



# OHB Main Café

Menu for the Week of  
05/14/18

## Wednesday, May 16<sup>th</sup>

Strawberry Basil Agua Fresca  
Strawberry Lemonade Bars  
Strawberry & Pretzel  
Cheesecake Parfaits  
\$1.99 each

### Monday

	Chicken Parmesan Panini	\$6.80
	Pho (Beef or Tofu)	\$6.49/\$7.49 (b)(4)
	Korean-Style Beef Burger	\$6.99
	Barbacoa Pulled Beef	\$7.49
	Chipotle-Orange Glazed Chicken  , Eggplant Mediterranean Style	\$5.25
Soup	Broccoli & Cheese Soup  , Chef's Choice (12 oz./16 oz.)	\$2.69/\$3.49 (b)(4)
Chili	Chicken Chili (12 oz./16 oz.)	\$2.89/\$3.59

### Tuesday

	Chicken Parmesan Panini	\$6.80
	Pad Thai (Shrimp, Chicken or Tofu)	\$6.49/\$7.49 (b)(4)
	Korean-Style Beef Burger	\$6.99
	Barbacoa Pulled Beef	\$7.49
	Chicken with Leeks & Olives  , Brown Sugar Glazed Pork Loin	\$5.25 (b)(4)
Soup	Cauliflower & Pepper Soup  , Chef's Choice (12 oz./16 oz.)	\$2.69/\$3.49
Chili	Chicken Chili (12 oz./16 oz.)	\$2.89/\$3.59

### Wednesday

	Chicken Parmesan Panini	\$6.80
	Pho (Chicken or Tofu)	\$6.49/\$7.49 (b)(4)
	Korean-Style Beef Burger	\$6.99
	Barbacoa Pulled Beef	\$7.49 (b)(4)
	Sweet & Tangy Flank Steak  , Polenta Rounds with Marinara	\$6.25/\$5.25
Soup	Beef & Lentil Soup, Chef's Choice (12 oz./16 oz.)	\$2.69/\$3.49
Chili	Chicken Chili (12 oz./16 oz.)	\$2.89/\$3.59

### Thursday

	Chicken Parmesan Panini	\$6.80
	Pad Thai (Shrimp, Chicken or Tofu)	\$6.49/\$7.49 (b)(4)
	Korean-Style Beef Burger	\$6.99
	Barbacoa Pulled Beef	\$7.49 (b)(4)
	Artichoke & Sun-Dried Tomato Chicken  , Herb Roasted Cod*	\$5.25/\$7.25
Soup	Thai Chicken & Rice Soup, Chef's Choice (12 oz./16 oz.)	\$2.69/\$3.49
Chili	Chicken Chili (12 oz./16 oz.)	\$2.89/\$3.59

### Friday

	Chicken Parmesan Panini	\$6.80
	Pho (Shrimp or Tofu)	\$6.49/\$7.49 (b)(4)
	Korean-Style Beef Burger	\$6.99
	Barbacoa Pulled Beef	\$7.49
	Balsamic Glazed Salmon*  , Cauliflower & Chickpea Curry	\$7.25/\$5.25
Soup	Lentil Soup   , Chef's Choice (12 oz./16 oz.)	\$2.69/\$3.49
Chili	Chicken Chili (12 oz./16 oz.)	\$2.89/\$3.59



Vegetarian



Vegan

\*Please be aware that fish may contain bones.



Our kitchen is not a gluten-free or allergen-free environment. All gluten-free menu items were determined based on the most current ingredient lists provided by our suppliers. This kitchen uses wheat flour and other wheat-based ingredients during production of other menu items. Our operation shares preparation, cooking, and serving areas, and designated gluten-free areas do not exist. Therefore, we cannot guarantee that any menu item is completely gluten-free or allergen-free.

### Salad Bar with Fresh Fruits, Vegetables, & Whole Grains

\$0.49 per ounce

Burritos or Bowls  
Made to Order

Healthy & Allergen Free  
Cuisine

**Chicken or Pork** \$6.75  
**Beef** \$7.75  
**Shrimp** \$8.75  
**Tofu** \$5.75  
**Vegetable** \$4.75

### Café Hours of Operation

6:30 am – 2:00 pm

#### Breakfast

6:30 am – 9:30 am

#### Continental Breakfast

9:30 am – 11:00 am

#### Lunch & Snacks

11:00 am – 2:00 pm











Legendary Hospitality Since 1917






# OHB Menu

\$0.49 per ounce








## Monday

<b>Vegetable Bar</b>	An assortment of fresh vegetables served daily	
<b>Entrées</b>	Thai Coconut Chicken Curry	Korean Beef Noodles with Vegetables
	Thai Basil Beef	Fish Korma with Salmon* 
	Orange & Soy Glazed Pork Loin	Chicken Tagine 
	Falafel with Pita Bread 	Chef's Choice
<b>Sides</b>	Mixed Vegetables  	Tandoori Sweet Potatoes 
	Sautéed Cabbage with Sesame Oil & Garlic  	Chef's Choice








## Tuesday

<b>Vegetable Bar</b>	An assortment of fresh vegetables served daily	
<b>Entrées</b>	Chipotle Pulled Chicken Tacos	Mexican Lasagna
	Chicken Enchilada	Cuban Mojo Roasted Pork Loin 
	Tex-Mex Steak Fajita	Paella Valencian
	Chicken Mole	Chef's Choice
<b>Sides</b>	Sautéed Kale  	Spanish Rice
	Green Beans & Carrots  	Chef's Choice






## Wednesday

<b>Vegetable Bar</b>	An assortment of fresh vegetables served daily	
<b>Entrées</b>	Linguine with Shrimp, Onions, & Peas	Spaghetti & Meatballs Marinara
	Chicken Provençal	Build-Your-Own Pasta Bar
	Roast Beef with Mustard, Garlic, & Fennel 	Grilled Salmon with Basil Pesto Sauce* 
	Pan-Seared Tilapia with Basil Gremolata* 	Chef's Choice
<b>Sides</b>	Parmesan Roasted Cauliflower 	Garlic Bread 
	Sautéed Spinach  	Chef's Choice

## Thursday

<b>Vegetable Bar</b>	An assortment of fresh vegetables served daily	
<b>Entrées</b>	Baked Honey Dijon Mustard Chicken 	Herb Roasted Turkey 
	Southern Smothered Pork Chops	Turkey Meatloaf Sliders
	Chicken Pot Pie	Leek & Potato Pancakes 
	Buttermilk Fried Chicken	Chef's Choice
<b>Sides</b>	Cranberry & Sage Stuffing 	Garlic Mashed Potatoes 
	Mashed Sweet Potatoes  	Chef's Choice

## Friday

<b>Vegetable Bar</b>	An assortment of fresh vegetables served daily	
<b>Entrées</b>	Blackened Catfish*	Buffalo Wings, BBQ Wings, Plain Wings
	Southern BBQ Pork Ribs	Lemon Pepper Wings, Garlic Parmesan Wings
	Cajun Chicken Lasagna	Fried Chicken & Biscuit Sliders
		Chef's Choice
<b>Sides</b>	Carrot Sticks & Celery Sticks  	Cajun Roasted Potatoes 
	Corn on the Cob  	Chef's Choice

\*Please be aware that fish may contain bones.