

FACULTY AND STAFF DINING

March 30th – April 3rd

MONDAY

Lemon-Thyme Chicken Breast

Wild Mushroom Risotto

Herbed Farro Pilaf: Farro tossed with fresh herbs.

Roasted Broccolini: Charred broccolini with lemon & olive oil.

Strawberry Spinach Goat Cheese Salad: Spinach with berries, goat cheese, pecans, and champagne vinaigrette.

TUESDAY

Seared Salmon w/ Dill Gremolata: Salmon topped with dill, lemon, and parsley.

Harissa Cauliflower Steak: Roasted cauliflower with Moroccan harissa.

Roasted Fingerling Potatoes: Herb-roasted fingerlings.

Grilled Asparagus: Grilled asparagus with sea salt.

Mediterranean Chickpea Salad: Chickpeas with peppers, olives, and herbs.

WEDNESDAY

Bistro Sirloin: Grilled sirloin with rosemary jus.

Vegetable Lasagna: Layered pasta with vegetables and ricotta.

Mascarpone Polenta: Creamy polenta with mascarpone.

Balsamic Carrots: Roasted carrots with balsamic glaze.

Caprese Salad: Tomatoes, mozzarella, basil, and balsamic.

THURSDAY

Honey Garlic Pork Loin: Roasted pork with honey and garlic.

Thai Red Curry Tofu: Tofu simmered in red curry sauce.

Jasmine Rice: Steamed jasmine rice.

Sesame Green Beans: Green beans with toasted sesame.

Asian Noodle Salad: Chilled noodles with vegetables.

FRIDAY

Cod w/ Tomato-Caper Relish: Cod topped with tomato, capers, and citrus.

Roasted Vegetable Grain Bowl: Seasonal vegetables with grains.

Lemon Rice Pilaf: Rice with lemon and herbs.

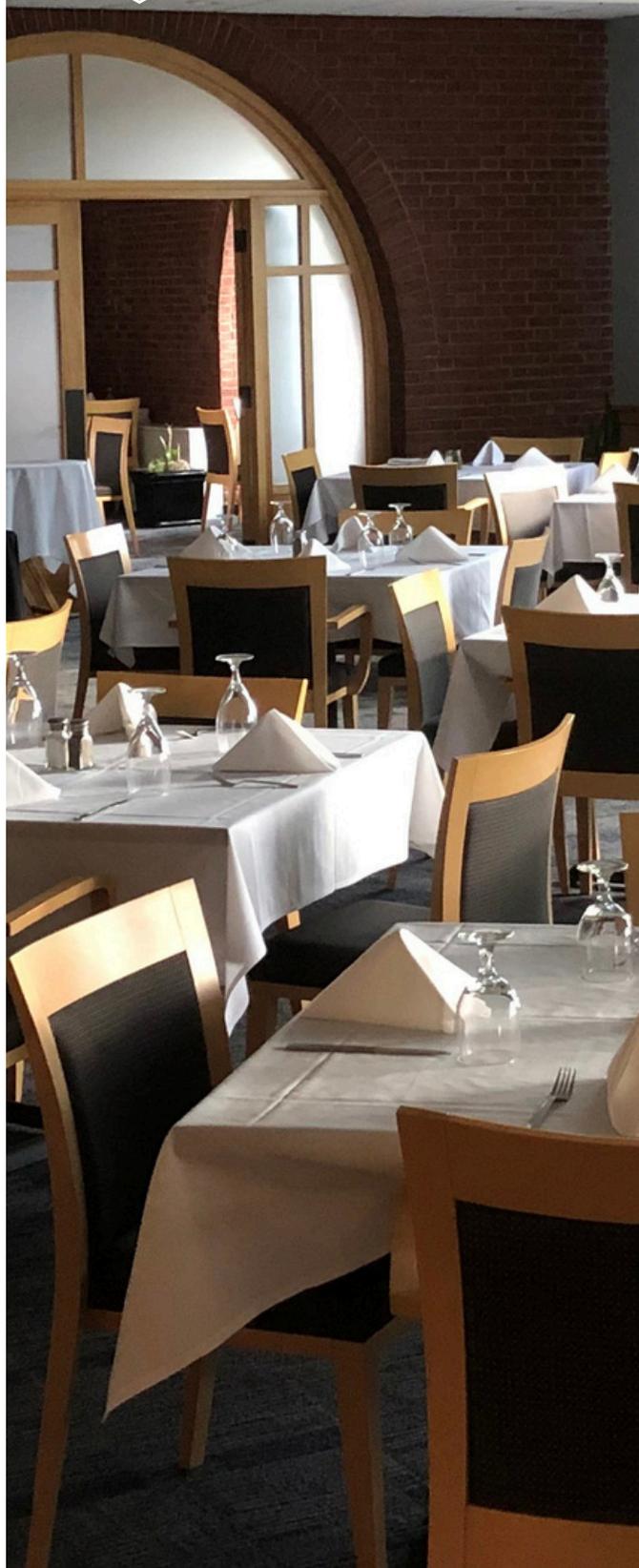
Garlic Spinach: Spinach sautéed with garlic.

Quinoa Tabbouleh: Quinoa with tomatoes, parsley, and lemon.



BENTLEY UNIVERSITY

Dining Services



To our valued guests with food allergies, kindly let our staff know if you or anyone in your party has a food allergy. Kindly review all on-station allergen identifiers.

FACULTY AND STAFF DINING

April 6th – April 10th

MONDAY

Chicken Marsala: Chicken with mushrooms in Marsala wine.

Butternut Squash Ravioli: Ravioli with brown butter sage.

Parmesan Orzo: Creamy parmesan orzo.

Roasted Zucchini: Simply roasted zucchini.

Tuscan White Bean Salad: Cannellini beans with tomatoes and herbs.

TUESDAY

Dijon Herb Salmon: Salmon roasted with Dijon and herbs.

Eggplant Tagine: Slow-cooked eggplant with Moroccan spices.

Couscous: Light, fluffy couscous.

Roasted Cauliflower: Lemon-roasted cauliflower.

Moroccan Carrot Salad: Carrots with citrus, mint, and spices.

WEDNESDAY

Roast Turkey Breast: Herb-roasted turkey with jus.

Stuffed Bell Peppers: Peppers filled with rice and vegetables.

Sweet Potato Mash: Whipped sweet potatoes.

Green Beans: Steamed beans with herbs.

Kale Apple Salad: Kale with apples, cranberries, and cider vinaigrette.

THURSDAY

Bulgogi Beef: Korean-marinated beef grilled crisp.

Bulgogi Tofu: Tofu marinated in Korean spices.

Jasmine Rice: Steamed jasmine rice.

Sesame Carrots: Carrots with toasted sesame.

Cucumber Kimchi Slaw: Crisp cucumber with spicy Korean dressing.

FRIDAY

Lemon-Dill Salmon: Salmon with lemon and dill.

Falafel Plate: Crispy falafel with tahini.

Lemon Roasted Potatoes: Potatoes with lemon and oregano.

Roasted Brussels Sprouts: Charred Brussels sprouts.

Greek Village Salad: Tomatoes, cucumbers, olives, and feta.



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