Soups of the Week

December 1st - December 5th

Monday

Beef Chili - Smoky twist on a favorite.

Hlelem - Tunisian Vegetable & Bean - Spiced North

African comfort.

Allergens: wheat, soy

Tuesday

Spring Pasta Fagioli - Tomato broth with beans & pasta.

Allergens: wheat

Mexican Style Tortilla Soup - Bold broth with southwest

spices.

Allergens: milk

Wednesday

Mushroom Bisque - Creamy, earthy mushroom soup.

Allergens: milk

Split Pea (plant-based) - Simple, hearty, and vegan.

Thursday

Thai Pumpkin – Smooth pumpkin with a hint of spice. Amaranth & Chickpea with Pesto - Nutty grains with pesto swirl.

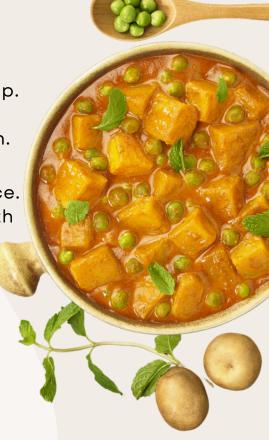
Allergens: tree nuts, wheat

Friday

Hearty Southwestern Grain - Nutty grains, bold southwest spices.

Tomato Soup - Creamy tomato classic.

Allergens: milk, wheat



Soups of the Week

November 3rd - November 7th

Monday

Savory Chicken Stew - Warm, homestyle, hearty. Bacon & Corn Chowder - Creamy, smoky corn chowder.

Allergens: milk, wheat, soy

Tuesday

Italian Wedding Soup – Broth with meatballs, greens & pasta.

Allergens: wheat

Creamy Broccoli & Cheddar - Cheesy, rich, veggiepacked.

Allergens: milk, wheat, soy

Wednesday

Beef Garden Vegetable Orzo – Garden veggies with beef & pasta.

Allergens: wheat

Butternut Squash Bisque - Creamy, smooth, lightly sweet.

Allergens: milk

Thursday

Mushroom Bisque - Creamy & savory mushroom soup.

Allergens: milk

New England Clam Chowder - Classic creamy seafood chowder.

Allergens: milk, shellfish, wheat, soy

Friday

Chicken Noodle Soup - Classic broth with tender noodles.

Allergens: wheat

Wild Mushroom & Barley Soup - Earthy mushroom & grain

blend.

Allergens: wheat



BENTLEY UNIVERSITY

Dining Services