# Chinese Food

**Daily Items:** These items are available everyday.

- **Orange Chicken**: Sweet and tangy chicken in an orange sauce
- **Kung Pao Chicken**: Stir-fried chicken with vegetables in a spicy sauce
- **Beef Broccoli**: Stir-fried beef with fresh broccoli in a garlic ginger sauce
- **Bamboo Fried Rice**: Thai jasmine rice with eggs and fresh mixed vegetables
- **Egg Rolls**: Spring rolls with fresh bean sprouts and mixed vegetables
- **Dim Sum of the Day**: Traditional Chinese dumplings stuffed with vegetables
- **Chow Mein**: Stir-fried noodles with mixed vegetables in a garlic, ginger, and scallion sauce
- **Mixed Vegetables**: Sautéed cabbage, cauliflower, Chinese broccoli, carrots, and onions, in a garlic soy sauce

## Southeast Asian

- **Pad Thai**: Traditional Thai noodles with egg and vegetables in a sweet and spicy sauce
- **Green Curry Chicken**: Thai green curry with chicken and Thai spices
- **Cashew Chicken**: Diced chicken breast with cashews and dried chilies in an oyster stir-fried sauce

## Vegetarian Entrées

- **Sweet and Sour Tofu**: Sautéed tofu with pineapple, onions, bell peppers, tomatoes in a sweet and sour sauce
- **Pumpkin Curry**: Diced pumpkin cooked in a coconut yellow curry paste

## Cold Entrée

- **Thai Cucumber Salad**: Sliced cucumbers and onions marinated in rice vinegar
- **Papaya Salad**: Shredded papaya, tomatoes, Chinese green beans with chili lime, and fish sauce
- **Tofu Salad**: Firm tofu with Asian vegetables and ponzu sauce
Monday, September 21, 2015

**Southeast Asian**
- BEEF ASADO- Filipino Stir fried beef marinated in vinegar, garlic, and soy sauce
- THAI BBQ CHICKEN-Marinated chicken in a coconut curry sauce
- MALAYSIAN BEEF SATAY-Grilled beef skewers marinated in lime juice, coconut milk, soy sauce w/ peanut sauce
- **Vegetarian Entrée**
  - MAPO EGGPLANT-Braised eggplant and tofu in a spicy sauce
  - VEGETABLES TEMPURA-Cauliflower, broccoli, carrots and sweet potatoes in a tempura batter

**Cold Entrée**
- SEAWEED SALAD-Seaweed marinated in rice vinegar, sesame oil, sugar, soy sauce, and grated ginger, topped with toasted sesame seeds and thinly sliced scallions
- GLASS NOODLE SALAD-Soft glass noodles, green onions, cucumbers, Thai chilies, lime juice, and fish sauce
- CABBAGE SALAD-Shredded cabbage with Mandarin oranges and homemade dressing

Tuesday, September 22, 2015

**Japanese and Korean**
- KIMCHI FRIED RICE-Fried rice with spicy kimchi
- MARINATED BEEF-Steak marinated and grilled in a ginger soy sauce
- SPICY CHICKEN-Dark meat chicken in a spicy Korean hot pepper sauce
- **Vegetarian Entrée**
  - KIMCHI STEW-Kimchi with tofu and hot Korean chili paste
  - ZUCCHINI JEON-Zucchini coated in a thin batter of flour and egg

**Cold Entrée**
- SEAWEED SALAD-Seaweed marinated in rice vinegar, sesame oil, sugar, soy sauce, and grated ginger, topped with toasted sesame seeds and thinly sliced scallions
- NOODLE SALAD-Yakisoba noodles, bean sprouts, green onions, and sweet soy sauce, topped with fried garlic
- KIMCHI SALAD-Mixed kimchi with fresh carrots, green onions, and sesame seed
Wednesday, September 23, 2015

**Japanese and Hawaiian**

KAHLUA PORK-Slow cooked Hawaiian pork with pineapple, soy sauce, brown sugar, rice vinegar and coconut milk
HAWAIIAN FRIED RICE-Fried rice with pineapple and curry powder
CHICKEN KATSU-Fried chicken cutlets with a ponzu dipping sauce

**Vegetarian Entrée**

STIR-FRIED TOFU-Sautéed tofu with Asian vegetables and garlic in a stir-fried sauce
KUNG PAO TOFU-Stir-fried tofu with zucchinis, onions, carrots, dried chilies in a spicy kung pao sauce

**Cold Entrée**

POKE-Cubed raw Ahi tuna and cucumbers marinated in sea salt, sesame oil, lime juice, and soy sauce, topped with seaweed and chopped chili peppers
GREEN SALAD-Mixed green salad with Asian sesame dressing and fried noodles
TOFU SALAD-Firm tofu with Asian vegetables and ponzu sauce

Thursday, September 24, 2015

**India and Thai**

CHICKEN TIKKA MASALA-Chicken marinated in yogurt and Indian spices
CHICKEN SATAY-Thai chicken kabob marinated in a coconut soy sauce with a peanut dipping sauce
YELLOW CURRY-Thai curry with chicken and Asian vegetables

**Vegetarian Entrée**

EGGPLANT CURRY-Chinese eggplant in a Thai red curry
SPICY BEAN CURD-Tofu with vegetables in a chili stir-fried sauce

**Cold Entrée**

PAPAYA SALAD-Shredded papaya, tomatoes, and Chinese green beans, in a chili, lime, and fish sauce
GLASS NOODLE SALAD-Soft glass noodles, green onions, cucumbers, Thai chilies, lime juice, and fish sauce
SPRING ROLL-Fresh vegetables wrapped in rice paper with glass noodles, cucumbers, mint, and carrots
**Southeast Asian**

PAD SEE EW-Flat rice noodles with Chinese broccoli in a sweet soy sauce
RAMA CHICKEN-Grilled chicken in a peanut curry sauce
JAKARTA CHICKEN-Fried chicken with Indonesian spices

**Vegetarian Entrée**

GOLDEN TOFU-Fried tofu with green onions tossed in a sweet chili sauce
EGGPLANT CURRY-Eggplant in a curry sauce

**Cold Entrée**

SPRING ROLL-Fresh vegetables wrapped in rice paper with glass noodles, cucumbers, mint, and carrots
CUCUMBER SALAD-Thinly sliced cucumbers with rice vinegar, red onions, and sesame seeds
SESAME RICE SALAD-Jasmine rice with sesame oil, red onions, lime juice, chili flakes, mint, spinach, and soy sauce

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**India and Thai**

CHICKEN GARAM MASALA-Indian spiced chicken
BEEF SATAY-Beef marinated in a curry coconut soy sauce served with a peanut sauce
CHICKEN SAMOSA-Crispy fried wrappers filled with chicken and spices

**Vegetarian Entrée**

CREAM CHEESE WONTON-Fried wonton filled with cream cheese and sliced onions
VEGAN WOK TOFU-Sautéed tofu and vegetables in a vegan beef seasoning

**Cold Entrée**

COOL CUCUMBER RAITA-Sliced cucumbers, garlic, minced fresh mint, salt, raisins, ground black pepper, and low fat yogurt
GLASS NOODLE SALAD-Soft glass noodles, green onions, cucumbers, Thai chilies, lime juice, and fish sauce
TOFU SALAD-Firm tofu with Asian vegetables and ponzu sauce