

Showcase Special Hours:

10:45 a.m. – 1:00 p.m.

or until sold out

*Menu and price subject to change

*No Showcase on Holidays

MARCH 2024

Scan me
to see
the menu
online



SUN	MON	TUE	WED	THU	FRI	SAT
Feb 25	26	27	28	29	1 Lemon Miso Salmon Garlic Mashed Potato Steamed Vegetables	2
3	4 Ramen Bar Char Siu Tonkotsu or Shrimp Shoyu Ramen	5 Beef Barbacoa Tacos Beef Barbacoa or Plant Based Chorizo Rice & Beans	6 Steak & Potato Salad Steak, Bacon, Roasted Potatoes & Bacon Sour Cream Dressing	7 Stir Fry Station Beef, Chicken, or Tofu Black Bean Sauce Teriyaki Sauce	8 Tom Yum Soup Chicken, Shrimp, Calamari or Tofu Jasmine Rice	9
10	11 Fried Poke Bowl Flash Fried Ahi Mac Salad, Rice, Seaweed Salad	12 SERRANO Nacho Bar Beef Chili, Chicken, or Plant Based Chorizo Beans & Toppings	13 Khao Soi Chicken or Tofu Noodles, Onion, Chili Oil, Coconut & Yellow Curry	14 Pasta Station Shrimp, Chicken, or Roasted Vegetables Pesto, Marinara, Garlic Cream Sauce	15 Corned Beef Cabbage, Carrots Roasted Red Potato	16
17	18 Banh Mi Sandwich Chicken or Tofu Pickled Vegetables Vermicelli Salad	19 Taco Salad Beef, Chicken, or Plant Based Chorizo Lettuce & Toppings in a Taco Shell	20 Gochujang Chicken Burrito House Mango Salsa Kim Chi Fried Rice	21 Fried Saimin & Teriyaki Chicken Egg, Onion, Sprout, Kamaboko, Cabbage, Luncheon Meat	22 Caesar Salad Korean Steak or Shrimp Romaine, Parmesan, Caesar Dressing	23
24	25 KALAMATA Gyros Beef & Lamb Gyro or House Falafel Greek Salad House Hummus	26 Prince Jonah Kuhio Kalanianaʻole Day No Showcase	27 Misoyaki Salmon Hapa Rice Namasu Vegetables	28 Tom Yum Soup Chicken, Shrimp, Calamari or Tofu Jasmine Rice	29 Guava Brisket Corn on the Cobb Garlic Mashed Potatoes	30 Menu Key Plant-Based Vegetarian
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General Manager: Callie Flood - cflood@queens.org
Chef Manager: Dustin Burton - dburton@queens.org
Retail Manager: Stephen Omoto - somoto@queens.org