## Menu for week of May 13th to May 17th

**Managed by CulinArt Group, the café at Teachers College is open Monday through Friday for Breakfast: 8:00AM to 11:00AM and Monday through Thursday for Lunch / Dinner: 11:30AM to 7:30PM and Friday for Lunch: 11:30AM to 2:30 PM**

**Director of Dining Services: Martin Weil | Executive Chef Mike D’Abundo**
**Phone: 212.678.3168 | Email: MWeil@culinartinc.com**

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### MONDAY 05.13

**WAKIN’ UP**
- Egg White, Turkey, Avocado Quesadilla*

**SOUPER SOUPS**
- Pork and Bean Chili
- Chicken and Tortellini Soup

**CHEF’S TABLE**
- Roasted Chicken, Honey Mustard Sauce

**VEGETARIAN**
- Zucchini Stuffed Portobello Mushroom

**SIDES**
- Sun Dried Tomato and Basil Polenta
- Broccoli with Garlic and Oil

**RAMEN**
- Double Pork
- Golden Chicken

**UPMARKET DELI**
- Prosciutto, Arugula Red onion and Asiago Panini

**PIZZA VILLAGGIO**
- Clam and Béchamel Pie
- Prosciutto Calzone

**CITY GRILL**
- Loaded Baked Potato

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### TUESDAY 05.14

**WAKIN’ UP**
- Wild Mushroom Breakfast Burrito*

**SOUPER SOUPS**
- Vegetarian Chili
- Split Pea with Ham

**CHEF’S TABLE**
- Pork Chop with Pearl Onion and Wild Mushroom

**VEGETARIAN**
- Ceviche Style Vegetable Tostadas

**SIDES**
- Saffron Rice Pilaf
- Vegetable Medley

**CARVERY**
- Roasted Leg of Lamb

**UPMARKET DELI**
- Blackened Shrimp, Creole Red Cabbage Slaw, Thousand Island Dressing

**PIZZA VILLAGGIO**
- Crab Fra Diablo Pie
- Mushroom Calzone

**CITY GRILL**
- Craft Burger BBQ Pulled Pork and Grilled Beef Burger with Black Pepper Salted Fries

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### WEDNESDAY 05.15

**WAKIN’ UP**
- Breakfast Enchilada*

**SOUPER SOUPS**
- Chicken and Cannellini Chili
- Italian Wedding

**CHEF’S TABLE**
- Wellness Wednesday Seared Cod Primavera

**VEGETARIAN**
- Wellness Wednesday Four Bean Spring Ragout

**SIDES**
- Toasted Faro
- Roasted Cauliflower

**CARVERY**
- Roasted Pork Shoulder, Rosemary and Thyme Gravy

**UPMARKET DELI**
- Tuscan Chicken, Sautéed Kale and Roasted Pepper Panini

**PIZZA VILLAGGIO**
- Shrimp Parmesan Pizza
- Meatball Calzone

**CITY GRILL**
- Grilled Salmon over Blood Orange, Arugula and Pecan Salad

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### THURSDAY 05.16

**WAKIN’ UP**
- Smoked Salmon and Scallion Omelet*

**SOUPER SOUPS**
- Tukey and Chorizo Chili
- Bacon and Corn Chowder

**CHEF’S TABLE**
- Sweet and Sour Chicken

**VEGETARIAN**
- Sweet and Sour Tofu

**SIDES**
- Ginger Garlic Rice
- Stir Fried Vegetables

**CARVERY**
- Braised Brisket of Beef

**UPMARKET DELI**
- Buttermilk Fried Chicken on a Waffle with Fried Pickles

**PIZZA VILLAGGIO**
- Truffle Wild Mushroom Pie
- Spinach Calzone

**CITY GRILL**
- Portobello Burger, Sautéed Kale, Gruyere with One Side

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### FRIDAY 05.17

**WAKIN’ UP**
- Poached Egg over Avocado Sour Dough Toast

**SOUPER SOUPS**
- Chipotle Sausage Chili
- Texas Beef Soup

**CHEF’S TABLE**
- Mongolian Beef

**VEGETARIAN**
- Vegetarian Meat Loaf

**SIDES**
- Steamed Herb Potato
- Roasted Cauliflower and Broccoli

**RAMEN**
- Double Pork
- Golden Chicken

**UPMARKET DELI**
- Carolina Pulled Pork, Cheddar Cheese, Spicy Slaw 6 foot Hero

**PIZZA VILLAGGIO**
- Kielbasa Red Onion Yam
- Pepperoni Calzone

**CITY GRILL**
- Pork Kebab with Two Sides

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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