*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* - Vegan  *Vegetarian* - Vegetarian  *Gluten Friendly* - Gluten Friendly  *Dairy Free* - Dairy Free
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
Wednesday October 3, 2018

BBQ Pork (GF, DF)
Tender, Slow-Cooked Spiced Pork with House-Made BBQ Sauce

Cheesy Mashed Potatoes (V, GF)
Creamy Mashed Potatoes with Sharp Cheddar Cheese

Garlic Spinach (V, GF)
Fresh Spinach Sautéed with Garlic & EVOO

Cornbread (V)

Ratatouille (V, GF)
Fresh Eggplant, Tomatoes, Zucchini, Peppers, and Onions, Seasoned with Herbs & Garlic

Thursday October 4, 2018

Shepherd’s Pie (GF, DF)
Seasoned Ground Beef and Corn Topped with Mashed Potatoes

Beef Gravy

Asparagus with EVOO (V, GF)

Basmati Rice (V, GF)

Thai Seitan (V)
Breaded Chicken Seitan Tossed In A Spicy Sauce

Dinner Menu
Friday October 5, 2018

Sweet & Spicy Salmon (GF)
Roasted Fresh Salmon with Sweet Chili – Cilantro Sauce

Roasted Potatoes (V, GF)
New Potatoes Roasted with Olive Oil

Zucchini (V, GF)
Steamed Fresh Broccoli Tossed with Lemon Juice & Evoo

Basmoti Rice (V, GF)
Chaney’s (Secret Recipe) Creamy, Spicy Macaroni & Cheese

Spicy Tofu (V, GF)
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 (GF, DF)
Fresh, Roast Prime Rib of Beef, Simply Seasoned

Mashed Potatoes (V, GF)

Herbed Beef Gravy (GF)

Green Beans (V, GF)
Fresh Green Beans w/EVOO & Fresh Cilantro

Mushroom Ravioli (V, GF)
Mushrooms and Ricotta Cheese Wrapped In Thin Pasta with Lemon & Fresh Spinach

Tuesday October 9, 2018

Roast Pork (GF, DF)
Fresh Pork Loin, Simply Seasoned & Roasted

Basmati Rice (V, GF)

Roasted Potatoes (V, GF)
New Potatoes, Tossed in Olive Oil & Seasoned with Kosher Salt

Sweet & Spicy Cauliflower (V, GF)
Roasted, Fresh Cauliflower, Tossed In A Sweet & Spicy Sauce

Roasted Poblano & Bean Stew (V, GF)
Fresh Poblano Peppers & Northern Beans Simmered In A Flavorful Broth
Wednesday October 10, 2018

Jerk Chicken (GF) (DF)
Roasted, Fresh Chicken Marinated In Jerk Seasoning

Au Gratin Potatoes (V)
Russet Potatoes In Creamy Cheese Sauce

Garlic Spinach (V) (GF)
Fresh Spinach Sautéed with Garlic & EVOO

Basmati Rice (V) (GF)

Spicy Red Beans (V) (GF)
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 (V) (GF)

Buttermilk Biscuit (V)

Sweet Corn (V) (GF)
Corn with Sweet Red Peppers

Tofu & Broccoli (V) (GF)
Organic Tofu and Fresh Vegetables in a Piquant Sauce

Dinner Menu
Friday October 12, 2018

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

**Corn Salsa**  V G F
Spicy Corn with Lime and Cilantro

**Green Beans**  V G F
With Cilantro & Olive Oil

**Zesty Mac & Cheese**
Chaney’s (Secret Recipe) Creamy, Spicy Macaroni & Cheese

**Basmati Rice**  V G F

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

Monday October 15, 2018

Roast Chicken  GF (DF)
Fresh Seasoned & Roasted Chicken

Mashed Potatoes  V GF

Gravy

Green Peas  V GF
Green Peas with EVOO

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

Tuesday October 16, 2018

Braised Beef Brisket  GF (DF)
Fresh Beef Brisket, Cooked Low & Slow, Served with Awesome Sauce

Basmati Rice  V GF

Dave’s Au Gratin Potatoes  V

Green Beans with Evoo  V GF
Roasted, Fresh Cauliflower, Tossed In A Sweet & Spicy Sauce

Black Beans & Corn  V GF
Wednesday October 17, 2018

BBQ Pork (GF/DF)
Tender, Slow-Cooked Spiced Pork with House-Made BBQ Sauce

Cheesy Mashed Potatoes (V/GF)
Creamy Mashed Potatoes with Sharp Cheddar Cheese

Garlic Spinach (V/GF)
Fresh Spinach Sautéed with Garlic & EVOO

Cornbread (V)

Ratatouille (V/GF)
Fresh Eggplant, Tomatoes, Zucchini, Peppers, and Onions, Seasoned with Herbs & Garlic

Thursday October 18, 2018

Shepherd’s Pie (GF/DF)
Seasoned Ground Beef and Corn Topped with Mashed Potatoes

Beef Gravy

Asparagus with Evoo (V/GF)

Basmati Rice (V/GF)

Thai Seitan (V)
Breaded Chicken Seitan Tossed In A Spicy Sauce

Dinner Menu
Friday October 19, 2018

Sweet & Spicy Salmon (GF) (DF)
Roasted Fresh Salmon with Sweet Chili – Cilantro Sauce

Roasted Potatoes (V, GF)
New Potatoes Roasted with Olive Oil

Zucchini (V, GF)
Steamed Fresh Broccoli Tossed with Lemon Juice & Evoo

Basmati Rice (V, GF)
Chaney’s (Secret Recipe) Creamy, Spicy Macaroni & Cheese

Spicy Tofu (V, GF)
Roasted Tofu In A Spicy Coconut Curry Sauce

*Menu Items May Be Substituted Due To Availability*
Monday October 22, 2018

Roast Prime Rib (GF, DF)
Fresh, Roast Prime Rib of Beef, Simply Seasoned

Mashed Potatoes (V, GF)

Herbed Beef Gravy

Green Beans (V, GF)
Fresh Green Beans w/EVOO & Fresh Cilantro

Mushroom Ravioli (V, GF)
Mushrooms and Ricotta Cheese Wrapped In Thin Pasta with Lemon & Fresh Spinach

Tuesday October 23, 2018

Roast Pork (GF, DF)
Fresh Pork Loin, Simply Seasoned & Roasted

Basmati Rice (V, GF)

Roasted Potatoes (V, GF)
New Potatoes, Tossed in Olive Oil & Seasoned with Kosher Salt

Sweet & Spicy Cauliflower (V, GF)
Roasted, Fresh Cauliflower, Tossed In A Sweet & Spicy Sauce

Roasted Poblano & Bean Stew (V, GF)
Fresh Poblano Peppers & Northern Beans Simmered In A Flavorful Broth
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
Friday October 26, 2018

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

Corn Salsa (V GF)
Spicy Corn with Lime and Cilantro

Green Beans (V GF)
With Cilantro & Olive Oil

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

Basmati Rice (V GF)

*Menu Items May Be Substituted Due To Availability*
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
Wednesday October 31, 2018

BBQ Pork (GF/DF)
Tender, Slow-Cooked Spiced Pork with House-Made BBQ Sauce

Cheesy Mashed Potatoes (V/GF)
Creamy Mashed Potatoes with Sharp Cheddar Cheese

Garlic Spinach (V/GF)
Fresh Spinach Sautéed with Garlic & EVOO

Cornbread (V)

Ratatouille (V/GF)
Fresh Eggplant, Tomatoes, Zucchini, Peppers, and Onions, Seasoned with Herbs & Garlic

Thursday November 1, 2018

Shepherd’s Pie (GF/DF)
Seasoned Ground Beef and Corn Topped with Mashed Potatoes

Beef Gravy

Asparagus with EVOO (V/GF)

Basmati Rice (V/GF)

Thai Seitan (V)
Breaded Chicken Seitan Tossed In A Spicy Sauce

Dinner Menu
Friday November 2, 2018

**Sweet & Spicy Salmon (GF)**
Roasted Fresh Salmon with Sweet Chili – Cilantro Sauce

**Roasted Potatoes (V, GF)**
New Potatoes Roasted with Olive Oil

**Zucchini (V, GF)**
Steamed Fresh Broccoli Tossed with Lemon Juice & Evoo

**Basmati Rice (V, GF)**
Chaney’s (Secret Recipe) Creamy, Spicy Macaroni & Cheese

**Spicy Tofu (V, GF)**
Roasted Tofu in a Spicy Coconut Curry Sauce

*Menu Items May Be Substituted Due To Availability*