seasonal Menu

Torvian Spring Menu Week #5, 2024

PARKHURST DINING

Symbol Key:
V=Vegetarian S=Soy VGN=Vegan
D=Dairy GF=Gluten Free TN=Tree Nut
P=Peanut SH =Shell Fish F=Fish

		Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Breakfast	**A Variety of made -to-order cage free eggs prepared daily any way you'd like them! Whole eggs, scrambled egg mixture, and egg whites, and breakfast potatoes. Brunch is served Saturday which includes a Omelet Bar (served on Bravo) Fresh fruits and yogurts also available daily on the Salad Bar.**							
	Breakfast Meat	Sausage Link	Breakfast Ham	Corn Beef Hash	Bacon/Turkey Bacon	Sausage Links	Sausage Patties	Breakfast Ham
Soup	**Full Salad Bar featuring 28 toppings and 5 different fresh seasonal fruits**							
		(A) Stromboli Soup (D)	(A) Beef Vegetable (GF)	(A) Italian Sausage Soup	(A) Chicken Tortellini (D,S)	Creamy Seafood Chowder (SH,D)	Chefs Choice	Chefs Choice
	Vegetarian Soup	Vegan Wedding (VGN)	Mushroom & Wild Rice (V,S,D)	Hearty Barley Lentil (V)	Hearty Vegetable (VGN,GF)	(A) Tomato (V,D)		
Bell Tower Deli								
	Full Station Feature	Deli	Deli	Deli	Deli	Deli	Deli	Deli
	Featured Item	Deli	Deli	Deli	Deli	Deli	Deli	Deli
	Full Station Feature							
	Featured Item	Sweet and Tangy Chicken	Barbeque Ham	Grilled Tuna Melt	Meatball Sub	Grilled Cheese	Chef Choice @ Dinner	Chef Choice @ Dinner
	Fried Potato Feature	Curly Fries	Wedge Fries	Shoestring Fries	Straight Cut Fries	Crinkle Cut Fries	Brew City Fries	Waffle Fries
The Oven	Items available daily: fresh wood-oven pizza, chef-created specials							
	Lunch Feature	Pizza	Pizza	Pizza	Pizza	Pizza	Pizza	Pizza
	Dinner Feature	Pizza	Pizza	Pizza	Pizza	Pizza	Pizza	Pizza
Parkside Lunch	Theme Meal						Brunch	Brunch
	Entrée	Rustic Roasted Pork Loin (GF)	Grilled Chicken Strips (GF)	Italian Beef (GF)	Clam Strips (S,D,SH)	Beef tips w/ Bourbon Sauce (S)	Crab Cakes (SH,S,D,W,F)	Pierogis' w/ Kielbasa (D,S)
	Entrée	Buffalo Chicken Tortellini (D)	Stir Fry Lasagna (D)	Lemon Pepper Cod (GF)	Grilled Chicken Parmesan (GF,D)	Shrimp Pasta w/ Creamy Mozzarella Sauce (D,SH)	Scrambled Eggs (V,GF)	Scrambled Eggs (V,GF)
	Vegetable	Roasted Zucchini w/Garlic (VGN,GF)	Sauté Spinach (VGN,GF)	Sauté Mushrooms (VGN,GF)	Broccoli (VGN,GF)	Spaghetti Squash (VGN,GF)	Dilled Summer Squash (VGN,GF)	Roasted Carrots (V,GF,D)
	Vegetable	Asian Blend (VGN,GF)	Tomato Squash and Pepper (VGN,GF)	Mixed Vegetables (VGN,GF)	Sicilian Blend (VGN,GF)	Snow Peas (VGN,GF)	Tater Tots	Baby Cakes
	Starch	Onion Rings (V)	Lime Cilantro Rice (VGN,GF)	Roasted Yukon Potatoes (VGN,S,GF)	Spaghetti w/ Marinara (V)	White Rice (VGN,GF)	Pancakes (V,S,D)	French Toast (V)
	Vegetarian or Vegan	Garlic Butter Gnocchi (V,D)	Garlic Black Beans (VGN,GF)	Kung Pao Tofu (V,S)	Vegetarian Enchiladas (V,D,GF)	Manicotti w/ Marinara Sauce (V,D)	Fruit Strata (V,D)	Quiche Florentine (V,E,D)
Parkside Dinner	Theme Meal							
	Entrée	Hot Sausage w/ Sauce	Garlic Butter Mushroom Pork Chops (GF,D)	Teriyaki Chicken (S)	Taco Pasta (D)	Fried Pangenesis (F)	Bacon Ranch Chicken (D)	Firecracker Shrimp (SH)
	Entrée	Sweet Chili Crusted Chicken (S,D)	Primavera w/ Chicken (D)	Baked Rigatoni w/ Sausage (D)	Turkey w/ Gravy (GF)	Meatloaf (D)	Seafood Newberg (SH,D)	Beef Pepper Steak (D)
	Vegetable	Honey Roasted Carrots (VGN,GF,D)	Asparagus (VGN,GF)	Sauteed Greens (VGN,GF)	Corn (VGN,GF)	Roasted Cauliflower and Peppers (VGN,GF)	Mexican Corn (VGN,GF)	Winter Blend (VGN,GF)
	Vegetable	Sauteed Cabbage (S,VGN,GF)	Roasted Vegetables (VGN,GF)	Grilled Vegetable (VGN,GF)	Cinnamon Applesauce (VGN,GF)	Stewed Tomatoes (VGN,GF)	Green Beans (VGN,GF)	Zucchini (VGN,GF)
	Starch	Vegetable Israeli Couscous (VGN,GF)	Baked Potato (VGN,GF)	Jasmine Rice (VGN,GF)	Mashed Potatoes (V,GF,D)	Mac and Cheese (V,D)	White Rice (VGN)	Basmati Rice (VGN)
	Vegetarian or Vegan	Chickpea Tikka Masala (VGN,TN)	Vegetable Paella (V)	Vegetarian Egg Rolls (V)	Baked Tomatoes w/ Lentils (VGN)	Orange Roasted Tofu w/ Asparagus (V, GF,S)	Zucchini Potato Bake (D)	Vegetable Lo Mein (V,S)
Bravo	Lunch Feature	New York Style Cheesesteak	Captain Crunch French Toast	Easter Lunch,Carved Baked Ham, Sweet Potatoes, Asparagus	Pittsburgh Style Chicken Salad	Fish Taco	Omelet Bar	Omelet Bar
	Dinner Feature	Burrito Bowl	Taco Bar	Burger Bar	Pierogi Bar	Closed	Closed	Closed
	Chef's Feature							
Inspired Eats	Lunch Entrée	Meatloaf Meatballs	Coffee Crusted Grilled Steak	Steak Fajita Wrap	Beef PHO Bowl	Ginger Chicken		
	Lunch Starch	Spaghetti & Marinara	Sautéed Mushrooms	Mexican Chopped Salad	Caramelized Onion Rice	Mexican Roasted Potatoes	Chef Choice Breakfast	Chef Choice Breakfast
	Lunch Vegetable	Sautéed Spinach	Agile Olio Pasta	Smoky Citrus Potato Salad	Sautéed Peppers and Peas	Corn Squash Zucchini		
	Dinner Entrée	Louisiana Chicken Jambalaya	Rotisserie Chicken	Oven Fried Chicken	Honey Mustard Chicken	Kidney Bean Curry		
	Dinner Starch	Dirty Rice	Roasted Yukon's	Roast Fennel and Vegetables	Rosemary Roasted Potatoes	Kale and Garlic	Chef Choice Dinner	Chef Choice Dinner
	Dinner Vegetable	Garlicky Green Beans	Roasted Vegetables	Mushroom Chive Risotto Cake	Green Bean Mushroom & Tomato	Yellow Rice		
3/18/2024	**MENUS COULD CHANGE WITHOUT NOTICE DUE TO SUPPLY CHAIN OR STAFFING ISSUES**							