

JULY 2024

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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

SUN	MON	TUE	WED	THU	FRI	SAT
Menu Key Vegan Vegetarian	1 Oyster Chicken Tourtière Meat Pie Tofu Lemongrass Curry ✓ Smoked Meat Sandwich Tomato Basil Bisque ✓ Chicken Noodle	2 Karaage Chicken Pastele Stew Vegetable Lasagna ✓ Broccoli & Cheese ✓ Vegetable Beef Barley	3 Oven Sesame Chicken Mac Nut Crusted Mahi Cheese Tortellini ✓ Minestrone ✓ Chicken & Wild Rice	4 BBQ Chicken Chili Cheese Dogs Baked Potato Bar ✓ Butternut Squash ✓ Chicken Tortilla	5 Lau Lau Squid Luau Stuffed Pepper ✓ Garden Vegetable ✓ Loaded Baked Potato	6 Lemongrass Chicken Black Bean Fish Mac & Cheese ✓ Creamy Red Pepper ✓
7 Bulgogi Pork Chicken Parmesan Cheese Ravioli ✓ Garden Vegetable ✓ Loaded Potato	8 Spaghetti & Meatball Pork Tonkatsu Spaghetti with Gardien Vegan Meatball ✓ Creamy Red Pepper ✓ Chicken Noodle	9 Meatloaf And Gravy Crispy Onion Chicken Vegan Meatloaf ✓ Minestrone ✓ Loaded Potato	10 Chillies Chicken Beef Lasagna Vegetarian Lasagna ✓ Cream of Broccoli ✓ Chicken Tortilla	11 Guava Chicken Country Fried Steak Vegan Chicken Tenders ✓ Garden Vegetable ✓ Chicken & Wild Rice	12 Meat Lover's Cheesy Mac Salmon With Lemon Caper Sauce Macaroni & Cheese ✓ Butternut Squash ✓ Chicken Noodle	13 Beef Stew Chicken Curry Katsu Baked Potato Bar ✓ Tomato Basil ✓ Loaded Potato
14 Steamed Fish With Lemon Caper Sauce Hamburger Steak With Onion & Gravy Cheese Tortellini ✓ Lobster Bisque	15 Chillies Chicken Roast Pork with Mushroom Gravy Tofu Lemongrass Curry ✓ Tomato Basil Bisque ✓ Chicken Noodle	16 Spaghetti & Meatballs Mochiko Chicken Vegetable Lasagna ✓ Broccoli & Cheese ✓ Vegetable Beef Barley	17 Country Fried Steak Mahi Veracruz Vegetarian Chili ✓ Minestrone ✓ Chicken & Wild Rice	18 Chicken Katsu Curry Beef Lasagna Cheese Tortellini ✓ Butternut Squash ✓ Chicken Tortilla	19 Lau Lau Chicken Long Rice Vegetarian Lau Lau ✓ Garden Vegetable ✓ Loaded Baked Potato	20 Hamburger Steak With Onion & Gravy Chillies Chicken Vegetable Fried Saimin ✓ Creamy Red Pepper ✓
21 Beef Pot Roast Chicken Parmesan Cheese Ravioli ✓ Corn & Chicken Chowder	22 Chicken Papaya Beef & Broccoli Baked Potato Bar ✓ Creamy Red Pepper ✓ Vegetable Beef Barley	23 Thai Beef Curry Korean Fish Doree Mac & Cheese ✓ Minestrone ✓ Loaded Baked Potato	24 Chicken Wing Bar Pork Guisantes Vegetable Curry ✓ Cream of Broccoli ✓ Chicken Tortilla	25 Panko Salmon Shoyu Chicken Mushroom Cutlet ✓ Garden Vegetable ✓ Chicken & Corn Chowder	26 Meat Lover's Cheesy Mac Karaage Chicken Pesto Cheese Ravioli ✓ Chef Made Soup ✓ Clam Chowder	27 Pork Tonkatsu Curry Chicken Vegan Meatloaf ✓ Lobster Bisque
28 Chillies Chicken Spaghetti & Meatball Eggplant Parmesan ✓ Chicken Noodle	29 Steamed Fish with Ginger & Green Onion Chicken Katsu Portobello Stroganoff ✓ Butternut Squash Soup ✓ Chicken Noodle	30 Beef Pot Roast Seafood Fettuccini Alfredo Cheese Tortellini ✓ Broccoli & Cheese ✓ Vegetable Beef Barley	31 Beef Stew Chillies Chicken Vegetable Quiche ✓ Minestrone ✓ Chicken & Wild Rice	AUG 1	2	3

General Manager: Callie Flood - cflood@queens.org
Executive Chef: Leilani Page – lpage@queens.org
Retail Manager: Stephen Omoto - somoto@queens.org