



News Scoop

October 3rd 2014 – October 9th 2014

Volume 132 Edition 1

The Commons

The Market Place

Come join Sodexo in the Commons on Saturday October 4th for Premium Night! During the dinner meal we bring you sirloin strip steak, bourbon chicken, fantail fried shrimp, IWU Peace Garden roasted potatoes, and trio blended veggies. Our vegan and vegetarian options will be ravioli with marinara and stuffed peppers. There will also be a host of great desserts from our pastry chefs.

On October 9th, Join us for a **MILKSHAKE BAR!** During the lunch and dinner meals the Etc. line will be transformed into a milkshake paradise featuring chocolate, strawberry, vanilla, and Oreo milkshakes or malts.

Celebrating & showcasing a New Culinary Series, Enjoy! , On Wednesday we bring you the hot ham and swiss on a pretzel bun from the grill during lunch and dinner.

Pizza of the Week

Italian Sausage Pizza with Roasted Red Pepper Sauce

Sandwich of the week:

The Mufflatta

Create Your Own Masterpiece

This week's create your own Masterpiece is the pizza burger! First stop by the grill and ask for a Cheese Burger with White American Cheese on a Toasted Bun. Next stop by the pasta station for Marinara Sauce. Top with Italian Seasoning & Parmesan Cheese from the pizza station. PRESTO you have a Pizza Burger!

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" Turkey, Cranberry & Stuffing Sub w/Cranberry Mayo, Bag of chips, 20oz Fountain Drink—\$7.29

Cactus Café

2- 6" Tostados

Choice of Beef, Chicken or Pork. Your choice of toppings & 20oz Fountain Drink—\$7.39

Coffee Shoppe

Proudly Serving Starbucks Coffee!



Enjoy 25¢ off Turtle Mocha

Tommy's & Hattie's



Hattie's: Iced Coffee

Tommy's: Chicken Wrap w/ Fries and 20oz. Fountain Drink—\$

Your Management Team

Michael Welsh- General Manager of Operations

David Nicholson- General Manager, Residential Dining

Mark Tylk – Executive Chef

Bob Kelch – Retail Manager

Ronnie Melvin – Catering Manager

Victor Carmona – Custodial Manager

John Boswell – Unit Controller