



Seasons Dining Hall



Week of Monday – February 22nd, 2010



Monday

Breakfast: French Toast
Scrambled Eggs w/ Ham

Soup: Beef Noodle
Split Pea

Lunch: Ziti w/Meat Sauce
Roasted Vegetable Burritos

Dinner: Roast Top Round
Vegetable Samosa

Thursday

Breakfast: Blueberry Pancakes
Scrambled Eggs w/ Cheddar Cheese

Soup: Italian Wedding
Cauliflower Cheese

Lunch: Nacho Bar
Vegetarian Chili

Dinner: Chicken Nuggets
Cheese Lasagna

Tuesday

Breakfast: Banana Pancakes
Scrambled Eggs w/ Sausage & Cheese

Soup: Chicken Rice
Cream of Vegetable

Lunch: Pork Stir-Fry
Vegetable Lo Mein

Dinner: Herbed Lime Chicken
Athenian Pasta Primavera w/ Wheat Pasta

Plated Dinner: Chicken Masala & Dal Makhani

Friday

Breakfast: French Toast Sticks
Western Scrambled Eggs

Soup: Italian Vegetables
New England Clam Chowder

Lunch: Seafood Platter
Curried Rice & Lentils

Dinner: Baked Fish
Broccoli Tofu Stir-Fry

Wednesday

Breakfast: French Waffles
Scrambled Eggs w/ Bacon

Soup: Chicken Gumbo
Minestrone

Lunch: Chicken Piccata
Garden Vegetable Quiche

Dinner: Chicken Lo-Mein
Vegetable Couscous

Plated Dinner: Western Round-Up

Saturday

Brunch: Buttermilk Pancakes
Shepherd's Pie

Soup: Turkey Vegetable
Potato Leek

Dinner: Beef Brisket
Quesadillas

Sunday

Brunch: French Waffles
Penne Tomato & Spinach Pasta

Soup: Chicken Noodle
Tomato Florentine

Dinner: Chicken Fried Steak
Tunisian Vegetable Stew



Hours

Mon-Thurs

7:30am-9:00pm

Friday

7:30am-8:00pm

Saturday

11:00am-8:00pm

Sunday

11:00am-9:00pm

Production Manager:

Tom Virvilis
781-891-3132

Residential Dining

Manager:
Ben Mooseker
781-891-3457

Menus are subject to change