



News Scoop
February 20th 2015 – February 26th 2015

Volume 135 Edition 4

The Commons

The Market Place

The Commons will be open from 11:30- 1:00 this Saturday, February 21st for Open House! Come in early to avoid the crowds. Guests usually arrive around noon. Etc.-Etc will be open and we will have a generous selection of dinner desserts out at this meal.

Coming to you on February 26th a Meal Madness **Battle of the Chefs**, a spectacular COOK OFF coming from the Etc.-Etc. Station during the dinner meal. Join us as we pit a team of four students from ORL against four student senators under the guide of Chefs Mark Tylk and Mark Nabrowski!

Specialty Pizza:

Friday, February 20th – Mindful Mediterranean

Saturday, February 21st – BBQ Chicken

Tuesday, February 24th- Tomato Bruschetta Flatbread

Thursday, February 26th- Turkey Sausage Arugula Pizzetta

Deli Special:

Friday, February 20th- Veggie Monster Sandwich

Saturday, February 21st- Tuna Salad on French Bread

Monday, February 23rd – Mozzarella Tomato Biggie

Tuesday, February 24th – Ham and Provolone Baguette

Wednesday, February 25th- Chicken Salad on Wheat

Thursday, February 26th- Chef Salad Wrap

Grill Special:

Friday, February 20th- Chicago Dog

Monday, February 23rd – Chicken Sandwich

Tuesday, February 24th- Burrito Bar

Wednesday, February 25th- Atomic Burger

Pasta Special:

Friday, February 20th- Pasta w/ Italian Sausage

Monday, February 23rd – Rigatoni Arrabiata

Tuesday, February 24th- Tomato, Spinach, and Feta Farfalle

Wednesday, February 25th- Cantonese Stir Fry

Create Your Own Masterpiece

This week's Create Your Own Masterpiece is Peanut Butter Snacks! First stop and get healthy fruits or vegetables, such as bananas, apples, and carrots/celery sticks. Next get a scoop of peanut butter and caramel sauce, if they are available, at the Ice Cream topping area. Dip Vegetables or Fruit in the Peanut Butter and then in the caramel. It's the perfect healthy snack!

New In The Commons

New Entrees at Lunch and Dinner from the Center of the Plate!

All Sandwiches will be presented from the Grill or Deli Station!

New Weekly Specials featured from the Grill, Deli, Pizza and Pasta Stations!

Dugout Specials

At the Passport station every
Wednesday Wing Extravaganza!

Come and enjoy boneless or bone-in wings tossed in your choice of 16
different sauces.

Small order wings, fries, and a 20oz fountain drink will be accepted on meal exchange.

Subconnection

6"Chicken Salad Sub, Chips, 20oz Fountain Drink—\$7.239

Cactus Café

Cinnamon Crispitas—\$4.49

Flour tortilla, cut in 4's , deep fried and sprinkled with cinnamon and sugar. 20 oz
fountain drink.

Coffee Shoppe

Proudly Serving Starbucks Coffee!



Enjoy 25¢ off Hazelnut Latte

Tommy's & Hattie's



Hattie's: White Turtle Mocha

Tommy's: Hot Italian Sausage Sandwich, Fries and 20oz. Fountain Drink—\$8.25

Your Management Team

Michael Welsh- General Manager of Operations

David Nicholson- General Manager, Residential Dining

Mark Tylk – Executive Chef

Larry Knapp-Sous Chef

Bob Kelch – Retail Manager

Ronnie Melvin – Catering Manager

Victor Carmona – Custodial Manager

John Boswell – Unit Controller

Illinois Wesleyan University
Weekly Menu

Bertholf Commons

Platform	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday
		Grill Brunch	Brunch				
Breakfast	Eggs to Order-Scrambled, Biscuits and Gravy Home Fried Potatoes Grilled Kielbasa Apple Pancakes		French Toast Sticks Scrambled Eggs Bacon Shredded Hashbrown Biscuits & Gravy Waffle Bar Omelet Bar Garden Strips Chef's Choice Veg. Vegan-RB & Rice Coco Wheats Sliced Fruit Oatmeal Brunch Pastries	Eggs to Order-Scrambled Biscuits and Gravy Tater Tots Sausage Links Buttermilk Pancakes	Eggs to Order-Scrambled Biscuits and Gravy Hash Brown Potatoes Sausage Links French Toast	Eggs to Order-Scrambled Biscuits and Gravy Lyonnaise Potatoes Sausage Patty Banana Pancake	Eggs to Order-Scrambled Biscuits and Gravy Tri-Tater Patties Bacon French Toast
Lunch/Dinner	Spicy Chicken Pad Thai	Stir Fry		Vegetable Samosa Yogurt Sauce Chutney	Shrimp w/ Bacon Cheese Grits & Gravy	Mac & Cheese	Orecchiette with Sausage Cream Sauce
Hot off the Grill		Dinner					
Lunch/Dinner	Chicago Style Hot Dog Grilled Cheese	Crossroads Burger Grilled Cheese		Grilled Cheese Crossroads Burger	Burrito Bar Grilled Cheese	Atomic Burger	Crossroads Burger Grilled Cheese
Center of Plate							
Lunch	Shrimp Creole & Rice Curry Roasted Cauliflower & Tomatoes	Turkey Pot Pie Escalloped Apples	Carved Ham Chicken Breast	Beef Enchiladas Arroz Verde Aztec Corn	Herbed Chicken Thigh Egg Noodles Peas	Greek Lemon Chicken Roasted Potatoes Zucchini & Squash	Chicken Nuggets Mac & Cheese Broccoli
Vegetarian Vegan	Black Bean Cakes Roasted Potatoes	Tofu Fried Rice Stir Fry		Sweet Potato & Black Bean Chili	Bruschetta Hummus & Tabbouleh Wrap	Mushroom Ragout Polenta	Stuffed Pepper Veggie Wrap
Dinner	Herb Grilled Chicken Baked Potato Steamed Baby Carrots	Italian Feast		Fried Chicken Mashed Potatoes & Gravy Roasted Veggies	Taco Bar Jasmine Rice	London Broil Mashed Potatoes Corn	Cranberry Chicken Breast Breaded Okra Sweet Potato
Vegetarian Vegan	Veggie Shepherd's Pie Aisan Noodle Stir Fry			Quinoa Salad Plate	Stuffed Peppers Pasta w/ Olive & Tomato	Fried Rice Turkish Bulgur Pilaf	Portobello Focaccia Quinoa Primavera
Tossed Pizza							
Lunch/Dinner	Garlic Cheese, Cheese, Pepperoni, Veggie, Supreme, Tomato Basil,	Garlic Cheese, Cheese, Pepperoni, Veggie, Supreme, Tomato Basil,		Garlic Cheese, Cheese, Pepperoni, Veggie, Supreme, Tomato Basil,	Garlic Cheese, Cheese, Pepperoni, Veggie, Supreme, Tomato Basil,	Garlic Cheese, Cheese, Pepperoni, Veggie, Supreme, Tomato Basil,	Garlic Cheese, Cheese, Pepperoni, Veggie, Supreme, Tomato Basil,
Soups							
Lunch/Dinner	Light House Clam Chowder Quibebe	Lentil & Spinach Chicken Noodle		Tomato Florentine Chicken Noodle	Vegetable Bacon Corn Chowder	Chicken Orzo Tomato Tortilla	Roast Turkey & Rice Broccoli Cheddar