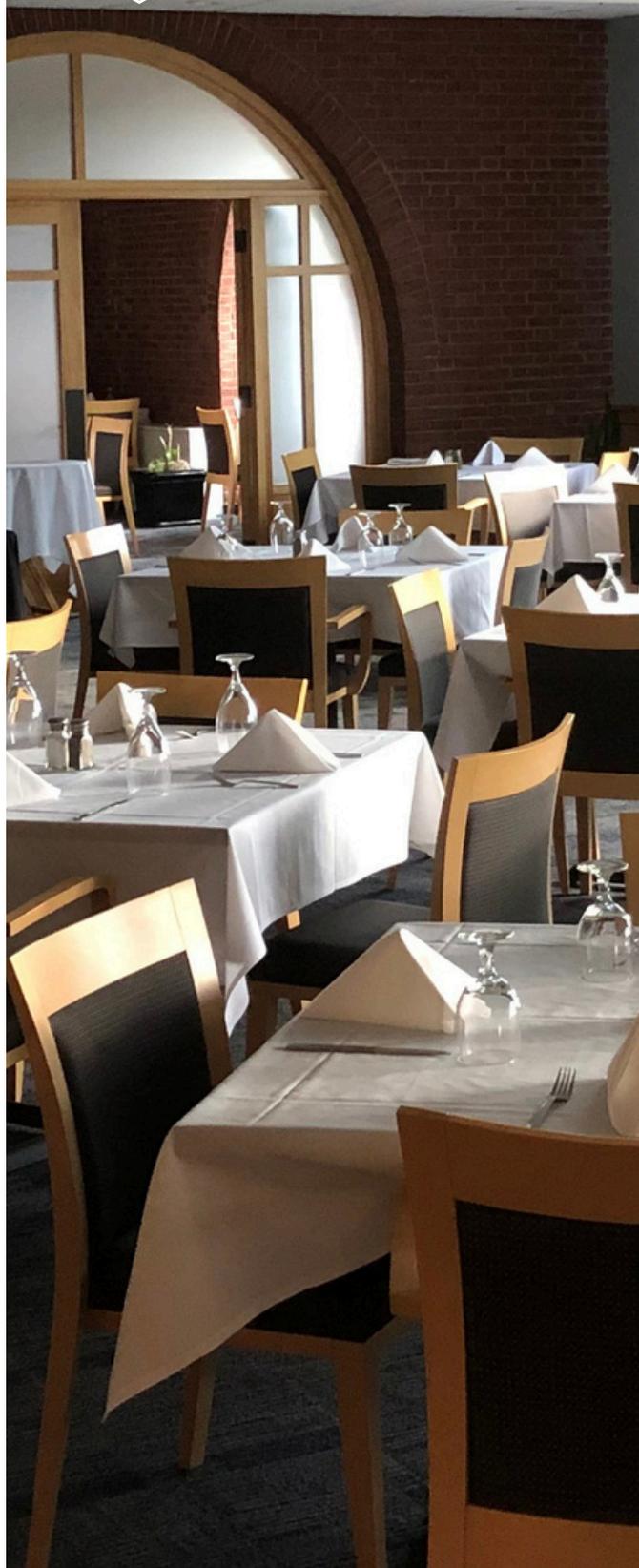
Garlic Spinach: Spinach sautéed with garlic.

Quinoa Tabbouleh: Quinoa with tomatoes, parsley, and lemon.



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