

**SARGENT CHOICE NIGHT - March 21<sup>st</sup> 2013 - 5PM → 9 PM**  
**FRESH FOOD COMPANY AT MARCIANO COMMONS**



**Pizza**

 Whole Wheat Margarita Pizza

*Buffalo Chicken Pizza*

*Shrimp Pesto Pizza*

 *Herbed Pizza with Balsamic Glaze*

**Soup**

 Moroccan Lentil & Chickpea Soup

**Entrees**

**Pasta with Chicken & Roasted Vegetables in a Garlic White Wine Sauce**

*Chicken marinated in garlic and lemon tossed with freshly made whole wheat linguine, asparagus, roasted red peppers, and peas.*



**Halal Certified Beef Top Round with Horseradish Sauce**

*Halal Beef Top Round prepared in a garlic and rosemary rub served with roasted vegetable mirepoix and roasted Maine potatoes.*

**Sizzling Shrimp Gazpacho Salad**

*Marinated shrimp served hot over a bed of mesclun and mixed vegetables. Topped with house made whole-wheat croutons.*



**Grilled Peanut Butter and Banana Sandwich with Granola**

*Peanut butter and banana served on Whole Wheat Texas toast with a Sargent Choice granola crust served with a fresh fruit salad.*

**Lemon and Herb Grilled Chicken served with Whole Wheat Cous Cous, Mixed Green Salad with Sweet Pickled Red Onions**

*Chicken marinated with mint and lemon served with whole wheat cous cous, a mixed green salad featuring a house-made Apple Dijon dressing, and freshly pickled red onions.*



**Herb Crusted Pacific Cod with Clam Infused Broth - Marine Stewardship Council Certified Cod**

*Herb-crusted cod with a clam infused broth served alongside steamed red bliss potatoes with fresh chervil and a lemon dressed arugula salad. [Please note this recipe contains shellfish.](#)*

**Grilled California Chicken Sandwich with Citrus Mayo**

*Grilled chicken sandwich featuring a house-made Citrus Mayo topped with avocado, lettuce and tomato served alongside a fresh Spring Salad featuring a Zesty Italian dressing.*



**Baked Tofu Strips with Soy Dipping Sauce**

*Marinated tofu breaded with house-made whole-wheat bread crumbs, house-made Soy dipping sauce served alongside an Asian Ginger Slaw.*



**Chana Masala with Fire Roasted Naan Bread**

*Flavorful dish featuring chickpeas and vegetables served over a bed of brown rice and Whole Wheat Naan freshly made in the Tandoori Oven.*

**Desserts**



**Raspberry Cookie Swirl Parfait**

*Featuring Stonyfield Farms Organic plain non-fat yogurt – made locally in Londonderry, NH*




**Double Chocolate Chip Cookie**

**SARGENT CHOICE NIGHT - March 21<sup>st</sup> 2013 - 5PM → 9 PM**  
**WARREN TOWERS**



**Pizza**

 Whole Wheat Margarita Pizza

*Buffalo Chicken Pizza*

*Shrimp Pesto Pizza*

 *Herbed Pizza with Balsamic Glaze*

**Soup**

 Moroccan Lentil & Chickpea Soup

**Entrees**

**Pasta with Chicken & Roasted Vegetables in a Garlic White Wine Sauce**

*Chicken marinated in garlic and lemon tossed with whole wheat linguine, asparagus, roasted red peppers, and peas.*



**Halal Certified Beef Top Round with Horseradish Sauce**

*Halal Beef Top Round prepared in a garlic and rosemary rub served with roasted vegetable mirepoix and roasted Maine potatoes.*

**Rustic Sautéed Shrimp Gazpacho Sizzling Salad**

*Marinated shrimp served hot over a bed of mesclun and mixed vegetables topped with house made whole-wheat croutons.*



**Grilled Peanut Butter and Banana Sandwich with Granola**

*Peanut butter and banana served on Whole Wheat Texas toast with a Sargent Choice granola crust served with a fresh fruit salad.*



**Herb Crusted Pacific Cod with Clam Infused Broth - Marine Stewardship Council Certified Cod**

*Herb-crusted cod with a clam infused broth served alongside steamed red bliss potatoes with fresh chervil and a lemon dressed arugula salad. [Please note this recipe contains shellfish.](#)*

**Grilled California Chicken Sandwich with Citrus Mayo**

*Grilled chicken sandwich featuring a house-made Citrus Mayo topped with avocado, lettuce and tomato served alongside a fresh Spring Salad featuring a Zesty Italian dressing.*



**Baked Tofu Strips with Soy Dipping Sauce**

*Marinated tofu breaded with house-made whole-wheat bread crumbs, house-made Soy dipping sauce served alongside an Asian Ginger Slaw.*

**Desserts**



**Raspberry Cookie Swirl Parfait**

*Featuring Stonyfield Farms Organic plain non-fat yogurt – made locally in Londonderry, NH*



**Double Chocolate Chip Cookie**

*Menu created by: Adam Pagan, Executive Chef in coordination with Registered Dietitians Jennifer Culbert and Lauren Ferraro.*

**SARGENT CHOICE NIGHT - March 21<sup>st</sup> 2013 - 5PM → 9 PM**  
**FRESH FOOD COMPANY AT WEST CAMPUS**



**Pizza**

 Whole Wheat Margarita Pizza

*Buffalo Chicken Pizza*

*Shrimp Pesto Pizza*

 *Herbed Pizza with Balsamic Glaze*

**Soup**

 Moroccan Lentil & Chickpea Soup

**Entrees**

**Pasta with Chicken & Roasted Vegetables in a Garlic White Wine Sauce**

*Chicken marinated in garlic and lemon tossed with whole wheat linguine, asparagus, roasted red peppers, and peas.*



**Halal Certified Beef Top Round with Horseradish Sauce**

*Halal Beef Top Round prepared in a garlic and rosemary rub served with roasted vegetable mirepoix and roasted Maine potatoes.*

**Rustic Sautéed Shrimp Gazpacho Sizzling Salad**

*Marinated shrimp served hot over a bed of mesculin and mixed vegetables. Topped with house made whole-wheat croutons.*



**Grilled Peanut Butter and Banana Sandwich with Granola**

*Peanut butter and banana served on Whole Wheat Texas toast with a Sargent Choice granola crust served with a fresh fruit salad.*



**Herb Crusted Pacific Cod with Clam Infused Broth - Marine Stewardship Council Certified Cod**

*Herb-crusted cod with a clam infused broth served alongside steamed red bliss potatoes with fresh chervil and a lemon dressed arugula salad. [Please note this recipe contains shellfish.](#)*

**Grilled California Chicken Sandwich with Citrus Mayo**

*Grilled chicken sandwich featuring a house-made Citrus Mayo topped with avocado, lettuce and tomato served alongside a fresh Spring Salad featuring a Zesty Italian dressing.*



**Baked Tofu Strips with Soy Dipping Sauce**

*Marinated tofu breaded with house-made whole-wheat bread crumbs, house-made Soy dipping sauce served alongside an Asian Ginger Slaw.*



**Chana Masala with Naan Bread**

*Flavorful dish featuring chickpeas and vegetables served over a bed of brown rice and whole wheat Naan.*

**Desserts**



**Raspberry Cookie Swirl Parfait**

*Featuring Stonyfield Farms Organic plain non-fat yogurt – made locally in Londonderry, NH*



**Double Chocolate Chip Cookie**

*Menu created by: Adam Pagan, Executive Chef in coordination with Registered Dietitians Jennifer Culbert and Lauren Ferraro.*