

CROSSBROW DINING FACILITY 1-7 June MENU (Lunch) (Mon-Sun)

1 June	2 June	*3 June	4 June	5 June	6 June	7 June
Creole Fish Fillets Tuscan Chicken Teriyaki Steak Jalapeno Rice Roasted Pepper Potatoes Peas w/ Mushrooms and Onions Roasted Cauliflower French Style Green beans	Honey Ginger Chicken Pepper Steak Cheese Manicotti Roasted Chopped Potatoes Italian Baked Bean Cauliflower Au Gratin Collard Greens Scalloped Corn	Baja Fish Taco Baked Mexican Chicken Stuffed Green Peppers Steamed Rice Hacienda Potatoes Corn Combo Roasted Butternut Squash Sesame Glazed Green Beans	Fish Onion-Lemon Baked Simmered Beef Cajun Chicken Dirty Rice Roasted Pepper Potato Carrots on the Griddle Okra Mélange Creole Green Beans	Baked Salmon Pineapple BBQ Meatballs Honey Mustard Chicken Breast Rissolle Potatoes Steamed Rice Calico Corn Mixed Vegetables Roasted Cauliflower	Turkey and Spinach Meatloaf Crispy Oven Baked Chicken Orzo w/ Lemon and Herbs Roasted Rosemary Potato Wedge Roasted Carrots w/ Rosemary Brussel Sprouts Broccoli Polonaise	Honey Ginger Chicken French Fried Shrimp Sweet Potatoes Southern Style Boston Baked Beans Cauliflower Au Gratin Collard Greens Scalloped Corn

Current Global Supply Chain issues may require menu changes without notice



***Wing Wednesday – 3 June**

CROSSBROW DINING FACILITY 1-7 June MENU (Dinner) (Mon-Sun)

1 June	2 June	3 June	4 June	5 June	6 June	7 June
Chicken Ala King	Baked Salmon	Basil Baked Fish	Grilled Pork Chops	Spinach Lasagna	Teriyaki Chicken	Baked Chicken
Baked Fish	Honey Sriracha Chicken	Turkey Breast Fillet	Cajun Meatloaf	Savory Baked	Cheese	Southwestern
O'Brien Potatoes	Steamed Brown Rice	Turkey Gravy	Red Beans & Rice	Chicken	Tortellini w/	Shrimp
Quinoa Southwest Pilaf	Garlic Mashed Potatoes	Mashed Potatoes	Crispy Potato Wedges	Italian Style Baked	Marina	Linguine
Hacienda Corn and Black	Herbed Green Beans	Jefferson Noodles	Corn on the Cob	Beans	Steamed Rice	Sicilian Brown
Beans	Fried Okra	Cauliflower	Cajun Style	Cilantro Lime	Baked Sweet	Rice w/
Peas	Braised Cabbage	Carrots	Vegetables	Brown Rice Pilaf	Potato	Vegetable
Stewed Tomatoes		Broccoli Parmesan	Peas w/ Onions	Broccoli	Grilled	Garlic Mashed
				Cauliflower	Asparagus	Potatoes
				Combo	Peas w/	Herbed Green
				Mexican Corn	Mushrooms &	Beans
					Onions	Fried Okra
					Fried	Braised
					Cauliflower	Cabbage

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CROSSBROW DINING FACILITY 8-14 June MENU (Lunch) (Mon-Sun)

8 June	*9 June	10 June	**11 June	12 June	13 June	14 June
Chicken Fajitas	Roast Beef	Sweet and Spicy	Almond Crusted Cod	BBQ Beef Cubes	Lemon Pepper	Jamaican
Baked Fish	Spaghetti w/Turkey Meat	Orange Salmon	Hamburger Yakisoba	Greek Lemon	Baked Chicken	Chicken
Pasta Primavera	Sauce	Chili Mac	Herbed Baked	Chicken	Braised Beef &	Creole Shrimp
O'Brien Potatoes	Pork Chop w/Pineapple	Chicken Kabob	Chicken	Basil Baked Fish	Noodles	Baked Beans
Quinoa Southwest Pilaf	Glaze	Brown Rice	Lyonnais Potatoes	Orzo Lemon Herb	Harvest Blend	Brown Rice
Hacienda Corn and Black	Mashed Potatoes	Cottage Fried Potatoes	Steamed Rice	Steamed Rice	Rice	Peas w/
Beans	Rice Pilaf	Peas and Carrots	Roasted Brussel	Grilled Asparagus	Buttered Egg	Mushrooms
Roasted Butternut Squash	Brussel Sprouts	Green Beans	Sprouts	Black Eyed Peas	Noodles	and Onions
Stewed Tomatoes	Cream Style Corn	w/Mushrooms	Corn O'Brien	Broccoli Combo	Scalloped Corn	Green Bean
	Roasted Zucchini &	Corn Calico	French Style Peas		Herbed Green	Sesame Glaze
	Tomatoes				Beans	Southern Style
					Roasted	Collard Greens
					Butternut	
					Squash	

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*Taco Tuesday – 9 June

**Philly Thursday- 11 June

CROSSBROW DINING FACILITY 8-14 June MENU (Dinner) (Mon-Sun)

8 June	9 June	10 June	11 June	12 June	13 June	14 June
Creole Fish Fillets	Turkey Nuggets	BBQ Chicken	Chicken Gumbo	Maple Glaze	Swiss Steak	Grilled Honey
Teriyaki Steak	Beef Stew	Pepper Steak	Fish Onion-Lemon	Salmon	w/Brown Gravy	Sriracha
Steamed Rice	Long Grain & Wild Rice	Quinoa Garden Pilaf	Baked	Pineapple BBQ	Stuffed Green	Chicken Chili
Roasted Pepper Potatoes	Oven Browned Potatoes	Roasted Chopped	Steamed Brown Rice	Meatballs	Peppers	Mac Steamed
Peas w/ Mushrooms and	Carrots	Potatoes	Mashed Potatoes	Islander Rice	w/Turkey and	Rice Baked
Onions	Snow Peas	Braised Cabbage	Carrots	O'Brien Potatoes	Lentils	Potato Oriental
Roasted Cauliflower	Grilled Asparagus	Garlic Peas	Green Beans w/Feta	Cauliflower	Brown Rice	Stir Fry
French Style Greenbeans		Fried Okra	Broccoli Polonaise	French Style	w/Tomatoes	Cabbage
				Green beans	Simmered Pinto	Fried Okra
				Vegetable Medley	Beans	Corn Combo
					Peas	
					Mediterranean	
					Grilled	
					Asparagus	
					Succotash	

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CROSSBROW DINING FACILITY 15-21 June MENU (Lunch) (Mon-Sun)

15 June	16 June	*17 June	18 June	19 June	20 June	21 June
Southwestern Sweet Potatoes Black Beans and Corn Baked Salmon w/ Herb Vinaigrette Mambo Pork Roast Steamed Rice Parsley Buttered Potatoes Garlic Peas Spinach Green Beans w/ Mushroom	Beef Stir Fry Sundried Tomato Pesto Pasta Mr. Z Baked Chicken Steamed Rice Orzo w/Lemon & Herbs Fried Okra Oriental Stir Fry Cabbage Sesame Glazed Green beans	Lasagna Shrimp Jambalaya Cajun Chicken Brown Rice Potatoes and Herbs Creole Green Beans Roasted Butternut Squash Honey Glazed Pea Pods and Carrots	Chicken Parmesan Meat Loaf Grilled Salmon w/ Citrus Butter Spicy Brown Rice Pilaf Mashed Potatoes Broccoli Herbed Green Beans Carrots	Polish Sausage Basil Baked Fish Spaghetti w/ Meatballs Ground Turkey Buttered Parsley Potatoes Steamed Rice Roasted Peppers and Onions Roasted Brussel Sprouts Mixed Vegetables	Savory Baked Chicken Slow Braised BBQ Beef Brown Rice Cottage Fried Potatoes Corn on the Cob Fried Cauliflower Braised Cabbage	Cheese Tortellini w/ Marinara Bourbon Chicken Steamed Rice Roasted Chopped Red Potatoes Roasted Carrots w/ Rosemary Corn Combo Broccoli Parmesan

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*Wing Wednesday – 17 June

CROSSBROW DINING FACILITY 15-21 June MENU (Dinner) (Mon-Sun)

15 June	16 June	17 June	18 June	19 June	20 June	21 June
Chicken Scampi Country Style Steak Lyonnaise Rice Roasted Pepper Potatoes Corn Whole Kernel Cauliflower Carrots	Barbecue Pork Loin Greek Lemon Chicken Scalloped Potatoes Buttered Egg Noodles Broccoli Combo Parmesan Brussel Sprouts Mediterranean Grilled Asparagus	Ginger BBQ Chicken Pork Roast Tenderloin Steamed Rice Baked Potato Halves Sauteed Cabbage w/Bacon Corn O'Brien Roasted Brussel Sprouts	Hot and Spicy Chicken Cantonese Spareribs Crispy Potato Wedges Quinoa and Garbanzo Beans Okra Medley Sauteed Green Beans w/ Button Mushrooms Cream-Style Sweet Corn	Baked Fish w/ Lemon Garlic Butter Braised Beef & Noodles Garlic Mashed Potatoes Mexican Rice Legacy Mexican Street Corn Ginger Glazed Carrots Cauliflower Parmesan	Chesapeake Bay Shrimp Chicken Kabob Glazed Sweet Potatoes Hopping John Rice Garlic Sauteed Spinach Peas w/Onions French Style Cut Green Beans	Beef Stew Herbed Baked Chicken Mashed Potatoes Rice Pilaf Green Beans w/ Mushrooms Cauliflower Japanese Stir Fry Vegetables

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CROSSBROW DINING FACILITY 22-28 June MENU (Lunch) (Mon-Sun)

22 June	23 June	24 June	*25 June	26 June	27 June	*28 June
Greek Lemon Marinated Chicken	Barbecue Pork Loin Meat Loaf	Roasted Pork Tenderloin	Country Style Fried Steak	Grilled Pork Chops Creole	Beef Stew Lemon Pepper	Greek Lemon Turkey Pasta
Basil Baked Fish	Savory Baked Chicken	Citrus Herb Chicken	Oven Fried Chicken	Shrimp Baked	Catfish	Oven Fried Fish
Pasta Primavera	Baked Mac and Cheese	Mediterranean Salmon	Southern Fried Catfish	Creole Spiced Chicken	Steamed Rice	Cottage Fried Potatoes
Buttered Parsley Potatoes	Mashed Potatoes	Roasted Pepper	Boston Baked Beans	Long Grain Wild Rice	Jefferson Noodles	Steamed Rice
Steamed Brown Rice	Black Eyed Peas	Potatoes	Brown Rice	Mashed Potatoes	Roasted Corn	Carrots
Carrots	Sauteed Cabbage w/Bacon	Brown Rice	Okra Mèlange	Garlic Sauteed	Green Beans	Corn Combo
Greek Style Grilled Vegetables	Cauliflower Combo	Peas	Peas w/ Mushrooms and Onions	Spinach	Roasted Brussel	Braised Cabbage
French Style Green Beans	Cornbread	Green Beans w/Feta	Corn on the Cob	Mixed Vegetables Garlic Peas	Sprouts	

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*Philly Thursday – Philly Thursday

CROSSBROW DINING FACILITY 22-28 June MENU (Dinner) (Mon-Sun)

22 June	23 June	24 June	25 June	26 June	27 June	28 June
Braised Spareribs French Fried Shrimp Steamed Rice Orzo w/Spinach, Tomato & Onion Herbed Green Beans Peas & Carrots Broccoli	Baked Mexican Chicken Southwestern Fish Mexican Rice Refried Beans w/Cheese Hacienda Green Beans Mexican Corn Roasted Brussel Sprouts	Grilled Steak Baked Salmon Rice Pilaf Baked Beans Spinach Cajun Style Vegetables Scalloped Corn	Chicken& Broccoli Stir Fry Teriyaki Steak Steamed Rice Roasted Red Chopped Potatoes Oriental Stir Fry Cabbage Corn O'Brien Herbed Green Beans	Chicken Florentine Parmesan Fish Italian Style Baked Beans Oven Browned Potatoes Cauliflower Au Gratin Carrots on the Griddle Broccoli	Swedish Meatballs Sweet and Spicy Orange Salmon Baked Sweet Potatoes Red Beans and Rice Southern Style Collard Greens Broccoli Stewed Tomatoes	Roast Beef Sundried Tomato Pasta Dirty Rice Mashed Potatoes Black Eyed Peas Carrots on the Griddle Mixed Vegetables

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CROSSBROW DINING FACILITY 29-30 June MENU (Lunch) (Mon-Sun)

29 June	30 June					
Creole Fish Fillets Tuscan Chicken Teriyaki Steak Jalapeno Rice Roasted Pepper Potatoes Peas w/ Mushrooms and Onions Roasted Cauliflower French Style Green beans	Honey Ginger Chicken Pepper Steak Cheese Manicotti Roasted Chopped Potatoes Italian Baked Bean Cauliflower Au Gratin Collard Greens Scalloped Corn					

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CROSSBROW DINING FACILITY 29-30 June MENU (Dinner) (Mon-Sun)

29 June	30 June					
Chicken Ala King Baked Fish O'Brien Potatoes Quinoa Southwest Pilaf Hacienda Corn and Black Beans Peas Stewed Tomatoes	Baked Salmon Honey Sriracha Chicken Steamed Brown Rice Garlic Mashed Potatoes Herbed Green Beans Fried Okra Braised Cabbage					

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