

## Faculty College 2026

### Menu

#### Tuesday, May 26

##### Welcome Supper – 6 pm to 7:30 pm

Fresh Garden Salad

Topped with Balsamic Vinaigrette Dressing; Dinner Rolls and Butter, Coffee, Hot Tea, Milk

##### Herb Roasted Chicken Breast-GF/DF

with Vegan Demi Sauce Wild Rice Pilaf Honey Glazed Carrots GF/DF

##### Vegetable Ragout

GF-DF VEGAN Slow Braised Squash, Cannellini Beans, Tomatoes, Peppers, Swiss Chard, Red Onions, Fresh Basil with Saffron Rice

Dessert - Flourless Chocolate Cake-GF

#### Wednesday, May 27

##### Breakfast Buffet – 8 am to 8:45 am

Whole Seasonal Fruit \*\*\* Chilled Orange Juice \*\*\* Chef's Selection of Fresh

Pastries/Breakfast Breads \*\*\* Scrambled Eggs Cheddar Cheese on the side \*\*\* DF, GF

Oatmeal Raisins, Brown Sugar and Cream on the side \*\*\* Regular and Decaf Coffee, Hot Tea

##### Lunch: Soup and Sandwich Buffet – Noon to 1 pm

\*\*\* Soup du Jour-Veg Broth Based Soup Served with Basket of Crackers \*\*\* Primavera

Pasta Salad with Vinaigrette Dressing-DF \*\*\* Mixed Green Salad Tomatoes, Cucumber, Hard Boiled Eggs, Red Onion, Carrots Selection of Dressings \*\*\*

Hickory Smoked Turkey-GF/DF \*\*\* Assorted Fresh Breads \*\*\* Lettuce Leaf, Vine Tomatoes, Red Onion

Veggie wrap

Swiss and Cheddar Cheese \*\*\* Plain Mayonnaise, Dijon Mustard & Butter \*\*\* Coffee and hot tea (Milk upon request)

##### PM Break 3:45 pm to 4:15 pm

Coffee, tea, water dispenser; Homemade bars & Gardetto's snack mix

### **Supper: Fajita Buffet**

Crisp Romaine Salad with Creamy Roasted Poblano Dressing, GF Queso Fresco, Roasted Corn and Fried Tortilla Strips \*\*\* Jicama Salad Cucumber, Red Onion, Cilantro and Red Chili Vinaigrette GF \*\*\* Freshly Fried Corn Tortilla Chips with Fire-Roasted Tomato Salad and Guacamole GF/DF \*\*\* Lime and Tequila-Flamed Chicken Fajitas- GF

(PEPPERS & ONIONS ON SIDE) \*\*\*\* Warm Flour and Corn Tortillas (Corn GF) Pico de Gallo, Sliced Jalapeño, Black Olives, Sour Cream, Shredded Cheddar GF \*\*\* Spanish Rice with Cilantro Black Beans with Roasted Green Chilies GF \*\*\* DESSERT Chocolate Mousse Cup GF/DF Lemon Cake Mousse Cup Coffee and hot tea (Milk upon request)

## **Thursday, May 28**

### **Breakfast Buffet – 8 am to 8:45 am**

Whole Seasonal Fruit \*\*\* Chilled Orange Juice \*\*\* Rosemary Roasted Potatoes \*\*\* DF GF Hot Oatmeal Raisins, Brown Sugar and Cream on the side '\*\*\* Scrambled Cheddar Cheese on the side \*\*\* Regular and Decaf Coffee, Hot Tea

### **Lunch: Burger Bar – Noon to 1 pm**

Garden Salad GF Vine Tomatoes, Cucumbers, Carrot Threads, Red Onion, Black Olives Ranch, White Balsamic, French Dressing \*\*\* Fruit display Vegetable Platter GF/DF \*\*\* Homemade Potato Chips GF \*\*\* Grilled Beef Burgers GF-DF Vegan Bean Burgers GF-DF \*\*\* Fresh Buns \*\*\* Leaf Lettuce, Vine Tomatoes, Red Onion, Cheddar and Swiss Cheese \*\*\* Mustard, Ketchup, Mayonnaise, Pickle Chips

### **PM Break 3:45 pm to 4:15 pm**

Coffee, tea, water dispenser; Cookies & Popcorn

### **Supper: Italian Buffet – 6 pm to 7 pm**

Garden Salad GF Vine Tomatoes, Cucumbers, Shredded Carrots, Red Onion, Black Olives Served with Ranch & White Balsamic Dressings \*\*\* Grilled Veggie Platter to Include: GF/DF Broccoli, Zucchini, Cauliflower & Carrots \*\*\* Grilled Chicken Breast with Marinara Sauce GF/DF Parmesan Cheese on Side \*\*\* Gluten Free Pizzas Assorted Pizzas \*\*\*\*Include no cheese\*\*\*\*  
\*\*\* DESSERT Seasonal Fresh Fruit Platter with Yogurt Dip

## **Friday, May 29**

### **Breakfast Buffet – 8 am to 8:45 am**

Whole Seasonal Fruit \*\*\* Chilled Orange Juice \*\*\* Chef's Selection of Fresh  
Pastries/Breakfast Breads \*\*\* Scrambled Cheddar Cheese on the side \*\*\* DF, GF, Hot  
Oatmeal Brown sugar, raisins and cream on the side \*\*\* Regular and Decaf Coffee, Hot Tea  
Granola bars and bagged chips/pretzels for the road home.

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