

Restaurant 1898

Tourism, Hospitality, and Culinary Arts (THCA)

Fall 2026 Semester August 24 – Dec 12

Service to begin Sept 14 – November 20

(Tea or Sweet Tea included with Meal)

Week Of:	Wednesday Dinner	Thursday Luncheon	Friday Luncheon
Sept 14	SEPT 16 Salad Mixed Green Salad w/carrots, tomatoes and cucumbers Choice of House Made Dressings Shallot Vinaigrette or Ranch Entrees Choose a Panini Chicken Mushroom Spinach Provolone Panini Cuban Pork Panini Portabella Panini Choice of: French Fried Potatoes or Waffle Chips Dessert Key lime Pie	Sept 17 TESTING LAB Soups, Salads and/or Desserts will be amended due to new recipes Soup Hearty Lentil Soup Salad New Salad Entree Blackened fish with Creole and Crawfish sauce Dirty Rice Roasted Broccoli with Garlic Dessert Banana Pudding	Sept 18 Soup Hearty Lentil Soup Salad Vine Ripened Tomato Salad Entree Blackened fish with Creole and Crawfish sauce Dirty Rice Roasted Broccoli with Garlic Dessert Banana Pudding
Sept 21	Sept 23 Soup Hearty Lentil Soup Salad Vine Ripened Tomato Salad Entree Blackened fish with Creole and Crawfish sauce Dirty Rice Roasted Broccoli with Garlic Dessert Banana Pudding	Sept 24 Soup Hot and Sour Soup Salad Chopped Salad with Miso Dressing Entree Salmon Teriyaki en Papillote Ginger Rice with Broccoli and Sweet Pepper Stir Fry Dessert Apple Tart a La Mode	Sept 25 Soup Hot and Sour Soup Salad Chopped Salad with Miso Dressing Entree Salmon Teriyaki en Papillote Ginger Rice with Broccoli and Sweet Pepper Stir Fry Dessert Apple Tart a La Mode

Sept 28	Sept 30 Soup Hot and Sour Soup Salad Chopped Salad with Miso Dressing Entree Salmon Teriyaki en Papillote Ginger Rice with Broccoli and Sweet Pepper Stir Fry Dessert Apple Tart a La Mode	Oct 1 TESTING LAB Soups, Salads and/or Desserts will be amended due to new recipes Salad Caesar Entrée Build your own Pasta Fettucine Pasta Choice of Sauces Alfredo Tomato Choice of Protein Chicken Meatballs Dessert New Dessert House Made French Bread	Oct 2 Salad Caesar Entrée Build your own Pasta Fettucine Pasta Choice of Sauces Alfredo Tomato Choice of Protein Chicken Meatballs Dessert Lemon Sorbet House Made French Bread
Oct 5	Oct 7 Salad Caesar Entrée Build your own Pasta Fettucine Pasta Choice of Sauces Alfredo Tomato Choice of Protein Chicken Meatballs Dessert Lemon Sorbet House Made French Bread	Oct 8 TESTING LAB Soups, Salads and/or Desserts will be amended due to new recipes Soup Options New Soups Salad Options New Salads Entree Pan Seared Chicken Breast with Mushroom Velouté, Pan Sear Potatoes and Haricot Verts and Carrots Dessert New Dessert	Oct 9 Soup Options Autumn Squash Apple Cider Soup Hearty Italian Meatball Soup 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
Oct 12	Oct 14 Soup Options Autumn Squash Apple Cider Soup Hearty Italian Meatball Soup 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	Oct 15 TESTING LAB Soups, Salads and/or Desserts will be amended due to new recipes Soup Options New Soups Salad Options New Salads Entree Shrimp Po'boy with Remoulade sauce, Dirty Rice with Creole Sauce and Cole Slaw Dessert Bread Pudding	Oct 16 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 with Remoulade sauce, Dirty Rice with Creole Sauce and Cole Slaw Dessert Bread Pudding

Oct 19	Oct 21 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 with Remoulade sauce, Dirty Rice with Creole Sauce and Cole Slaw Dessert Bread Pudding	Oct 22 TESTING LAB Soups, Salads and/or Desserts will be amended due to new recipes Soup Options New Soups Salad Options New Salads Entree Red Snapper Vera Cruz with Roasted Potatoes and Garlic Maple Glazed Carrots Dessert Apple Tart a La Mode	Oct 23 Soup Options White Bean and Kale Soup Roasted Poblano and Corn Soup Salad Options Tri color Salad with Walnut Dressing Raspberry and Romaine Salad Entree Red Snapper Vera Cruz with Roasted Potatoes and Garlic Maple Glazed Carrots Dessert Apple Tart a La Mode
Oct 26	Oct 28 Soup Options White Bean and Kale Soup Roasted Poblano and Corn Soup Salad Options Tri color Salad with Walnut Dressing Raspberry and Romaine Salad Entree Red Snapper Vera Cruz with Roasted Potatoes and Garlic Maple Glazed Carrots Dessert Apple Tart a La Mode	Oct 29 TESTING LAB Soups, Salads and/or Desserts will be amended due to new recipes Soup Options New Soups Salad Options New Salads Entree Manicotti with Chicken and Spinach with Grilled Vegetable Skewers Dessert Carrot Cake with Coconut Cream Cheese Glaze	Oct 30 No Service Employee Development Day 
Nov 2	Nov 4 Soup Options Cream of Asparagus Soup Minestrone Salad Options Belgium Endive and Watercress with Roasted Walnuts and Walnut Shallot Vinaigrette Hearts of Palm Salad Entree Manicotti with Chicken and Spinach with Grilled Vegetable Skewers Dessert Carrot Cake with Coconut Cream Cheese Glaze	Nov 5 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 Olive Oil Cake Option 2 Ginger pork and pineapple skewers, with pickled carrots, cucumber and Thai coconut rice Mango Tapioca Pudding	Nov 6 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 Olive Oil Cake Option 2 Ginger pork and pineapple skewers, with pickled carrots, cucumber and Thai coconut rice Mango Tapioca Pudding

Nov 9	Nov 11	Nov 12	Nov 13
	No Service Veteran Day 	TESTING LAB Soups, Salads and/or Desserts will be amended due to new recipes Soup Options New Soups Salad Options New Salads Entree Meatloaf with Mushroom Sauce, Duchess Potatoes, Broccoli with Glazed Pecans and Lemon Zest Dessert Options Peach Cobbler a la mode	Soup Options Carrot Dill Soup Cream of Broccoli Soup Salad Options Mesclun Salad with Raspberry Vinaigrette Arugula w/fried goat cheese wheel and cherry balsamic vinaigrette Entree Meatloaf with Mushroom Sauce, Duchess Potatoes, Broccoli with Glazed Pecans and Lemon Zest Dessert Options Peach Cobbler a la mode

Nov 16	Nov 18	Nov 19	Nov 20
	Formal Service 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	Formal Service 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	Formal Service Soups: Corn and Green Chili Chowder Salads: 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
Nov 23	Nov 25	Nov 26	Nov 27
THANKSGIVING WEEK NO SERVICE			

Lunch Service
Doors Open at 11:45 AM,
Service Time at 11:45 AM

Dinner Service
Doors Open at 6:00PM
Service Time at 6:00 PM