



News Scoop

April 1st 2016 – April 7th 2016

Volume 147 Edition 1

The Commons

The Market Place

Sodexo would like to Congratulate

1. Coco Zhang
2. Hannah Hu
3. Jason Zhang
4. Ming Wang

on being the winners of the **BATTLE OF THE CHEFS 2016**

and a special thanks to our judges & other contestants

- | | |
|------------------|-------------------|
| 1. Jamal Jackson | 1. Connor Morton |
| 2. Amanda Vicary | 2. Lydia Hartlaub |
| 3. Michelle Woo | 3. Julia Savich |
| 4. Emily Lin | 4. Ryan Schonert |

Looking forward to next year's competition!

This month look for Food for Thought items brought to you from different stations in the Commons. Look for three items in various stations throughout the week.

Pizza of the Week: Three Cheese Pizza and Fruit Pizza

Deli Special: Grilled Peanut Butter and Jelly and Twisted Beef Wrap

Create Your Own Masterpiece

This week's create your own Masterpiece comes to you from the fruit stand. It's a simple snack: peanut butter apple with caramel! First stop and grab your favorite apple, slice it, and top with peanut butter. Next, head to the ice cream machine and drizzle with caramel. Presto! It's a caramel-peanut butter apple!

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

Avocado BLT Flatbread (Turkey-bacon, Spinach, Tomato, Parmesan Cheese, and your
choice of sauce), Chips, and a 20oz Fountain Drink—\$7.59 (Available on Meal
Exchange)

Cactus Café

Chicken Empanada

1 Chicken Empanada, choice of rice, and/or beans and your choice of cold toppings and
a 20oz Fountain Drink

Coffee Shoppe

Proudly Serving Starbucks Coffee!



Enjoy 25¢ off Mounds Latte (Mocha, Coconut, Milk, and Espresso)

Tommy's & Hattie's



Hattie's: White Turtle Mocha

Tommy's: California smoked turkey and aioli on Naan with chips and a drink
\$7.91; available on meal exchange

Your Management Team

Michael Welsh- General Manager of Operations
David Nicholson- General Manager, Residential Dining
Mark Tylk – Executive Chef
Mark Nabrowski-Sous Chef
Bob Kelch – Retail Manager
Ronnie Melvin – Catering Manager
Victor Carmona – Custodial Manager
Nishad Jose– Unit Controller

Friday	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday
	Grill Brunch	Brunch				
Eggs to Order-Scrambled	Eggs to Order-Scrambled,	French Toast Sticks	Eggs to Order-Scrambled,	Eggs to Order-Scrambled,	Eggs to Order-Scrambled,	Eggs to Order-Scrambled,
Sourdough French Toast	Hot Cereal	Scrambled Eggs	Buttermilk Whole Wheat	Orange Baguette Toast	Banana Pancakes	Cinnamon Raisin Toast
Sliced Lyonnaise Potatoes	Buttermilk Pancakes	Bacon	Pancakes & Hash Browned Potatoes	Roasted Red Bliss Potatoes	Tri-Tater Patties	French Fried Tater Tots
Turkey Bacon	Hash Browned Potatoes	Hashbrowns	Sausage Link	Turkey Bacon	Ham Steak	Crisp Bacon Slices
Pastries	Pastries	Biscuits & Gravy	Pastries	Pastries	Pastries	Pastries
		Waffle Bar				
Ginger Sesame Salad		Omelet Bar	Fettuccine Alfredo with Chicken	Sared Chicken Caesar Salad	Pork Noodle Bowl	Grilled Chicken Strips
w/ Chicken		Garden Strips	Side Salad & Breaksticks	Breadsticks		Vegetarian Risotto Bar
	Dinner	Oatmeal				
Pollock Fish & Chips	Grilled Cheese w/ Tomatoes	Chef's Choice Veg	Nacho Bar	Blackened Chicken Sliders	Crossroads Burger	Pulled BBQ Chicken
Mexican Vegetable Quesadilla	Sausage Sandwich	Sliced Fruit	Grilled Cheese	Cheese Quesadilla	Grilled Hummus Pita	Grilled Cheese
		Fresh Fruit				
Yankee Pot Roast	Turkey "London Broil"	Pastries	Cauliflower Manchurian	Jerk Chicken Thighs	Thai Top Round Beef	Tomato Basil Baked Pollock
Parsley Red Potatoes	Mashed Sweet Potatoes	Carved	Chicken Thigh Biryani	Baked Sweet Potatoes	Jasmine Rice	Red Potatoes
Carrots	Fresh Broccoli	Chicken Breast		Stuffed Tomato & Broccoli	Cabbage, Peppers, & Peas	Pepper & Tomato Salad
Hummus & Tabbouleh Wrap	Tofu Fried Rice		Balsamic Marinated Portobello Mushroom & Yellow Rice	Bomba Di Riso (Baked Rice Torta) & Ratatouille	Curried Indian Lentil Dal & Rice Plate	Roasted Portabello Foccacia
Herbed Roasted Top Round	Southern Fried Chicken		Roasted Turkey Breast	Pork Schnitzel	Meat & Vegetable Lasagna	Chicken Patty Cordon Bleu
Au Jus & Mashed Potatoes	Pot Likker Collard Greens		Baked Potatoe Bar	Red Potatoes, Green Beans	Italian Vegetable Blend	Red Potatoes
Green Peas	Mashed Potatoes & Corn		Gravy & Cranberry Sauce	Red Cabbage	Breadsticks	Steamed Carrots
Cheddar Potatoe Cakes	Baja Baked Enchilada		Greek Vegetable Wrap	Baked Grek Eggplant	Chickpea Couscous Patty	Spanikopita
w/ Maple Beets	Basmati Rice & Green Beans			Pastitsio Plate	Grilled Vegetables	Greek Side Salad
Garlic Cheese, Cheese,	Garlic Cheese, Cheese,		Garlic Cheese, Cheese,	Garlic Cheese, Cheese,	Garlic Cheese, Cheese,	Garlic Cheese, Cheese,
Pepperoni, Veggie, Supreme	Pepperoni, Veggie, Supreme		Pepperoni, Veggie, Supreme	Pepperoni, Veggie, Supreme	Pepperoni, Veggie, Supreme	Pepperoni, Veggie, Supreme
BBQ Chicken Snowshoe	BBQ Chicken Snowshoe		BBQ Chicken Snowshoe	BBQ Chicken Snowshoe	BBQ Chicken Snowshoe	BBQ Chicken Snowshoe
Spinach & Ricotta on Flatbread	Spinach & Ricotta on Flatbread		Spinach & Ricotta on Flatbread	Spinach & Ricotta on Flatbread	Spinach & Ricotta on Flatbread	Spinach & Ricotta on Flatbread
Lighthouse Clam Chowder	Homestyle Chicken and Rice		Potato Leek	Hearty Beef Vegetable	Roast Turkey & Rice	Grilled Chicken Tortilla
Three Mushroom Barley	Herb Seasoned		Lime bean and Tomato	Mushroom and Roasted	Tomato Soup	Creamy Broccoli Cheddar
				Garlic Soup		