

JULY 2024

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Showcase Special Hours:

10:45 a.m. – 12:45 p.m.

or until sold out

*Menu and price subject to change

*No Showcase on Holidays

SUN	MON	TUE	WED	THU	FRI	SAT
Menu Key  Plant-Based  Vegetarian	1 Ramen Bar Char Siu Tonkotsu or Shrimp Shoyu Ramen	2 SERRANO Nacho Bar Beef Chili, Chicken, or Plant Based Chorizo  Beans & Toppings	3 Achiote Pork Burrito Spanish Rice Cotija Elotes	4 NO SHOWCASE Independence Day 	5 Stir Fry Station Beef, Chicken, or Tofu  Black Bean Sauce Teriyaki Sauce	6
7 	8 Caesar Salad Steak or Salmon Romaine, Parmesan, Caesar Dressing	9 Pork Carnitas Bowl Shredded Pork or Plant Based Chorizo  Rice & Beans	10 Lemon Miso Salmon Garlic Mashed Potato Steamed Vegetables	11 Steak & Potato Salad Steak, Bacon, Roasted Potatoes & Bacon Sour Cream Dressing	12 Teriyaki Chicken Bowl Teriyaki Chicken or Tofu  over Rice with Kimchi & Seaweed Salad	13
14	15 Fried Poke Bowl Flash Fried Ahi Mac Salad, Rice, Seaweed Salad	16 Taco Salad Beef, Chicken, or Plant Based Chorizo  Lettuce & Toppings in a Taco Shell	17 KALAMATA Gyros Beef & Lamb Gyro or Falafel  Greek Salad House Hummus	18 Stuffed Salmon Crab, Shrimp & Panko Citrus Cream Sauce Rice Pilaf		20
21	22 Thai Shrimp and Avocado Salad Shrimp, Napa Cabbage Avocado, Diced Mango	23 Chicken Street Tacos Chicken Tinga or Plant Based Chorizo  Rice & Refried Beans	24 Brown Butter Salmon Tomato Caper Sauce, Rice Pilaf & Vegetables	25 Tom Yum Soup Chicken, Shrimp, Calamari or Tofu  Jasmine Rice	26 Guava Brisket Corn on the Cobb Garlic Mashed Potatoes	27
28	29 Pork Bulgogi Rice with Furikake Seasonal Vegetables Kim Chi	30 SERRANO Nacho Bar Beef Chili, Chicken, or Plant Based Chorizo  Beans & Toppings	31 Khao Soi Chicken or Tofu  Noodles, Onion, Chili Oil, Coconut & Yellow Curry	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