



# FOOD FOR THOUGHT

Weeks of 3/1/2021 – 3/4/2021 **MENU**

## SOUPS & SIDES

<b>Soup:</b> Creamy Baked Potato	
Small	\$2.49
Large	\$3.49
<b>French Fries</b>	\$1.99

## SALADS

<b>Side Garden Salad</b>	\$2.25
<i>(Can be made without gluten and vegan)</i>	
<i>Crisp romaine lettuce with cucumber, tomato, red onion, carrots and croutons.</i>	

<b>Classic Caesar Salad</b>	\$4.49
<i>Crisp romaine lettuce, croutons, parmesan cheese, red onions and tomatoes with Caesar dressing.</i>	

<b>Pesto Quinoa Grain Bowl</b>	\$4.49
<i>(vegan and made without gluten)</i>	
<i>Quinoa, spinach, grape tomato, cucumber, and pine nuts tossed in pesto sauce.</i>	

Add grilled chicken for \$1.99

*Dressing options: Ranch, Caesar, House Vinaigrette, Bleu Cheese, or Honey Mustard.*

## BRICK-OVEN PIZZA

<b>Cheese</b> <i>(Vegetarian)</i>	\$4.99
<i>House-made red sauce, with mozzarella cheese</i>	

<b>Buffalo Chicken</b>	\$5.49
<i>House-made Buffalo-bleu cheese sauce, Buffalo chicken, and mozzarella cheese</i>	

<b>Margherita</b> <i>(Vegetarian)</i>	\$5.49
<i>Basil pesto, sliced tomato and mozzarella cheese</i>	

*Optional add-on toppings \$\$.50 each*  
*Pepperoni, bacon, vine-ripe tomatoes, crispy chicken, grilled chicken*

## SANDWICHES

<b>Breakfast Sandwich</b>	\$3.49
<i>Egg, bacon, and cheddar cheese on a soft roll or focaccia bread</i>	

<b>Classic Grilled Cheese Sandwich</b> <i>(Vegetarian)</i>	\$5.49
<i>Cheddar and provolone cheeses, on focaccia bread, served with house fried potato chips, and a pickle.</i>	

<b>Caprese Panini</b> <i>(vegetarian)</i>	\$5.49
<i>Vine-ripened tomato, provolone cheese and fresh pesto on toasted focaccia, served with house fried potato chips, and a pickle.</i>	

<b>½ Sandwich &amp; Cup of Soup or Fries</b>	\$5.99
<i>(Grilled Cheese or Panini)</i>	

<b>Buffalo Chicken Wrap</b>	\$5.99
<i>Crispy buffalo chicken, romaine lettuce and bleu cheese sauce in a whole wheat wrap, served with house fried potato chips, and a pickle.</i>	

## ENTREES

<b>House-made Chicken Fingers</b>	\$6.49
<i>Served with French Fries, pickle and choice of sauce: Honey Mustard, BBQ, Bleu Cheese or Buffalo Sauce.</i>	

### Weekly Highlight:

<b>Southwest Macaroni &amp; Cheese</b>	Entrée \$5.99
<i>Our traditional macaroni &amp; cheese topped with sliced turkey, roasted red pepper and chipotle sauce.</i>	

## DESSERTS

<b>Brownie or Cookie Sundae</b>	\$2.49
<i>Warm brownie or chocolate chip cookie with vanilla ice cream and whipped cream.</i>	

<b>Fudgy Brownie or Chocolate Chip Cookie</b>	\$1.49
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<b>Jumbo Blueberry Muffin</b>	\$1.99
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## BEVERAGES

<b>Milkshake</b>	\$2.99
<i>(Vanilla, Chocolate, or Strawberry)</i>	


<b>Assorted Beverages</b>	\$1.49
<i>Assorted bottled beverages, coffee, hot tea</i>	



*The Hospitality Program at Monroe Community College  
welcomes you to **Food For Thought**.  
Our students are available to serve you in this instructional laboratory  
Monday through Thursday from 11:30 a.m. to 1:00 p.m. for dine-in service  
The restaurant is open for take-out and grab & go service 11:30 a.m. to 1:15 p.m.*

*The faculty, staff, and students thank you  
for your patronage.*

*Please call **292-FOOD (x3663)** for reservations and information about Food For Thought*

*Check-out our Facebook  page at @FoodForThoughtMCC*

*Order online! <https://order.tbdine.com/food-for/pickup>*



**Hospitality Management**  
MONROE COMMUNITY COLLEGE