

# ACG Café ●●●

**BREAKFAST | 8 AM – 10:30 AM**

**LUNCH | 11:30 AM – 1:30 PM**



<b>MONDAY</b> Sept. 11	<b>TUESDAY</b> Sept. 12	<b>WEDNESDAY</b> Sept. 13	<b>THURSDAY</b> Sept. 14	<b>FRIDAY</b> Sept. 15
<b>Jamaican Jerk Spiced Chicken Breast:</b> roasted pineapple compote, red beans and herbed rice	<b>House Made Lasagna with Turkey Bolognese:</b> layers of fresh pasta, turkey bolognese, mozzarella cheese, fresh basil and garlic	<b>Chicken Enchilada Casserole:</b> layers of spiced chicken, corn tortillas, house made green chili sauce, cheddar and jack cheeses. Spanish rice and refried beans on the side	<b>Roasted Chicken Piccata:</b> slow roasted chicken breast, lemon, white wine, and caper butter sauce, paprika & herb roasted potato	<b>Build Your Own Mediterranean Mezze:</b> vegetarian stuffed grape leaves, hummus, baba ghanoush, cucumber-olive salad, spiced yogurt, crispy pita chips
<b>Vegetarian Jamaican Jerk Spiced Roasted Squash:</b> red beans and herbed rice [v]	<b>Vegetable Lasagna:</b> layers of fresh pasta, seasonal vegetables, mozzarella cheese, fresh basil and roasted garlic [v]	<b>Vegetable Enchilada Casserole:</b> roasted seasonal vegetables, corn tortillas, house made green chili sauce, cheddar and jack cheeses, Spanish rice and refried beans on the side [v]	<b>Cheese Tortellini:</b> lightly tossed in a white wine, lemon and garlic cream sauce with spinach and sun-dried tomato [v]	<b>Build Your Own Mediterranean Mezze:</b> vegetarian stuffed grape leaves, hummus, baba ghanoush, cucumber-olive salad, spiced yogurt, crispy pita chips [v]
Smoked Ham & Kale	Caramelized Onion & Mushroom	Heirloom Tomato & Ancho Chili	Roasted Pumpkin	Chicken, Lemon & Rice

Build your own salad bar, and chef's-choice seasonal composed salad, served daily.

[v] vegetarian | [vg] vegan | [↓g] made without gluten containing ingredients [s] seafood watch | [h] humane | [f] farm to fork



CLAREMONT UNIVERSITY CONSORTIUM  
*Serving* THE CLAREMONT COLLEGES

