Soups of the Week

November 3rd - November 7th

Monday

Savory Chicken Stew - Warm, homestyle, hearty. Bacon & Corn Chowder - Creamy, smoky corn chowder.

Allergens: milk, wheat, soy

Tuesday

Italian Wedding Soup – Broth with meatballs, greens & pasta.

Allergens: wheat

Creamy Broccoli & Cheddar - Cheesy, rich, veggiepacked.

Allergens: milk, wheat, soy

Wednesday

Beef Garden Vegetable Orzo – Garden veggies with beef & pasta.

Allergens: wheat

Butternut Squash Bisque - Creamy, smooth, lightly sweet.

Allergens: milk

Thursday

Mushroom Bisque - Creamy & savory mushroom soup.

Allergens: milk

New England Clam Chowder - Classic creamy seafood chowder.

Allergens: milk, shellfish, wheat, soy

Friday

Chicken Noodle Soup - Classic broth with tender noodles.

Allergens: wheat

Wild Mushroom & Barley Soup - Earthy mushroom & grain

blend.

Allergens: wheat



BENTLEY UNIVERSITY

Dining Services

Soups of the Week

November 10th - November 14th

Monday

Split Pea Soup w/ Andouille Sausage – Smoky, hearty comfort.

Classic Minestrone – Veggie-packed Italian favorite.

Allergens: wheat

Tuesday

Tuscan 7 Vegetable – Fresh, rustic vegetable medley.

Avgolemono (Greek Lemon Chicken) – Bright, tangy chicken & lemon broth.

Allergens: egg

Wednesday

Chicken Noodle – A classic favorite! French Onion – Sweet caramelized onions, rich broth, cheesy topper.

Allergens: milk, wheat

Thursday

Vegetarian Victory Chili – Bold beans, veggies & spice.

Lentil Soup - Simple, hearty, and plant-based.

Friday

Butternut Squash & Sweet Potato – Smooth and slightly sweet.

Allergens: milk

Gazpacho - Chilled tomato & veggie classic.

