

NOVEMBER 2024

Showcase Special Hours:

10:45 a.m. – 1:00 p.m. or until sold out

*Menu and price subject to change

*No Showcase on Holidays

General Manager:

Executive Chef:

Retail Manager:

Supervisor:

Callie Flood - cflood@queens.org

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Stephen Omoto - somoto@queens.org

Jackie Tolentino - jatolentino@queens.org

SUN	MON	TUE	WED	THU	FRI	SAT
<p>Menu Key</p> <p> Plant-Based</p> <p> Vegetarian</p>		<p>Scan QR Code to see menu online</p>	30	31	1 Misoyaki Salmon Hapa Rice Namasu Vegetables	2
3	4 Banh Mi Sandwich Chicken or Tofu  Pickled Vegetables Vermicelli Salad	5 Pork Carnitas Bowl Shredded Pork or Plant Based Chorizo  Rice & Beans	6 Gochujang Chicken Burrito House Mango Salsa Kim Chi Fried Rice	7 Pasta Station Shrimp, Chicken, or Roasted Vegetables  Pesto, Marinara, Garlic Cream Sauce	8 Guava Brisket Corn on the Cobb Garlic Mashed Potatoes	9
10	11 Fried Poke Bowl Flash Fried Ahi or Seasoned Tofu  Mac Salad, Rice, Seaweed Salad	12 Nacho Bar Beef Chili, Chicken, or Plant Based Chorizo  Beans & Toppings	13 Brown Butter Salmon Tomato Caper Sauce, Rice Pilaf & Vegetables	14 Tom Yum Soup Chicken, Shrimp, Calamari or Tofu Jasmine Rice	15 Pork Bulgogi Rice with Furikake Seasonal Vegetables Kim Chi	16
17	18 Ramen Bar Char Siu Tonkotsu or Shrimp Shoyu Ramen	19 Taco Salad Beef, Chicken, or Plant Based Chorizo  Lettuce & Toppings in a Taco Shell	20 KALAMATA: Gyros Beef & Lamb Gyro or Falafel Greek Salad House Hummus	21 Pasta Station Shrimp, Chicken, or Roasted Vegetables  Pesto, Marinara, Garlic Cream Sauce	22 Khao Soi Chicken or Tofu Noodles, Onion, Chili Oil, Coconut & Yellow Curry	23
24	25 Caesar Salad Steak or Salmon Romaine, Parmesan, Caesar Dressing	26 Chicken Street Tacos Chicken Tinga or Plant Based Chorizo  Rice & Refried Beans	27 BOWLFUL: Teriyaki Chicken or Tofu Bowl  Teriyaki Chicken or Tofu over Rice with Kimchi & Seaweed Salad		29 Thai Shrimp and Avocado Salad Shrimp, Napa Cabbage Avocado, Diced Mango	30