

# \*Welcome to College Association Dining \*

## Hours of Operation:

Monday-Friday: 7:30am-8:00pm/Saturday & Sunday: 10:30am-7:30pm

## Crustano's Deli

Monday – Friday: Continuous from 10:30am-8:00pm

Saturday & Sunday: Continuous from 10:30am-7:30pm

## Just Burgers & Dogs/Ancho Grill

Monday – Friday: Continuous from 11:00am-8:00pm

Saturday & Sunday: Continuous from 10:30am-7:30pm

## Sauté Select

Monday – Friday: 11:30am-2:30pm & 4:30pm – 8:00pm

## Eat Street

Monday – Friday: 11:00am – 2:00pm

 = Vegan  = Vegetarian  = Gluten Friendly  = Dairy Free



## Dinner Menu



Monday October 1, 2018

Roast Chicken  


Fresh Seasoned & Roasted Chicken

Mashed Potatoes  

Gravy

Green Peas  

Green Peas with EVOO

Butternut Squash Ravioli 

Pasta Filled with Butternut Squash & Ricotta Cheese with an Herbed Cream Sauce

Tuesday October 2, 2018

Braised Beef Brisket  

Fresh Beef Brisket, Cooked Low & Slow, Served with Awesome Sauce

Basmati Rice  

Dave's Au Gratin Potatoes 

Green Beans with EVOO  

Roasted, Fresh Cauliflower, Tossed In A Sweet & Spicy Sauce

Black Beans & Corn  




Dinner Menu

# menu



Wednesday October 3, 2018

BBQ Pork  

Tender, Slow-Cooked Spiced Pork with House-Made BBQ Sauce

Cheesy Mashed Potatoes  

Creamy Mashed Potatoes with Sharp Cheddar Cheese

Garlic Spinach  



Fresh Spinach Sautéed with Garlic & EVOO

Cornbread 

Ratatouille  

Fresh Eggplant, Tomatoes, Zucchini, Peppers, and Onions, Seasoned with Herbs & Garlic

Thursday October 4, 2018

Shepherd's Pie  

Seasoned Ground Beef and Corn Topped with Mashed Potatoes

Beef Gravy

Asparagus with EVOO  

Basmati Rice  

Thai Seitan 

Breaded Chicken Seitan Tossed In A Spicy Sauce



Dinner Menu

# menu



Friday October 5, 2018

Sweet & Spicy Salmon  

Roasted Fresh Salmon with Sweet Chili – Cilantro Sauce

Roasted Potatoes  

New Potatoes Roasted with Olive Oil

Zucchini  

Steamed Fresh Broccoli Tossed with Lemon Juice & Evoo

Basmati Rice  

Chaney's (Secret Recipe) Creamy, Spicy Macaroni & Cheese

Spicy Tofu  

Roasted Tofu In A Spicy Coconut Curry Sauce





\*Menu Items May Be Substituted Due To Availability\*

## Dinner Menu



Monday October 8, 2018

Roast Prime Rib  

Fresh, Roast Prime Rib of Beef, Simply Seasoned

Mashed Potatoes  

Herbed Beef Gravy

Green Beans  

Fresh Green Beans w/EVOO & Fresh Cilantro

Mushroom Ravioli  

Mushrooms and Ricotta Cheese Wrapped In Thin Pasta with Lemon & Fresh Spinach

Tuesday October 9, 2018

Roast Pork  

Fresh Pork Loin, Simply Seasoned & Roasted

Basmati Rice  

Roasted Potatoes  

New Potatoes, Tossed in Olive Oil & Seasoned with Kosher Salt

Sweet & Spicy Cauliflower  

Roasted, Fresh Cauliflower, Tossed In A Sweet & Spicy Sauce

Roasted Poblano & Bean Stew  

Fresh Poblano Peppers & Northern Beans Simmered In A Flavorful Broth



Dinner Menu

# menu


Wednesday October 10, 2018

Jerk Chicken  

Roasted, Fresh Chicken Marinated In Jerk Seasoning

Au Gratin Potatoes 

Russet Potatoes In Creamy Cheese Sauce

Garlic Spinach  

Fresh Spinach Sautéed with Garlic & EVOO

Basmati Rice  

Spicy Red Beans  

A Kenyan Recipe Made with Red Beans, Coconut Milk, Tomato, Turmeric & Hot Pepper

Thursday October 11, 2018

Beef Stew

Fresh Beef & Vegetables In Herbed Gravy

Mashed Potatoes  

Buttermilk Biscuit 

Sweet Corn  

Corn with Sweet Red Peppers

Tofu & Broccoli  

Organic Tofu and Fresh Vegetables in a Piquant Sauce



Dinner Menu

# Menu

Friday October 12, 2018

## Tilapia

Tilapia, a Mild Fish, Coated with Crushed Tortilla Topped with Fresh Pico De Gallo

Corn Salsa  

Spicy Corn with Lime and Cilantro

Green Beans  

With Cilantro & Olive Oil

## Zesty Mac & Cheese

Chaney's (Secret Recipe) Creamy, Spicy Macaroni & Cheese

Basmati Rice  



\*Menu Items May Be Substituted Due To Availability\*

## Dinner Menu



Monday October 15, 2018

Roast Chicken  


Fresh Seasoned & Roasted Chicken

Mashed Potatoes  

Gravy

Green Peas  

Green Peas with EVOO

Butternut Squash Ravioli 

Pasta Filled with Butternut Squash & Ricotta Cheese with an Herbed Cream Sauce

Tuesday October 16, 2018

Braised Beef Brisket  

Fresh Beef Brisket, Cooked Low & Slow, Served with Awesome Sauce

Basmati Rice  

Dave's Au Gratin Potatoes 

Green Beans with EVOO  

Roasted, Fresh Cauliflower, Tossed In A Sweet & Spicy Sauce

Black Beans & Corn  



Dinner Menu




# menu



Wednesday October 17, 2018

BBQ Pork  

Tender, Slow-Cooked Spiced Pork with House-Made BBQ Sauce

Cheesy Mashed Potatoes  

Creamy Mashed Potatoes with Sharp Cheddar Cheese

Garlic Spinach  


Fresh Spinach Sautéed with Garlic & EVOO

Cornbread 

Ratatouille  

Fresh Eggplant, Tomatoes, Zucchini, Peppers, and Onions, Seasoned with Herbs & Garlic

Thursday October 18, 2018

Shepherd's Pie  

Seasoned Ground Beef and Corn Topped with Mashed Potatoes

Beef Gravy

Asparagus with EVOO  

Basmati Rice  

Thai Seitan 

Breaded Chicken Seitan Tossed In A Spicy Sauce



Dinner Menu

# menu



Friday October 19, 2018

Sweet & Spicy Salmon  

Roasted Fresh Salmon with Sweet Chili – Cilantro Sauce

Roasted Potatoes  

New Potatoes Roasted with Olive Oil

Zucchini  

Steamed Fresh Broccoli Tossed with Lemon Juice & Evoo

Basmati Rice  

Chaney's (Secret Recipe) Creamy, Spicy Macaroni & Cheese

Spicy Tofu  

Roasted Tofu In A Spicy Coconut Curry Sauce





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## Dinner Menu



Monday October 22, 2018

Roast Prime Rib  

Fresh, Roast Prime Rib of Beef, Simply Seasoned

Mashed Potatoes  

Herbed Beef Gravy

Green Beans  

Fresh Green Beans w/EVOO & Fresh Cilantro

Mushroom Ravioli  

Mushrooms and Ricotta Cheese Wrapped In Thin Pasta with Lemon & Fresh Spinach

Tuesday October 23, 2018

Roast Pork  

Fresh Pork Loin, Simply Seasoned & Roasted

Basmati Rice  

Roasted Potatoes  

New Potatoes, Tossed in Olive Oil & Seasoned with Kosher Salt

Sweet & Spicy Cauliflower  

Roasted, Fresh Cauliflower, Tossed In A Sweet & Spicy Sauce

Roasted Poblano & Bean Stew  

Fresh Poblano Peppers & Northern Beans Simmered In A Flavorful Broth




Dinner Menu

# menu



Wednesday October 24, 2018

Jerk Chicken  

Roasted, Fresh Chicken Marinated In Jerk Seasoning

Au Gratin Potatoes 

Russet Potatoes In Creamy Cheese Sauce

Garlic Spinach  

Fresh Spinach Sautéed with Garlic & EVOO

Basmati Rice  

Spicy Red Beans  

A Kenyan Recipe Made with Red Beans, Coconut Milk, Tomato, Turmeric & Hot Pepper

Thursday October 25, 2018

Beef Stew

Fresh Beef & Vegetables In Herbed Gravy

Mashed Potatoes  

Buttermilk Biscuit 

Sweet Corn  

Corn with Sweet Red Peppers

Tofu & Broccoli  

Organic Tofu and Fresh Vegetables in a Piquant Sauce



Dinner Menu

# menu

Friday October 26, 2018

## Tilapia

Tilapia, a Mild Fish, Coated with Crushed Tortilla Topped with Fresh Pico De Gallo

Corn Salsa  

Spicy Corn with Lime and Cilantro

Green Beans  

With Cilantro & Olive Oil

## Zesty Mac & Cheese

Chaney's (Secret Recipe) Creamy, Spicy Macaroni & Cheese

Basmati Rice  



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## Dinner Menu



Monday October 29, 2018

Roast Chicken  


Fresh Seasoned & Roasted Chicken

Mashed Potatoes  

Gravy

Green Peas  

Green Peas with EVOO

Butternut Squash Ravioli 

Pasta Filled with Butternut Squash & Ricotta Cheese with an Herbed Cream Sauce

Tuesday October 30, 2018

Braised Beef Brisket  

Fresh Beef Brisket, Cooked Low & Slow, Served with Awesome Sauce

Basmati Rice  

Dave's Au Gratin Potatoes 

Green Beans with EVOO  

Roasted, Fresh Cauliflower, Tossed In A Sweet & Spicy Sauce

Black Beans & Corn  



Dinner Menu

# menu



Wednesday October 31, 2018

BBQ Pork  

Tender, Slow-Cooked Spiced Pork with House-Made BBQ Sauce

Cheesy Mashed Potatoes  

Creamy Mashed Potatoes with Sharp Cheddar Cheese

Garlic Spinach  



Fresh Spinach Sautéed with Garlic & EVOO

Cornbread 

Ratatouille  

Fresh Eggplant, Tomatoes, Zucchini, Peppers, and Onions, Seasoned with Herbs & Garlic

Thursday November 1, 2018

Shepherd's Pie  

Seasoned Ground Beef and Corn Topped with Mashed Potatoes

Beef Gravy

Asparagus with EVOO  

Basmati Rice  

Thai Seitan 

Breaded Chicken Seitan Tossed In A Spicy Sauce



Dinner Menu

# Menu

Friday November 2, 2018

Sweet & Spicy Salmon (GF) (DF)

Roasted Fresh Salmon with Sweet Chili – Cilantro Sauce

Roasted Potatoes (VE) (GF)

New Potatoes Roasted with Olive Oil

Zucchini (VE) (GF)

Steamed Fresh Broccoli Tossed with Lemon Juice & Evoo

Basmati Rice (VE) (GF)

Chaney's (Secret Recipe) Creamy, Spicy Macaroni & Cheese

Spicy Tofu (VE) (GF)

Roasted Tofu In A Spicy Coconut Curry Sauce



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