

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

MARCH 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
1 Kalua Pork & Cabbage Chicken Adobo Baked Ziti  Butternut Squash 	2 Roast Pork with Mushroom Gravy Chicken Cacciatore  Portobello Stroganoff  Broccoli & Cheese  Chicken & Wild Rice	3 Hamburger Steak Korean BBQ Chicken Chickpea, Spinach & Sweet Potato Curry  Garden Vegetable  Clam Chowder	4 Panko Crusted Pollock Pork Adobo Stuffed Eggplant  Tomato Basil Bisque  Chicken Noodle	5  Chicken Pot Pie  Potato  Beef Stew Tofu Loaf  Cream of Mushroom  Vegetable Beef Barley	6 Seafood Sinigang Chillies Chicken Loaded Tots  Creamy Red Pepper  Loaded Baked Potato	7 Pastelle Stew Mac Nut Mahi Spinach Casserole  Minestrone  Vegetable Beef Barley
8 Country Fried Steak Orange Garlic Chicken Vegetable Fried Saimin  Cream of Broccoli 	9 Beef Stroganoff Guava Chicken Tofu Lemongrass Curry  Butternut Squash  Chicken & Corn Chowder	10 Pork Pinakbet Mochiko Chicken Stuffed Shells  Broccoli & Cheese  Vegetable Beef Barley	11 Beef Burgundy Chicken Parmesan Vegetable "Chik'n" Enchilada  Garden Vegetable  Chicken & Wild Rice	12 Pork Tonkatsu Steamed Fish with Lemon Caper Sauce  Vegan Meatloaf  Tomato Basil Bisque  Clam Chowder	13 Spaghetti & Meatballs Furikake Salmon Eggplant Parmesan  Cream of Mushroom  Chicken Noodle	14 Beef Stew Lemongrass Chicken Mushroom Cutlet  Creamy Red Pepper 
15 Sauteed Mahi with Tropical Fruit Salsa  Oyster Chicken Baked Potato Bar  Chicken Noodle	16 Meat Lover's Macaroni & Cheese Chicken Karaage Broccoli Cheddar Quiche  Cream of Broccoli  Chicken Tortilla	 18 Shoyu Chicken Whiskey Glazed Salmon Lentil Shepherd's Pie  Butternut Squash  Lobster Bisque	18 Pastele Stew Chicken Katsu Curry Vegetable Nishime  Broccoli & Cheese  Chicken & Corn Chowder	19  Garlic Chicken Turkey Stroganoff Wild Mushroom Bolognese  Garden Vegetable  Clam Chowder	20 Salmon Coulibiach Kalua Pork & Cabbage Stuffed Peppers  Tomato Basil Bisque  Chicken & Wild Rice	21 BBQ Baked Chicken Steamed Fish With Ginger & Green Onion  Mac & Cheese  Cream of Mushroom 
22 Hamburger Steak Chicken Marsala Vegetable Lasagna  Red Pepper & Cheese 	23 Country Fried Steak Tandoori Chicken  Chickpea, Spinach & Sweet Potato Curry  Minestrone  Vegetable Beef Barley	24 Japanese Beef Curry Korean Fish Doree Portobello Stroganoff  Cream of Broccoli  Loaded Baked Potato	25 Pork Tofu Watercress Guava Chicken Baked Potato Bar  Butternut Squash  Chicken Tortilla	26 HAWAIIAN PLATE Lau Lau Chicken Long Rice  Spaghetti with Vegan Meatballs  Broccoli & Cheese  Lobster Bisque	27 Beef Stew Mac Nut Mahi Mahi Baked Ziti  Garden Vegetable  Chicken & Corn Chowder	28 Salisbury Steak Crispy Onion Chicken Vegetable Fried Saimin  Tomato Basil Bisque 
29 Garlic Chicken Beef Lasagna Eggplant Parmesan  Cream of Mushroom 	30 Korean BBQ Chicken Okinawan Roast Pork Tofu Pancit  Garden Vegetable  Chicken Noodle	31 Smothered Pork Chillies Chicken Vegan Meatloaf  Tomato Basil Bisque  Vegetable Beef Barley	APR 1	 <p>Menu Key</p> <p> Vegan</p> <p> Vegetarian</p> <p> Mindful</p>	 <p>Scan QR Code to view menu online</p>	