

# THANKSGIVING MENU

Thursday, November 28<sup>th</sup> from 10:30am-8pm  
+ the following evening's overnight service 1:00am-4am

## Entrée (select one):

- Roasted Turkey Breast/Turkey Gravy (gs)
- Stuffed Butternut Squash/  
Quinoa/Pomegranate Molasses (gs) (vegan)

## Sides (includes all 4):

- Roasted Potato Gratin (gs)
- Roasted Fall Vegetables (gs) (vegan)
- Holiday Stuffing/Cranberry (gs) (vegan)
- Fall Salad  
w/Persimmon/Apple/Pomegranate/  
Pepitas/Citrus Vinaigrette (gs) (vegan)

\*(gs) Items are acceptable for those observing  
gluten-sensitive diets



# Happy Holidays

Tuesday and Wednesday, December 24<sup>th</sup>/25<sup>th</sup> 10:30am-8pm  
+ each following evening's overnight service 1am-4am

## Entrée (select one):

- Salmon Beurre Rouge (gs)
- Yam Quinoa Cake/Cherry Gastrique (gs) (vegan)

## Sides (includes all 3):

- Herbed Couscous (vegan)
- Roasted Vegetable Medley (gs) (vegan)
- Winter Salad w/Pickled Red Onions/Roasted  
Beets/Mandarin, Citrus-White Wine Vinaigrette (gs) (vegan)

\*(gs) Items are acceptable for those observing  
gluten-sensitive diets



## Rotisserie

### Celebrating Martin Luther King Jr.

**BBQ Brisket**  **\$6.75** **\$8.50**

Seasoned with salt, pepper, and cajun spice rub

**Lemon Pepper Chicken**  **\$4.50** **\$8.50**

**Yam Cake**   **\$4.35** **\$8.50**


Yam cake made with parsley, onion, and garlic. Topped with sauteed mushroom.

### Complements (select 3 with combo)

**Roasted Cauliflower**   **\$3.35**


**Yukon Gold Mashed Potatoes**   **\$3.00**

With butter and herbs

**Roasted Carrots**   **\$3.00**

**Garden Salad**   **\$4.25**

Served with house-made ranch

-  = Heart healthy
-  = High fiber
-  = Low sodium
-  = UC Davis Nourish
-  = Gluten free
-  = Vegan
-  = Vegetarian

## Wok








### Celebrating Lunar New Year

**Braised Pork with Egg (Thit Kho)** **\$6.75** **\$8.50**

Pork belly marinated with minced garlic, shallot, black pepper, and fish sauce. Simmered with coconut water and topped with fried garlic, fried onion, and chili oil.

### Sides (included with bowl)

**Jasmine Rice**   **\$1.95**

-  = Heart healthy
-  = High fiber
-  = Low sodium
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-  = Vegetarian

# Rotisserie



## Celebrating Lunar New Year

	A la carte	Combo
<b>Char Siu Ribs</b>	<b>\$6.75</b>	<b>\$8.50</b>

Seasoned with salt, pepper, and a sweet and savory sauce

<b>Mapo Tofu</b>	<b>\$5.00</b>	<b>\$8.50</b>
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Tofu with Sichuan peppercorn, chili flakes, bean paste, sherry, ginger, and five spice. Served with tamarini marinated soy crumbles.

**Combos include your choice between rice or chow mein plus Chinese Broccoli**

### Select One:

<b>Jasmine Rice</b>		<b>\$1.95</b>
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<b>Chow Mein</b>		<b>\$3.50</b>
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### Sides (included with combo)

<b>Chinese Broccoli</b>		<b>\$3.25</b>
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Customer may choose with or without oyster sauce

**A la carte (not included in combo)**

Veggie Egg Roll

+ \$2.00/ea

Egg Drop Soup

+ \$3.30 

-  = Heart healthy
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Food and Nutrition Services




# Rotisserie



## Entrée

	A la carte	Combo
<b>Fried Fish</b>	<b>\$6.75</b>	<b>\$8.50</b>

Comes with a side of remoulade for dipping


<b>Macaroni &amp; Cheese</b>		<b>\$3.35</b>	<b>\$8.50</b>
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## Complements

Combo plates come with your choice of 2 complements

<b>Black Eyed Peas</b>		<b>\$2.85</b>
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With turkey and bacon

<b>Vegan Black Eyed Peas</b>			<b>\$2.85</b>
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<b>Collard Greens</b>		<b>\$3.35</b>
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






Prepared with turkey

<b>Vegan Collard Greens</b>			<b>\$3.35</b>
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Prepared with oyster mushrooms

<b>Mac and Cheese</b>		<b>\$3.35</b>
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<b>Salad</b>			<b>\$4.25</b>
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Food and Nutrition Services



# Rotisserie



## Entrée

	A la carte	Combo
<b>Jamaican Jerk Chicken</b>	<b>\$7.40</b>	<b>\$8.50</b>

Served with pineapple salsa

<b>Caribbean Callaloo</b>			<b>\$4.75</b>	<b>\$8.50</b>
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## Complements

Combo plates come with one entrée and two sides







<b>Rice</b>			<b>\$1.95</b>
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<b>Red Beans and Rice</b>		<b>\$3.35</b>
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With ham

<b>Caribbean Callaloo</b>			<b>\$3.55</b>
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<b>Caribbean Cabbage Salad</b>			<b>\$4.25</b>
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Food and Nutrition Services




# Rotisserie



## Entrée

	A la carte	Combo
<b>Beef Ribs</b>	<b>\$7.90</b>	<b>\$8.50</b>

Served with Caroline BBQ sauce

<b>Mac and Cheese</b>		<b>\$4.00</b>	<b>\$8.50</b>
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## Complements

Combo plates come with one entrée, two complements, and dinner a roll

<b>Rice</b>			<b>\$1.95</b>
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<b>Mac and Cheese</b>		<b>\$4.00</b>
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






<b>Collard Greens</b>		<b>\$3.35</b>
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With turkey

<b>Vegan Collard Greens</b>			<b>\$3.35</b>
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With oyster mushrooms

<b>Salad</b>			<b>\$4.25</b>
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Food and Nutrition Services



# Rotisserie



## Entrée

**Smothered Chicken** A la carte \$5.25    Combo \$8.50

**Cajun Veggie Gumbo** \$5.25    \$8.50

## Complements

Combo plates come with rice and your choice of one side

**Rice** \$1.95

**Southern Fried Cabbage** \$3.35

**Southern Fried Cabbage w/Bacon** \$3.35

**Garden Salad** \$4.25

With meyer lemon white wine vinaigrette

- = Heart healthy
- = High fiber
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- = Vegetarian



Food and Nutrition Services



# Rotisserie



## Celebrating Juneteenth

**Smoked Beef Brisket** A la carte \$6.75    Combo \$8.75

**Fried Fish** \$6.75    \$8.75

**Okra Etouffee** \$5.00    \$8.50

Onions, bell peppers, celery, and okra simmered with tabasco, paprika, and old bay. Served over rice.

Combo plates come with either red beans and rice or steamed rice, plus 2 sides

**Red Beans & Rice with Ham** \$3.25

**Steamed Rice** \$1.75

## Compliments (both included with combo)

**Macaroni Salad** \$3.95

**Green Salad** \$3.95

Greens with shredded carrots, dried apricot, dried cherry, and citrus white wine vinaigrette

- = Heart healthy
- = High fiber
- = Low sodium
- = UC Davis Nourish
- = Gluten free
- = Vegan
- = Vegetarian



Food and Nutrition Services



# Rotisserie



## Happy 4th of July

**BBQ Pork Ribs** A la carte \$7.40    Combo \$8.50

Served with house made cherry BBQ sauce

**Portabella Mushroom Sandwich** \$6.90    \$8.50

Served with bell peppers, onion, balsamic dressing, and provolone cheese

**Hot Link** \$6.25    \$8.50

Beef and pork hot link with caramelized onions

## Complements (select 3 with combo)

**Baked Beans** \$3.25

**Coleslaw** \$3.00

Cabbage and carrots with diced green onion, apple cider vinegar, white pepper, dijon, and mayonnaise

**Corn on the Cob** \$2.50

With butter and herbs

**Corn on the Cob (vegan)** \$2.50

**Watermelon with Tajin** \$3.95

- = Heart healthy
- = High fiber
- = Low sodium
- = UC Davis Nourish
- = Gluten free
- = Vegan
- = Vegetarian



Food and Nutrition Services



Vegan

Vegetarian



(GS) No ingredients contain gluten

Meets UC Davis Nourish Guidelines

## Entrée:

**Corned Beef & Cabbage** (GS) A la carte/Meal \$6.75    \$8.50

**Lamb Cottage Pie** \$6.50    \$8.50

Ground lamb, carrots, celery, onion, and garlic layered with cheesy mashed potatoes

**Irish Stew** \$4.50    \$8.25

A vegan stew with potatoes, portobello, onion, carrots, and celery slow cooked in veggie broth and beer

*All meals include your choice of two compliments*

## Compliments (select 2 with combo meal):

**Steamed Baby Carrots** (GS) \$3.00

**Steamed Cabbage** (GS) \$2.50

**Roasted Red Potatoes** (GS) \$3.00

Potatoes seasoned with rosemary

**Green, White, and Orange Salad** (GS) \$3.95

Watermelon radish, baby arugula, shredded carrots, butternut squash, fennel, and a meyer lemon white wine vinaigrette