

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

Schweineschnitzel 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