

MISSION BISTRO

Spring Menu

Every Tuesday and Thursday
from 2/20 to 3/6
11:30 a.m. to 1:00 p.m.
Hospitality Management Building

Cafeteria-Style Entrées

Tofu Spring Rolls

Crispy tofu, slivered and Julienne vegetables, herbs, rice paper wraps, peanut sauce.

Miso Glazed Salmon

Salmon Fillet, miso marinade, sous-vide then broiled, white rice, Bok Choy.

Ox-Tails

Meaty Ox tails simmered tender, creamy polenta, steamed vegetables.

Smash Burger

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

\$10

\$14

\$15

\$12

(Included with Entrée)

Soup & Salad bar

Mission Roll 🌿

Homemade Ranch Dressing

Red Wine Vinaigrette

Desserts

Decadent Chocolate Cake

Mixed Fruit Cobbler 🌿

Beverages

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