

DECEMBER 2024

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

General Manager:
Executive Chef:
Retail Manager:
Supervisor:

Callie Flood - cflood@queens.org
 Leilani Page - lpage@queens.org
 Stephen Omoto - somoto@queens.org
 Jackie Tolentino - jatolentino@queens.org

SUN	MON	TUE	WED	THU	FRI	SAT
1 Garlic Chicken Sauteed Mahi with Fruit Salsa Vegan 'Meat'loaf VG Cream of Broccoli V	2 Okinawan Roast Pork Chillies Chicken Portobello Stroganoff V Butternut Squash V Chicken & Corn Chowder	3 Spaghetti & Meatballs Oyster Chicken Tofu Vegetable Stir Fry VG Broccoli & Cheese V Vegetable Beef Barley	4 Pork Tonkatsu Steamed Fish with Lemon Caper Sauce Tofu Loaf V Garden Vegetable VG Chicken & Wild Rice	5 Japanese Beef Curry Garlic Chicken Cheese Tortellini V Tomato Basil Bisque V Clam Chowder	6 Lau Lau Squid Luau Baked Potato Bar with Vegetarian Chili V VG Cream of Mushroom V Chicken Noodle	7 Meat Lover's Macaroni & Cheese Chicken Piccata Tofu Pancit VG Creamy Red Pepper V
8 Kalua Turkey & Cabbage Coconut Crusted Mahi Eggplant Parmesan V Loaded Baked Potato	9 Bangkok Beef Smothered Chicken Chickpea & Potato Curry VG Cream of Broccoli V Chicken Tortilla	10 Chicken Katsu Curry Steamed Salmon with Lemon Butter Sauce Lentil Stew VG Butternut Squash V Lobster Bisque	11 Beef Stew Mochiko Chicken Mac & Cheese V Broccoli & Cheese V Chicken & Corn Chowder	12 Roast Pork with Mushroom Gravy Mahi Veracruz Stuffed Eggplant V Garden Vegetable VG Clam Chowder	13 Country Fried Steak Huli Huli Chicken Cheese Ravioli V Tomato Basil Bisque V Chicken & Wild Rice	14 Pork Adobo Mac Nut Crusted Fish with Butter Citrus Sauce Vegetable Fried Saimin V Cream of Mushroom V
15 Chili Cheese Dogs Chicken Parmesan Mushroom Cutlet V Chicken Noodle	16 Pork Guisantes Panko Crusted Mahi Vegetable Lasagna V Minestrone V Vegetable Beef Barley	17 Thai Beef Curry Garlic Chicken Spinach Casserole V Cream of Broccoli V Loaded Baked Potato	18 Mapo Tofu Guava Chicken Vegan 'Meat'loaf VG Butternut Squash V Chicken Tortilla	19 Meatloaf & Gravy Salmon Coulibiac Portobello Stroganoff V Broccoli & Cheese V Lobster Bisque	20 HAWAIIAN PLATE Lau Lau Chicken Long Rice Stuffed Peppers V Garden Vegetable VG Chicken & Corn Chowder	21 Beef Pot Roast Oven Sesame Chicken Cheese Ravioli V Tomato Basil Bisque V
22 Chicken Katsu Black Bean Fish Mac & Cheese V Chicken & Wild Rice	23 Meat Lover's Macaroni & Cheese Korean BBQ Chicken Tofu Vegetable Stir Fry VG Creamy Red Pepper V Chicken & Wild Rice	24 Beef Stroganoff Okinawan Roast Pork Eggplant Parmesan V Vegetable Minestrone V Chicken Noodle	 Rosemary Brown Sugar Roasted Pork Loin Lentil Shepherd's Pie VG	26 Chicken Wing Bar Steamed Fish with Ginger & Scallions Vegetable Curry V Butternut Squash V Loaded Baked Potato	27 Pork Adobo Karaage Chicken Baked Potato Bar with Vegetarian Chili V VG Broccoli & Cheese V Chicken Tortilla	28 Chicken Curry Seafood Fettuccini with Garlic Breadstick Tofu Loaf V Lobster Bisque
29 Spaghetti & Meatballs Oyster Chicken Mushroom Cutlet V Tomato Basil Bisque V	30 Hamburger Steak with Onions & Gravy Shoyu Chicken Tofu Pancit VG Garden Vegetable VG Chicken Noodle	31 Pork Guisantes Panko Crusted Salmon Stuffed Eggplant V Tomato Basil Bisque V Vegetable Beef Barley	JAN 1	2	3	4