



MISSION BISTRO

Spring Menu

Tuesdays and Thursdays
11:30 a.m. to 1:00 p.m.
Hospitality Management Building

Cafeteria-Style Entrées

Vegetable Lasagna

Tempting lasagna stack with grilled garden vegetables, red sauce, almond ricotta, Puttanesca sauce with fresh vegan basil pesto drizzle

Marry Me Chicken

Definite crowd-pleaser penne pasta dish of pan-seared chicken simmered in creamy garlic-parmesan cheese sauce w/herbs, spices and sundried tomatoes, parsley

Red Snapper

Red snapper filet, baked with garlic, lemon and just a touch of Cajun spice dust. Served atop herbed rice with fava beans, seared lemon and parsley

Smash Burger

Two patties smash-grilled with caramelized onions, aged cheddar, brioche bun, seasoned fries, burger garnish

(Included with Entrée)

Soup & Salad Bar

\$14

Mission Roll 

Lentil Soup 

House Ranch

Chipotle-Sherry Vinaigrette

\$16

Desserts

\$16

Blueberry Coffee Cake

Chocolate Rice Pudding 

Beverages

\$12

Iced Tea

Lemonade

Tractor Flavor of the Day

Coffee & Hot Tea



Explore culinary arts, baking techniques, managing restaurants, the intricacies of food and wine pairings, the operation of food trucks, sustainable tourism practices, and much more with Mission College's Hospitality Management program. Learn about our degree and certificate offerings at hm.missioncollege.edu

