

# FACULTY AND STAFF DINING

February 2<sup>nd</sup> – February 6<sup>th</sup>

## MONDAY

Chicken Piccata: Chicken with lemon, capers, and wine.

Spring Vegetable Frittata  
with seasonal veggies.

Brown Rice Pilaf: Herb-scented brown rice.

Rainbow Carrots: Roasted tri-colored carrots.

Arugula Fennel Salad: Arugula with shaved fennel and citrus.

## TUESDAY

Teriyaki Salmon: Salmon glazed in teriyaki.

Sesame Tofu Stir Fry: Tofu with vegetables  
in sesame-ginger sauce.

Sticky Rice: Soft steamed sticky rice.

Snow Peas: Sautéed snow peas with garlic.

Asian Cabbage Salad: Cabbage slaw with sesame-lime  
dressing.

## WEDNESDAY

Sirloin w/ Chimichurri: Grilled sirloin with chimichurri.

Stuffed Shells: Ricotta-filled shells baked in marinara.

Herb Red Potatoes: Roasted red potatoes with herbs.

Roasted Broccoli: Garlic-lemon roasted broccoli.

Pear Blue Cheese Walnut Salad: Greens with  
pear, gorgonzola, and walnuts.

## THURSDAY

Herb Roasted Chicken: Chicken with rosemary and garlic.

Polenta with Spring Vegetables: Polenta topped  
with sautéed vegetables.

Parmesan Polenta: Creamy parmesan polenta.

Roasted Asparagus: Asparagus roasted with olive oil.

Couscous Vegetable Salad: Couscous  
with roasted vegetables.

## FRIDAY

Blackened Cod: Cod with Cajun spices and citrus.

Lentil Vegetable Stew: Hearty lentil and vegetable stew.

Lemon Herb Quinoa: Quinoa with lemon and herbs.

Sautéed Kale: Kale with garlic and chili flake.

Tomato Cucumber Salad: Fresh tomatoes and cucumbers.



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

February 9<sup>th</sup> – February 13<sup>th</sup>

## MONDAY

Braised Short Rib: Slow-braised beef in red wine.

Mushroom Bourguignon: Plant-based French-style stew.

Egg Noodles: Butter-tossed egg noodles.

Carrots & Parsnips: Thyme-roasted root vegetables.

Beet & Goat Cheese Salad: Beets with chèvre and greens.

## TUESDAY

Tandoori Chicken: Yogurt-marinated spiced chicken.

Vegetable Korma: Vegetables in coconut curry.

Basmati Rice: Steamed basmati rice.

Turmeric Cauliflower: Cauliflower roasted with turmeric.

Lentil Herb Salad: Lentils with lemon and parsley.

## WEDNESDAY

Citrus Herb Salmon: Salmon with citrus zest and herbs.

Pesto Tortellini: Tortellini tossed in basil pesto.

Garlic Parm Potatoes: Roasted potatoes  
with garlic and parmesan.

Brussels Sprouts: Roasted and seasoned sprouts.

Orzo Lemon Salad: Orzo with herbs and lemon.

## THURSDAY

Lemon Garlic Chicken: Chicken roasted  
with lemon and herbs.

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

Brown Rice: Steamed brown rice.

Sesame Broccoli: Broccoli with sesame oil.

Asian Quinoa Salad: Quinoa with vegetables  
and sesame dressing.

## FRIDAY

Crispy Haddock Schnitzel: Breaded haddock fried crisp.

Potato Pierogi: Dumplings filled with potatoes.

Spaetzle: Soft buttered egg noodles.

Braised Cabbage: Cabbage stewed with vinegar.

German Potato Salad: Warm potatoes  
with mustard dressing.



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