· LEMON TREE CAFE CALENDAR ·



DENOTES A LEMON TREE CAFE SERVICE DAY

· LEMON TREE GAFE MENU ·

SEPTEMBER

TUESDAY, SEPTEMBER 9TH - V*-

Starter: Spinach Salad with Balsamic

Vinaigrette

Entrée: Spaghetti and Meatballs Bread: Parmesan Breadsticks

Dessert: Lemon Cupcakes with Blueberry

Compote



TUESDAY. SEPTEMBER 23RD

Starter: Elote Corn Salad

Entrée: Pork Carnitas Tacos with Chipotle Crema and Salsa Verde

Side: Pinto Beans & Rice

Dessert: Chocolate Cupcake with Mexican

Hot Chocolate Frosting

TUESDAY, SEPTEMBER 30TH - V*-

- Blackberry Pecan Parfait with Maple Granola
- Everything Bagel Focaccia
- Vegetable Frittata
- Potatoes O' Brien
- Cinnamon Roll Bites

THURSDAY, SEPTEMBER 4TH

Starter: Caesar Salad Entrée: Chicken Piccata Side: Vegetable Couscous

Bread: Focaccia

Dessert: Caramel Apple Cupcake

THURSDAY, SEPTEMBER 11TH – V* ¬

Starter: Parmesan Mushrooms

Entrée: Kentucky Vegetable Burgoo

Bread: Southern Cornbread

Dessert: Pumpkin Cobbler with Vanilla

Bean Ice Cream

THURSDAY, SEPTEMBER 18TH -

Starter: Broccoli Cheddar Soup Entrée: Salmon en Papillote Side: Leeks & Potatoes

Bread: Buttered Rolls

Dessert: Crème Brûlée Cookie

THURSDAY, SEPTEMBER 25TH.

Starter: Sweet & Spicy Bacon Topped

Deviled Eggs

Entrée: Baked Cod with Creole Sauce

Side: Basmati Rice Pilaf Bread: Twisty Breadsticks Dessert: Key Lime Pie

Please be patient and remember that this is a student-run restaurant.

Seating will begin at 11:50am for each service.

- V* – FULLY VEGETARIAN OR VEGETARIAN OPTION AVAILABLE

· LEMON TREE GAFE MENU ·

OCTOBER

TUESDAY, OCTOBER 7TH - V*-

Starter: Cream of Tomato Soup

Entrée: Roasted Root Vegetable Grain

Bowl with Creamy Tomato Pesto **Bread**: Parmesan Breadsticks

Dessert: Carrot Cupcakes with Cream

Cheese Frosting

TUESDAY. OCTOBER 21ST-

Starter: Tossed Salad with Ginger Dressing

Entrée: Kentuckyaki Salmon Bowl Side: Jasmine Rice & Mukimame Bread: Japanese Milk Bread

Dessert: Matcha Cupcake with Strawberry

Coulis



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THURSDAY, OCTOBER 2ND -

Starter: Hummus & Pita

Entrée: Chicken Shawarma Couscous

Bowl with Tzatziki
Side: Greek Salad

Dessert: Orange Cinnamon Cake

THURSDAY, OCTOBER 9TH-

Starter: Pimento Cheese Plate

Entrée: Picnic Burgers with Caramelized

French Onion Sauce Side: Potato Wedges

Dessert: Berry Cheesecake

_TTHURSDAY, OCTOBER 16TH – V*–

Starter: Bruschetta Crostini

Entrée: Chicken Parmesan OR Eggplant

Parmesan

Bread: Herbed Italian Rolls

Dessert: Salted Caramel Brownies

THURSDAY, OCTOBER 23RD

Guest Chef's:

Chef Tanya Whitehouse & Chef Tem Burikhanov

Menu is TBD

THURSDAY, OCTOBER 30TH - V*-

Starter: Tossed Green Salad with Balsamic

Vinaigrette

Entrée: Three Cheese Shells in Tomato

Sauce

Bread: Herbed Italian Rolls Dessert: Cannoli Cake

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· LEMON TREE GAFE MENU ·

NOVEMBER

TUESDAY, NOVEMBER 4TH-

Starter: Wedge Salad with Thousand

Island Dressing

Entrée: Pulled Barbeque Pork

Side: Southern Green Beans, Mashed

Potatoes

Bread: Cornbread

Dessert: Pineapple Upside Down Cake



Starter: Asian Pickled Vegetable Tray Entrée: Miso Ramen with Sautéed Baby

Bok Choy & Spiced Tofu

Bread: Scallion Pancakes with Soy Ginger

Dipping Sauce

Dessert: Lemon & Black Sesame Tart

TUESDAY, NOVEMBER 18TH

Student Menu Development Project

Menu is TBD



THURSDAY, NOVEMBER 6TH-

Starter: Italian Salad

Entrée: Sun Dried Tomato & Basil Chicken

Side: Lemon Herb Orzo

Bread: Parmesan Garlic Focaccia **Dessert**: Raspberry White Chocolate

Cheesecake

THURSDAY, NOVEMBER 13TH -

Starter: Cranberry Jalapeno Dip with

Crostini

Entrée: Turkey & Herb Gravy

Side: Brown Butter & Garlic Mashed Potatoes, Parmesan Green Beans

Bread: Honey Oat Rolls

Dessert: Pumpkin Cobbler with Vanilla

Bean Ice Cream

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