

International Cuisine

SPRING 2026

Tuesday, February 3rd -Lunch

Mexican Cuisine

Campechana
Cactus Salad-Ensalada de Nopalitos
Chiles En Nogada
Tomato Essence Rice
Borracho Beans
Corn Tortillas
Mexican Polvorones (Wedding Cake Cookies)
Pumpkin and Leche Quemada Empanadas

Tuesday, February 10th-Lunch

Latin American

Sopa de Quinoa
Hearts of Palm Salad (Costa Rica)
Brazilian Onion Bites
Chimichurri Steaks
Garlic Cilantro Rice
Cuban Black Beans
Lemon-Cayenne Yuca Chips
Bolillos
Postre de Tres Leches: Three Milk Cake

Tuesday, February 17th-Lunch

Soul Food Luncheon

TO BE DETERMINED

Tuesday, February 24th-Lunch

African Cuisine

Ginger Beer

Harira

Mango-Chipotle Catsup

Fried Plantains

Chicken in Groundnut Sauce

Adula

Curried Cabbage

Couscous

Bread Floats

Date & Banana Dessert

Caribbean Coconut Tart

Tuesday, March 3rd -Lunch

Greek

Kimadopita (Meat Pies)

Tiropitas

Dolmades (stuffed grape leaves)

Horiatiki (Greek Salad)

Lamb Souvlaki with Yogurt-Garlic Sauce

Bulgar Wheat Pilaf

Spinach Pie

Lavash

Honey Syrup

Baklava

Tuesday, March 17th-Lunch

Italian Cuisine

Grilled Polenta Napoleons
Pasta E Fagioli
Chicken Piccata
Sun-dried Tomato Sauce
Spinaci in Tegame (Sauteed Spinach)
Toasted Cheese Ravioli
Rosemary Focaccia
Chardonnay Zabaglione with Fresh Fruit Compote

Tuesday, April 14th-Lunch

Eastern European

Piroshki
Borscht
Chicken Kiev
Grain Medley
Broiled Tomatoes
Buttered Turnips
Irish Soda Bread
Strawberries Romanoff
Smettanick (Jam Cream Pie)

Tuesday, April 21st - Lunch

German Cuisine

Potato Pancakes with Cranberry Sauce
Cabbage Soup
Schweinesnitzel and German Beef Rouladen
Spatzle Noodles
Carmelized Onions
Rotkohl (Red Cabbage)
Light Rye Bread
Apple Strudel and Apricot Kuchen with Clear Glaze

Tuesday, April 28st - Lunch

Asian Cuisine

Chicken Satey with Two Thai Sauces

Spicy Korean Daikon Salad

Korean Barbecued Beef

Buddha's Delight

Sushi Rice

Siu Mai

Farina Pudding (Sa-Nwin-Ma-Kin) with Orange-Ginger Sauce

Almond Cookies