

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

AUGUST 2026

General Manager: Callie Flood - cflood@queens.org

Executive Chef: Courtney Barry - cbarry@queens.org

Retail Manager: Stephen Omoto - somoto@queens.org

Supervisor: Jackie Tolentino - jatolentino@queens.org

SUN	MON	TUE	WED	THU	FRI	SAT
Menu Key  Vegan  Vegetarian  Mindful	Scan QR Code to view menu online		29	30	31	1 Beef Burgundy Steamed Fish with Ginger & Green Onion  Mushroom Cutlet  Chef's Choice Soup du Jour
2 Hamburger Steak Lemongrass Chicken  Baked Potato Bar   Chef's Choice Soup du Jour	3 Cajun Salmon Spaghetti & Meatballs  Lentil Shepherd's Pie   Broccoli & Cheese Chicken Noodle 	4 Korean Fish Doree Jambalaya  Stuffed Eggplant   Butternut Squash  Portuguese Bean	5 Chicken Katsu Curry Beef Broccoli  Wild Mushroom Bolognese   Red Pepper & Gouda  Italian Wedding 	6 Mac Nut Mahi Mahi Pastelle Stew  Vegetable Nishime   Garden Vegetable   Clam Chowder	7 Guava Chicken Kalua Pork & Cabbage  Loaded Tots    Tomato Basil Bisque  Chicken & Wild Rice 	8 Teri Chicken Steamed Fish with Lemon Caper Sauce   Mac & Cheese   Chef's Choice Soup du Jour
9 Beef Stew Chicken Marsala  Vegetable Lasagna   Chef's Choice Soup du Jour	10 Roast Turkey Pork Guisantes  Spaghetti & Vegan Meatball   Minestrone  Loaded Baked Potato	11 Chillies Chicken Thai Beef Curry  Portobello Stroganoff    Broccoli & Cheese Italian Wedding 	12 Country Fried Steak Seafood Sinigang   Baked Potato Bar    Butternut Squash  Thai Chicken Soup	13 Chinese Black Bean Fish Meat Lover's Mac  Chickpea, Spinach, Sweet Potato Curry   Red Pepper & Gouda  Lobster Bisque	14 Beef Stew Chicken Karaage  Spinach Casserole   Garden Vegetable   Chicken & Corn Chowder	15 Salisbury Steak Chicken Parmesan  Vegetable Fried Saimin   Chef's Choice Soup du Jour
16 Garlic Chicken Beef Lasagna  Eggplant Parmesan   Chef's Choice Soup du Jour	17 Tandoori Chicken Okinawan Roast Pork Stuffed Shells   Garden Vegetable   Chicken Noodle 	18 Chicken & Andouille Sausage Gumbo Miso Poached Swai  Vegan Meatloaf   Tomato Basil Bisque  Vegetable Beef Barley	19 Hamburger Steak Cajun Chicken Alfredo Vegetable Enchilada   Cream of Mushroom  Loaded Baked Potato	20 Steamed Fish with Lemon Caper Sauce Pork Pinakbet Mushroom Cutlet   Red Pepper & Gouda  Chicken Tortilla	21 HAWAIIAN PLATE Lau Lau Chicken Long Rice  Mac & Cheese   Minestrone  Portuguese Bean	22 Pot Roast Korean BBQ Chicken Portobello Stroganoff   Chef's Choice Soup du Jour
23 Chillies Chicken Sauteed Mahi & Fruit Salsa  Vegetable Curry   30 Oyster Chicken Fish Doree Spinach Casserole  	24 Beef Stroganoff Chicken Katsu Broccoli & Cheddar Quiche   31 Roast Pork Mushroom Gravy Chicken Cacciatore  Spaghetti & Vegan Meatball  	25 Pastelle Stew Chicken Tikka Masala Stuffed Peppers   Garden Vegetable  Clam Chowder	26 Japanese Beef Curry Garlic Chicken Lentil Shepherd's Pie   Tomato Basil Bisque  Chicken Noodle 	27 Pork Adobo Salmon Coulibiac Eggplant Parmesan   Minestrone  Italian Wedding 	28 Squid Luau Chicken Parmesan Vegetable Nishime   Red Pepper & Gouda  Loaded Baked Potato	29 Country Fried Steak Crispy Onion Chicken Vegan Meatloaf   Chef's Choice Soup du Jour

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

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SUN	MON	TUE	WED	THU	FRI	SAT
Menu Key  Plant-Based  Vegetarian  Mindful	Scan QR Code to view menu online 		29	30	31	1
2	3 Banh Mi Sandwich Chicken or Tofu  Pickled Vegetables Vermicelli Salad	4 Carnitas Bowl or Plant Based Chorizo  Shredded Pork or Plant Based Chorizo Rice & Beans	5 <i>Wellness Wednesday</i> Thai Shrimp & Avocado Salad  Shrimp, Avocado, Napa Cabbage, Mint, Diced Mango	6 Tom Yum Soup Chicken, Shrimp & Calamari, or Tofu Jasmine Rice	7 Korean Steak Kim Chi, Vegetables, Rice & Mac Salad	8
9	10  Ramen Bar Tantan or Miso  Char Siu, Shrimp, or  Tofu & Vegetables	11  Baja Fish Tacos or Tofu Tacos  Spanish Rice, Black Beans & Pico de Gallo	12  <i>Wellness Wednesday</i> Red Curry Chicken or Falafel Quinoa Bowl Chicken or Tofu over Coconut Quinoa with Fresh Vegetables & Honey Peanut Sauce	13 Pasta Station Shrimp, Chicken, or Roasted Vegetables  Pesto, Marinara, Garlic Cream Sauce	14  Misoyaki Salmon Hapa Rice Namasu Vegetables	15
16	17 KALAMATA: Gyros Beef & Lamb Gyro, or Falafel   Greek Salad House Hummus	18 Taco Salad Bowl Beef, Chicken or Plant Based Chorizo  Lettuce & Toppings in a Taco Shell	19  <i>Wellness Wednesday</i> Pesto Farro Risotto Chicken or Tofu over Pesto Risotto with Roasted Vegetables	20  Khao Soi Chicken or Tofu Noodles, Onions, Chili Oil, Coconut & Yellow Curry	21 Stuffed Salmon Crab, Shrimp & Panko Mix with Citrus Cream Sauce & Rice Pilaf	22
23 30	24 Fried Poke Bowl Flash Fried Ahi or Seasoned Tofu  Rice, Mac & Seaweed Salads 31 Caesar Salad Steak or Salmon  Romaine, Parmesan, Caesar Dressing	25 Beef Barbacoa Tacos Beef Barbacoa or Plant Based Chorizo  Rice & Beans	26  <i>Wellness Wednesday</i> Buddha Bowl Salmon or Tofu  over Brown Rice with Vegetable & Ginger Lime Dressing 	27 Beef Pho Beef Brisket, Rice Noodles, Carrots, Onions, Jalapeños, Cilantro, Lime	28  Fried Saimin & Char Siu Pork Egg, Onion, Sprouts, Kamaboko, Cabbage, Luncheon Meat	29