

**CAFETERIA LUNCH MENU**  
**WEEK OF OCTOBER 11<sup>TH</sup>, 2021**

**MONDAY**

**Hot Pot** – Soup du Jour... Sm.2.45/Lg. 2.95

**Entree** – Roast Beef Panini with Havarti Dill Cheese, Caramelized Onions & Horseradish Sauce served with French Fries...8.95

**TUESDAY**

**Hot Pot** – Soup du Jour... Sm.2.45/Lg. 2.95

**Entree** – Chicken with Creamy Mushrooms and Snap Peas over Risotto...8.25

**WEDNESDAY**

**Hot Pot** – Soup du Jour... Sm.2.45/Lg. 2.95

**Chef's Features** – Meatloaf with Spaghetti and Seasonal Vegetables...8.25

**THURSDAY**

**Hot Pot** – Soup du Jour... Sm.2.45/Lg. 2.95

**Chef's Table** – Brown Sugar Bourbon Pork Loin with Scalloped Potatoes, Peas & Pearl Onions...8.95

**FRIDAY**

**Hot Pot** – New England Clam Chowder... Sm.3.15 /Lrg.3.95

**Chef's Table** – Balsamic Salmon with Jasmine Rice and Bok Choy...9.95

*Before Placing your Order, Please Inform your Server If a Person in Your Party Has a Food Allergy*



**Hours of Operation**

*Monday – Friday  
6:30 AM – 6:30 PM*

***Breakfast:***  
*6:30 AM – 10:00 AM*

***Lunch:***  
*11:30 AM – 2:00 PM*

**Food Services Team:**

**Associate Director:**  
Joanna Ioannidis  
617-573-3148

**Food Service Manager:**  
Mike Comora  
617-573-3145

**Supervisor:**  
Nina Maiuri  
617-573-6541

**Registered Dieticians:**  
Janaelle D Humbert  
617-573-3146

Cynthia Imboywa  
617-573-3147