

# FACULTY AND STAFF DINING

February 16<sup>th</sup> - February 20<sup>th</sup>

## MONDAY

Rosemary Chicken: Chicken grilled with rosemary and garlic.  
Vegetable Strata: Baked layers of vegetables, bread, and cheese.  
Parmesan Risotto: Creamy parmesan risotto.  
Green Beans: Lightly sautéed green beans.  
Caesar Salad: Romaine with parmesan and Caesar dressing.

## TUESDAY

Maple Soy Salmon: Salmon glazed with maple and soy.  
Edamame Stir Fry: Edamame with vegetables in ginger-soy glaze.  
Sticky Rice: Soft steamed sticky rice.  
Bok Choy: Stir-fried bok choy with sesame.  
Edamame Sesame Salad: Edamame with vegetables and sesame dressing.

## WEDNESDAY

Herb Crusted Pork: Roasted herb-crusted pork loin.  
Stuffed Peppers: Peppers stuffed with spinach and feta.  
Roasted Potatoes: Herbed roasted potatoes.  
Roasted Carrots: Oven-roasted carrots.  
Greek Cucumber Salad: Cucumber, tomato, and red onion.

## THURSDAY

Sirloin w/ Peppercorn Sauce: Grilled sirloin with peppercorn cream.  
Ricotta Gnocchi: Soft gnocchi with peas and parmesan.  
Creamy Polenta: Rich parmesan polenta.  
Asparagus: Roasted asparagus with lemon.  
Farro Arugula Salad: Farro tossed with arugula and citrus.

## FRIDAY

Citrus Baked Cod: Cod baked with herbs and citrus.  
Sweet Potato Black Bean Tortilla: Roasted tortilla wrap with sweet potato and beans.  
Spanish Rice: Tomato-saffron rice with vegetables.  
Roasted Corn & Peppers: Fire-roasted corn and peppers.  
Southwest Corn Salad: Corn salad with tomatoes, cilantro, and lime.



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

February 23<sup>rd</sup> – February 27<sup>th</sup>

## 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.



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