

1898 Service Dates and Menus Summer Session II 2025

July 17, 2025

TO GO ONLY!

Salad

Green Salad with Carrots, Cucumber and Tomatoes

Choice of Dressing

Shallot Vinaigrette Ranch Style Dressing

Choice of Panini

Chicken Panini

Grilled Chicken, Mushroom Spinach
and Provolone
w/sundried tomato pesto spread

Portabella Panini

Grilled Portabella, Spinach
and Provolone Cheese
w/sundried tomato pesto spread

House made Waffle Chips

Dessert

Lime Pie

Beverage Included

July 22, 2025

Salad

Caesar

Entrée

Build your own Pasta Plate

Fettucine Pasta

Choice of Sauces

Alfredo

Tomato

Choice of Meats

Chicken

Meatballs

House Made French Bread

Dessert

Lemon Sorbet

July 24, 2025

Soup or Salad, Entrée and Dessert

Cream of Broccoli Soup

Or

Arugula w/fried goat cheese wheel and cherry balsamic vinaigrette

Entrée

Meatloaf with Mushroom Sauce, Duchess Potatoes, Broccoli with Glazed Pecans and Lemon Zest

Dessert Options

Peach Cobbler a la mode

JULY 29, 2025

Soup

Vegetable and Quinoa Soup

Entrée Options

Choose your Skewer Plate

Option 1

Lemon, Garlic and Rosemary Chicken Skewers, Olive and Lemon Rice,
and Roasted Brussels Sprouts

Dessert

Olive Oil Cake

Option 2

Ginger Pork and Pineapple Skewers, with Pickled Carrots, Cucumber
and Thai Coconut Rice

Dessert

Mango Tapioca Pudding

JULY 31, 2025

Soup or Salad, Entrée and Dessert

Minestrone

Or

Belgium Endive and Watercress with Roasted Walnuts and
Walnut Shallot vinaigrette

Entrees

Manicotti with Chicken and Spinach with Grilled Vegetable Skewers

Dessert

Carrot Cake with Coconut Cream Cheese Glaze

AUGUST 5,2025

Soup Options

White Bean and Kale Soup
Roasted Poblano and Corn Soup

Or

Salad Options

Tri color Salad with Walnut Dressing
Raspberry and Romaine Salad

Entree

Red Snapper Vera Cruz
Garlic Roasted Potatoes and
Maple Glazed Carrots

Dessert

Apple Tart a La Mode

AUGUST 6, 2025

Soup Options

Autumn Squash Apple Cider Soup
Hearty Italian Meatball Soup

Or

Salad Options

Fresh Garden Salad with Roasted Tomato Vinaigrette
Parmesan Brussels Sprouts Salad

Entree

Pan Seared Chicken Breast with Mushroom Velouté, Pan Sear Potatoes
and Haricot Verts and Carrots

Dessert

Pumpkin Pecan Cake with Ginger Cream Anglaise

AUGUST 7,2025

Soup Options

Chicken and Sausage Gumbo
Chicken Noodle

Salad Options

Bibb Lettuce and Spinach with Citrus and Avocado
Blood Orange, Beet and Fennel Salad

Entree

Shrimp Po'boy w/Remoulade Sauce
Dirty Rice w/Creole Sauce
Cajun Cole Slaw

Dessert

Bread Pudding

AUGUST 12,2025

Soup

Corn and Green Chili Chowder

Salad

Cool Cucumber Salad

Entree

Pork Tenderloin with Angel Fire Sauces Wild Rice Dressing
Asparagus with Lemon and Garlic Butter

Soft dinner rolls with Poppy Seeds

Dessert:

Molten Chocolate Cake
Black Cherry Sauce