

Harkness Cafeteria Hours:

6:15a.m. - 6:00p.m.

Breakfast: 6:15a.m.- 10:00a.m.

Lunch/Dinner: 10:30a.m.- 6:00p.m.

*Menu and price subject to change

*No Travel Cart on Holidays

APRIL 2024

Scan me
to see
the menu
online

SUN	MON	TUE	WED	THU	FRI	SAT
Menu Key Vegan Vegetarian	1 Chillies Chicken Beef Stroganoff Vegetable Lasagna	2 Lemon Sauce Chicken Beef Stew Stuffed Eggplant	3 Pork Adobo Furikake Crusted Salmon Cheese Ravioli	4 Hamburger Steak with Onion & Gravy Chicken Katsu Chickpea Sweet Potato Curry Garden Vegetable Chicken Chowder	5 Huli Huli Chicken Kalua Pork & Cabbage Baked Potato Bar Chef Made House Soup Clam Chowder	6 Lemon Caper Fish Guava Chicken Tofu Loaf
7 Shoyu Chicken Meat Lover's Mac & Cheese Tofu Vegetable Stir Fry Chicken Wild Rice	8 Beef & Broccoli Okinawan Roast Pork Cheese Tortellini Tomato Basil Bisque Chicken Noodle	9 Korean BBQ Chicken Spaghetti & Meatball Mushroom Cutlet Broccoli & Cheese Vegetable Beef Barley	10 Thai Beef Curry Orange Chicken Tofu Lemongrass Curry Minestrone Chicken & Wild Rice	11 Pork Guisantes Mac Nut Crusted Mahi Vegetable Nishime Butternut Squash Chicken Tortilla	12 Lau Lau Salmon Coulibiach Mac & Cheese Garden Vegetable Loaded Baked Potato	13 Beef Stew Coconut Crusted Mahi Portobello Stroganoff Creamy Red Pepper
14 Hamburger Steak With Onion & Gravy Chicken Parmesan Cheese Ravioli Corn & Chicken Chowder	15 Beef Pot Roast Pastelle Stew Mushroom Cutlet Creamy Red Pepper Vegetable Beef Barley	16 Sweet & Sour Pork Chicken Parmesan Eggplant Parmesan Minestrone Chicken & Wild Rice	17 Beef Stew Seafood Fettuccini Alfredo with Breadstick Vegan Meatloaf Cream of Broccoli Chicken Tortilla	18 Garlic Chicken Meatlover's Mac & Cheese Baked Potato Bar Garden Vegetable Loaded Potato Soup	19 HAWAIIAN PLATE Lau Lau Chicken Long Rice Tofu Lemongrass Curry Butternut Squash Chicken Noodle	20 Meatloaf & Gravy Chicken Katsu Curry Cheese Tortellini Tomato Basil
21 Steamed Fish with Ginger & Scallion Pork Adobo Spinach Casserole Lobster Bisque	22 Pork Guisantes Chicken Chow Mein Stuffed Pepper Creamy Red Pepper Chicken & Wild Rice	23 Coconut Crusted Fish Oyster Chicken Vegetable Lasagna Minestrone Vegetable Beef Barley	24 Chicken Katsu Curry Roast Pork with Mushroom Gravy Portobello Stroganoff Cream of Broccoli Chicken Tortilla	25 Guava Chicken Korean Fish Doree Spinach Casserole Cream of Mushroom Clam Chowder	26 HAWAIIAN PLATE Lau Lau Chicken Long Rice Tofu Lemongrass Curry Butternut Squash Chicken Noodle	27 Mac Nut Crusted Mahi Hamburger Steak with Onion & Gravy Vegetable Fried Saimin Broccoli & Cheese
28 Chillies Chicken Spaghetti & Meatball Vegetarian Chili Loaded Baked Potato	29 Chicken Papaya Country Fried Steak Tofu Loaf Creamy Red Pepper Vegetable Beef Barley	30 Japanese Beef Curry Lemon Caper Fish Baked Potato Bar Minestrone Loaded Baked Potato	May 1	2	3	4

General Manager: Callie Flood - cflood@queens.org
Chef Manager: Dustin Burton - dburton@queens.org
Retail Manager: Stephen Omoto - somoto@queens.org