

International Cuisine

Fall 2026

Tuesday September 15th-Lunch

Latin American

Sopa de Quinoa

Hearts of Palm Salad (Costa Rica)

Chimichurri Steaks

Garlic Cilantro Rice

Cuban Black Beans

Lemon-Cayenne Yuca Chips

Brazilian Onion Bites

Bolillos

Postre de Tres Leches: Three Milk Cake

Tuesday September 22nd-Lunch

Mexican Cuisine

Campechana

Cilantro Lime Spring Mix Salad

***Duck Tinga Taco (new recipe testing)**

Tomato Essence Rice

Borracho Beans

Corn Tortillas

***Phyllo Wrapped Cajeta Cigar with Kahlua Cream (new recipe testing)**

Thursday September 24th-Dinner

Mexican Cuisine

Campechana

Cilantro Lime Spring Mix Salad

***Duck Tinga Taco (new recipe testing)**

Tomato Essence Rice

Borracho Beans

Corn Tortillas

*** Phyllo Wrapped Cajeta Cigar with Kahlua Cream (new recipe testing)**

Tuesday September 29th-Lunch

Spanish Cuisine

Garlic Soup

Savory Spanish Salad

Roasted Chicken Quarter with Brava Sauce

Potato Rose with Garlic Aioli

Spanish Green Beans and Tomatoes

Spanish Bread

Flan con Mango

Thursday October 1st-Dinner

Spanish Cuisine

Garlic Soup

Savory Spanish Salad

Roasted Chicken Quarter with Brava Sauce

Potato Rose with Garlic Aioli

Spanish Green Beans and Tomatoes

Spanish Bread

Flan con Mango

Thursday October 15th-Dinner

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 October 20th – Lunch

Thai Cuisine

Summer Rolls

Thai Chili Hot Sauce

Thai Peanut Sauce

Thai Dipping Sauce

Thai Hot and Sour Soup

Thai Chicken Curry

Khao Plow (Thai Jasmine Rice)

Tatsoi (Asian greens)

Crispy Spring Rolls with Orange Sauce

Coconut Milk Sticky Rice with Mangoes

Tuesday October 27th-Lunch

French Cuisine

***New French Menu Test**

Tasty Duck Presentation

Menu Testing and Developing

Thursday October 29th-Dinner

French Cuisine

***New French Menu Test**

Tasty Duck Presentation

Menu Testing and Developing

Tuesday November 3rd-Lunch

Italian Cuisine

Fried Shrimp Diablo

Vellutata di Cavolo Nero e Cannellini (Creamy Kale and Cannellini Bean Soup)

Grilled Chicken over Lemon Piccata Pasta with Brocolini

Rosemary Focaccia

Chardonnay Zabaglione with Fresh Fruit Compote

Thursday November 5th-Dinner

Italian Cuisine

Fried Shrimp Diablo

Vellutata di Cavolo Nero e Cannellini (Creamy Kale and Cannellini Bean Soup)

Grilled Chicken over Lemon Piccata Pasta with Brocolini

Rosemary Focaccia

Chardonnay Zabaglione with Fresh Fruit Compote

Tuesday November 10th - 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

Thursday November 12th - Dinner

German Cuisine

Potato Pancakes with Cranberry Sauce

Cabbage Soup

Schweineshnitzel

German Beef Rouladen

Spatzle Noodles

Carmelized Onions

Rotkohl (Red Cabbage)

Light Rye Bread

Apple Strudel and Apricot Kuchen with Clear Glaze

Tuesday November 17th-Lunch

Eastern European

Piroshki

Borscht

Chicken Kiev

Grain Medley

Broiled Tomatoes

Buttered Turnips

Irish Soda Bread

Strawberries Romanoff

Smettanick (Jam Cream Pie)

Thursday November 19th-Dinner

Eastern European

Piroshki

Borscht

Chicken Kiev

Grain Medley

Broiled Tomatoes

Buttered Turnips

Irish Soda Bread

Strawberries Romanoff

Smettanick (Jam Cream Pie)