



MENU



November 15th, 17th, 29th
11:30am-1:00pm-Tues/Thurs

BREAD

Breads Basket

Traditional Mission Roll (v)
Buttermilk Biscuits

SOUP & SALAD BAR Included

Soup of the Day

Carrot-Ginger (Back by popular demand)

Salad Bar

Garlic Confit Vinaigrette
Greek Yogurt-Dijon Creamy Dressing

ENTRÉES

Fish Tacos(3ea) \$15

Beer battered cod, seasoned cabbage, pickled onions, jalapeños, scallions, chipotle-avocado aioli drizzle, cilantro, spicy green chili salsa.

Chili Verde \$14

Traditional Mexican dish pork simmered with tomatillos, chiles and spices, Spanish rice, Ola pinto beans w/cotija, cilantro, lettuce & radish garnish.

Chicken Parmesan \$15

Chicken breast breaded in seasoned breadcrumbs & parmesan cheese, tangy red sauce, mozzarella, mashed potatoes, sauteed asparagus, basil chiff.

Buticha (V) \$13

Ethiopian “egg” scramble from chickpeas, with kale, beets, tomatoes & Injera.

BEVERAGES

Coke, Diet Coke \$2
7- Up, Diet 7- Up \$2
Root Beer \$2
Hot Tea \$2
Coffee \$2
Sparkling Water \$3

DESSERTS

Included w/Lunch

Lemon Sheet Cake

Ala Carte (V) - \$3

Almond Cookies



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Student Managers:

Adanech T
Elijah G
Tina R

