

Thanksgiving Feast

Thursday, Nov. 26

- **Soup** -New England Sugar Pumpkin & Toasted Coconut Bisque

- Entrees -

Wild Sage Roast Murrays Farms Turkey Breast Savory Herb Stuffing & Turkey Pan Gravy Roasted "Waltham" Butternut Squash Puree Mashed Downeast Maine Potatoes Fall Harvest Cape Cod Cranberry Sauce

Cranberry Glazed Maine Family Farm's Pork Roast Brown Rice Pilaf & Country Gravy Oven Roasted Sweet Corn

Potato Gnocchi, Rose Sauce

- Gluten-Free -Carlson Orchards Cider Brined Roast Chicken Roasted Sweet Potato Sautéed South Coast Kale & Caramelized Vidalia Onions

> - Vegan -Vegan Holiday Roast Cranberry Wild Rice Stuffing & Gravy

- Desserts -Pumpkin Pie Autumn Spice Cheesecake Tarts Macoun Apple Cranberry Crisp Vegan Pumpkin Bread

Considerations

Select serving stations such as the grill or brick oven pizza, will have customer favorites available as regularly planned. Nutritional information for these menu items will be available online at bu.edu/dining prior to the feasts.



Friday Brunch

Friday, Nov. 27

- Continental & Pastries -Glazed Donuts Flakey Chocolate Croissants Cherry Turnovers Fresh Berry Yogurt Parfait

- Entrees -Brunch Burger Cheeseburger with Hash Brown Patty and Fried Egg

- Gluten-Free -Chicken and Waffles, Vermont Maple Syrup - Vegan -Crabbyless Crab Cake

- **Pizza Inspirations** -Shakshuka Paneer Cheese White

- Omelets -Sizzling Three-Egg Omelet

Refined Friday Dinner

Friday, Nov. 27

- Entrees -Braised Short Rib of Beef, Aus Jus Lie Horseradish Mashed Potatoes Steamed Green Beans

- Dessert -Vegan Banana Fosters Cobbler Molten Chocolate Cake - Gluten-Free -Vermont Maple Apple Faroe Island Salmon Filet Sweet Potato Mash Roasted Brussels Sprouts

- **Vegan -**Asparagus Forest Mushroom Risotto

Considerations

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Saturday Brunch

Saturday, Nov. 28

- Grill -Eggs & Potato Breakfast Plate

- Entrees -Thanksgiving Turkey Burger Stuffing, Cranberry Sauce & Gravy Sweet Potato Tots

- Gluten-Free -Maple Cranberry Maine Pork, Egg, and Cheddar Bagel Lyonnaise Potatoes - Continental & Pastries -Vegan Oatmeal Cranberry Cookie Spiced Pumpkin Blondie Chocolate Chip Cookie Thanksgiving Leftovers

> - **Pizza** -Turkey Tetrazzini Caramel Apple Flatbread

- Vegan -Vegan Gobbler Sandwich

Comfort Food Delights

Saturday, Nov. 28

- Bakery -Banana Chip Cupcake Sticky Toffee Upside-Down Cake

- **Pizza & Pasta -**Shrimp Pesto Pizza Cheeseburger Mac and Cheese Bowl

> - Entrée -Buffalo Wings Waffle Fries

- Vegan -Buffalo Tempeh Mac and Cheese - Sauté -General Tso's Pork Sticky Rice

- Gluten-Free -Seasoned Roast Beef Baked Potato Roasted Broccoli

- **Grill -**BBQ Crispy Chicken Sandwich Mesquite Chips

Considerations

Select serving stations such as the grill or brick oven pizza, will have customer favorites available as regularly planned. Nutritional information for special menu items will be available online at bu.edu/dining prior to the feasts.



Boogie Brunch

Sunday, Nov. 29

- Bakery -Vegan Chai Latte Cake Maple Apple Cobbler Chocolate Zucchini Muffin

- Mediterranean -Strawberry Cream Cheese Crepes

> - Grill -Breakfast Platter Plate

> > - **Sauté** -Omelets

- **Vegan** -Vegan Falafel Waffle Cucumber Tomato Relish, Tahini Sauce

- Entrée -Maple Fennel Brined Steamship of Maine Pork Roasted Local Root Vegetable

> - Gluten-Free -Roasted Leg of Lamb Halal Roasted Maine New Potato Local Squash Medley



Select serving stations such as the grill or brick oven pizza, will have traditional favorites available. Nutritional information for these menu items will be available online at bu.edu/dining prior to the feasts.