

PANTHER NIGHTS DINNER



Pickup Only
Fridays between 12pm and 3pm
@Randall Dining Commons



Heat & Serve Dinner for 4 people
Includes: Main Dish/ Protein, 2 Side Dishes, Salad,
& Dessert

\$35.00

| | | Select meal to order | Quantity |
|-----------------------|---|--------------------------|----------|
| June 14th | Braised Beef Bourguignon | <input type="checkbox"/> | ----- |
| June 21 st | Honey Dijon Panko Crusted Salmon | <input type="checkbox"/> | ----- |
| June 28 th | BBQ Pork Spare Ribs (4th of July Special) | <input type="checkbox"/> | ----- |
| July 11th | Carnitas Taco Kit | <input type="checkbox"/> | ----- |
| July 19 th | Bacon Wrapped Meatloaf | <input type="checkbox"/> | ----- |

Date _____

Name _____

Email Address _____

Phone Number _____

Food must be ordered by Wednesday at 3pm for Friday pickup by visiting the Randall Dining Commons Available to all Chapman Staff and Faculty.

Send orders to hany.mansour@sodexo.com or call 714-912-5753 for any questions.



June 14th

Braised Beef Bourguignon

Cabernet Demi-Glace

Fingerling Potatoes

Roasted Baby Carrots, Crimini Mushrooms, Pearl Onions

Classic Caesar Salad

Raspberry Bread Pudding

June 21st

Sesame Crusted Salmon w/Honey Garlic Sauce

Jasmine Rice with Scallions

Roasted Asparagus

Chinois Salad

Coconut Mochi Bar

June 28th (4th Of July Kit)

BBQ Pork Spare Ribs

5 Cheese Macaroni & Cheese

Brown Sugar Baked Beans

Roasted Brussel Sprouts

Wedge Salad

Peach Cobbler

July 11th

Slow Roasted Carnitas

Corn Tortillas

Salsa Roja, Pickled Onions, Limes

Spanish Rice & Cumin Scented Black Beans

Esquite Salad

Tortilla Chips

Arroz con leche (Mexican rice pudding)

July 19th

Bacon Wrapped Meatloaf (Special recipe made with lamb, veal, & pork)

Port Wine Sauce

Scalloped Potatoes

Honey Dijon Roasted Baby Carrots

Boconcini Salad

Apple Struedel

