

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

OCTOBER 2023

Scan me
to see
the menu
online

SUN	MON	TUE	WED	THU	FRI	SAT
1 Mac Nut Crusted Mahi Hamburger Steak with Onion & Gravy Vegetable Fried Saimin Garden Vegetable	2 Oyster Sauce Chicken Okinawan Roast Pork Baked Potato Bar Creamy Red Pepper Vegetable Beef Barley	3 Thai Beef Curry Mac Nut Crusted Mahi Tofu Loaf Minestrone Loaded Baked Potato	4 Sweet & Sour Pork Meatloaf & Gravy Stuffed Pepper Cream of Broccoli Chicken Tortilla	5 Country Fried Steak Steamed Fish With Ginger & Green Onion Tofu Lemongrass Curry Garden Vegetable Chicken & Corn Chowder	6 Mochiko Chicken Seafood Fettuccini Alfredo with Breadstick Spinach Casserole Tomato Basil Bisque Clam Chowder	7 Pork Adobo Black Bean Fish Vegetable Lasagna Lobster Bisque
8 Crispy Onion Chicken Beef Chili In Bread Boule Vegetable Curry Chicken Noodle	9 Mapo Tofu Karaage Chicken Cheese Ravioli with Creamy Tomato Sauce Tomato Basil Bisque Chicken Noodle	10 Pork Guisantes Chicken Parmesan Eggplant Parmesan Broccoli & Cheese Vegetable Beef Barley	11 Lemon Caper Fish Pork Tonkatsu Vegetable Curry Minestrone Chicken & Wild Rice	12 Beef Stew Salmon Coulibiac Vegetable Fried Saimin Cream of Mushroom Chicken Tortilla	13 HAWAIIAN PLATE Lau Lau Huli Huli Chicken Mushroom Cutlet Garden Vegetable Lobster Bisque	14 Beef Pot Roast Shoyo Chicken Tofu Lemongrass Curry Cream of Mushroom
15 Steam Fish with Ginger & Green Onions Chillies Chicken Spinach Casserole Loaded Baked Potato	16 Chicken Katsu Beef Stroganoff Vegetable Lasagna Creamy Red Pepper Lobster Bisque	17 Kalua Pork & Cabbage Hunan Chicken Tofu Loaf Minestrone Loaded Baked Potato	18 Panko Crusted Salmon Pork Adobo Stuffed Eggplant Cream of Broccoli Chicken Tortilla	19 Pastele Stew Korean Fish Doree Baked Potato Bar Garden Vegetable Chicken & Corn Chowder	20 Garlic Chicken Hamburger Steak Chickpea & Sweet Potato Curry Tomato Basil Bisque Clam Chowder	21 Lemon Caper Fish Beef Stew Cheese Tortellini Cream of Mushroom
22 Oyster Sauce Chicken Meat Lover's Macaroni & Cheese Tofu Vegetable Stir Fry Chicken Wild Rice	23 Spaghetti & Meatballs Lemongrass Chicken Vegetable Chili served I an Bread Boule Tomato Basil Bisque Chicken Noodle	24 Roast Pork & Gravy Japanese Beef Curry Portobello Stroganoff Broccoli & Cheese Vegetable Beef Barley	25 Chinese Ginger Fish Chillies Chicken Tofu Lemongrass Curry Minestrone Chicken & Wild Rice	26 Pork Guisantes Chicken Papaya Cheese Ravioli Cream of Mushroom Chicken Tortilla	27 HAWAIIAN PLATE Lau Lau Squid Luau Stuffed Pepper Garden Vegetable Lobster Bisque	28 Garlic Chicken Furikake Fish Vegetable Curry Creamy Red Pepper
29 Hamburger Steak With Onion & Gravy Korean BBQ Chicken Cheese Tortellini Corn & Chicken Chowder	30 Salisbury Steak Chicken Piccata Baked Potato Bar Creamy Red Pepper Vegetable Beef Barley	31 Sweet & Sour Pork Korean Fish Doree Chickpea & Sweet Potato Curry Minestrone	NOV 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