## FRESN@STATE. | Dining Services University Dining Hall - Weekly Menu

	<b>Sunday</b> 8/31/2025	<b>Monday</b> 9/1/2025	<b>Tuesday</b> 9/2/2025	<b>Wednesday</b> 9/3/2025	<b>Thursday</b> 9/4/2025	<b>Friday</b> 9/5/2025	Saturday 9/6/2025
Breakfast	0/34/2025	Labor Day Holiday	31212023	31312025	31412025	31312023	9/0/2025
Entrée	Menemen Scramble with	Italian Sausage Frittata	Spinach, Mushroom and	Bacon, Onion and Swiss Cheese	Migas Scramble with Crispy	Ham and Cheese Frittata	Corned Beef Hash Scramble
2	Tomatoes and Bell Peppers	realian Subsuge i include	Cheese Scramble	Scramble	Corn Tortillas, Jalapenos and Cheese	The state of the s	with Potatoes and Cheese
Side	Cinnamon French Toast Sticks	Strawberry Baked Oatmeal	Banana Pancakes with Butter	Breakfast Burritos made with	Buttermilk Biscuits with	Breakfast Sandwiches made	Sausage, Egg and Cheese
	with Syrup		and Syrup	Sausage, Egg, Potatoes and Cheese in a Flour Tortilla	Country Gravy	with Egg, Tomato and Cheese on a Bagel	Tornados
Potato Side	Golden Hash Browns	Tater Tots	Breakfast Potato Triangles	Hash Brown Patties	Crispy Breakfast Potatoes	Potatoes O'Brian with Sautéed Onions and Peppers	Cheesy Hash Brown Casserole with Onions
Protein	Sliced Kielbasa Sausage	Sliced Ham	Center Cut Bacon	Chicken Apple Breakfast Sausage	Chorizo Sausage Patties	Breakfast Sausage Links	Center Cut Bacon
Lunch							
Entrée 1	Herb Roasted Chicken Thighs	Tender Beef Chile Colorado	Sautéed Shrimp with Creamy	Chicken and Chickpea Coconut	Pork and Green Chile Casserole	Mediterranean Beef with	Grilled Bang Bang Sriracha
	with Pan Sauce	with Flour Tortillas	Pasta Alfredo	Curry with Stewed Potatoes and Cilantro	with Rice, Black Beans and Cheese	Kalamata Olives and Tomatoes with Pita Bread	Salmon
Vegan Entrée	Vegan Mock Chicken and	Vegan Beyond Beef Chile	Vegan Creamy Sausage Pasta	Vegan Chickpea Coconut Curry	Vegan Tofu and Green Chile	Vegan Grilled Mediterranean	Vegan Bang Bang Sriracha Tofu
	Vegetable Sauté with Lemon	Colorado with Flour Tortillas	with Mushrooms	with Stewed Potatoes and	Casserole with Rice, Black	Eggplant with Tomatoes and	
	Soy Butter	6 . 5 . 16 .	6 1/ 10 1: 111	Cilantro	Beans and Soy Cheese	Spinach	50 5 W
Vegetable	Garlic Roasted Seasonal	Cumin Roasted Carrots	Sautéed Broccoli with Lemon	Oven Roasted Cauliflower	Roasted Chile Lime Yellow	Sautéed Green Beans with Garlic and Oregano	Stir-Fry Vegetables
Side	Vegetables Rice Pilaf with Orzo	Chile Lime Roasted Potatoes	Garlic Texas Toast	Steamed Basmati Rice	Squash Spanish Rice	Roasted Potatoes with Lemon	Vegetable Chow Mein
Side	Rice Filal With 0120	Cline Line Roasted Fotatoes	Garric Texas Toast	Steamed Basillati Rice	Spanish Rice	and Oregano	vegetable Criow Mein
Feature Station		Build-A-Bowl	Taco Tuesday	Wing Wednesday	Pizza	Pho Bar	
Soup Station							
Option 1	Chicken Noodle	Chicken Noodle	Chicken Noodle	Chicken Noodle	Chicken Noodle	Chicken Noodle	Chicken Noodle
Option 2	Menudo	Butternut Squash Bisque	Lumberjack Soup	Hearty Beef Chili	Chicken Gumbo	Clam Chowder	Chicken Dumpling
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Dinner Entrée 1	Roasted Pork Loin with	General Tso's Chicken with	Crillad Manla Diion Bork Chans	Grilled and Sliced Santa Maria Tr	i Crisny Oranga Chiskan	Grilled Chicken Breasts with	Grilled Santa Fe Chicken
Entree 1	Mushroom Cream Sauce	Ginger and Green Onions	with Rosemary Butter	Tip	r Crispy Orange Chicken	Basil Pesto Sauce	Breasts with Black Bean Corn Salsa
Entrée 2	Parmesan Crusted Salmon with	Sticky Mongolian Beef	Baked Chicken Pot Pie with	Oven Roasted Ranch Seasoned	Oven Roasted Cod with Ginger	Roasted Pork Loin with	Steak Fajitas with Sautéed
	Garlic Butter	Meatballs with Sesame Seeds	Potatoes, Peas, Carrots and Onions	Chicken Quarters	Soy Sauce	Caramelized Onions and Balsamic Glaze	Onions and Peppers with Flour Tortillas
Vegan Entrée	Vegan Vegetable Stuffed Baked	Vegan General Tso's Mock	Vegan Baked Mock Chicken Pot	Vegan Tofu Burnt Ends	Vegan Crispy Cauliflower Bites	Vegan Mushroom Bourguignon	
3	Potatoes with Soy Cheese	Chicken with Ginger and Green	,	3	in Tangy Orange Sauce	In a Rich Tomato Sauce with	Sautéed Onions and Peppers
	,	Onions	and Onions		3, 3	Sautéed Vegetables	with Flour Tortillas
Vegetable	Sautéed Sliced Mushrooms,	Stir-Fry Vegetables	Sautéed Zucchini with Thyme	Grilled Corn on the Cobb	Sautéed Sesame Broccoli	Roasted Asparagus with	Steamed Bulldog Vegetable
Side	Kale and Cauliflower	Vacatable Fried Dis-	and Garlic Golden Onion Herbed Rice	Loaded Mached Peteters with	Dan Eriad Nacolles with Commit	Blistered Tomatoes	Blend
Side	Smashed Potatoes with Herbed Butter	vegetable Fried Rice	Golden Onion Herbed RICE	Loaded Mashed Potatoes with Bacon, Cheese and Green	Pan Fried Noodles with Sesame Oil and Scallions	wiiu kice Pilai	Cilantro Lime Rice
Antina Chatina	Dinna Day	Circling Colod Dog	Chia Fan Dau	Onions	Deata Day and Las Green		
Action Station	Pizza Bar	Sizzling Salad Bar	Stir-Fry Bar	Omelet Bar	Pasta Bar and Ice Cream Sundae Bar		
Dessert							
Specialty Dessert	Chef's Choice	Red Velvet Cake	Butterscotch Pudding with	Apple Pie	Lemon Bars	New York Cheesecake with	Chef's Choice
,,		<del>-</del>	Whipped Cream	11 -		Crushed Pineapple Topping	
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University Dining Services makes every effort to ensure the items listed on our menus are up to date and correct. However, the items listed are not a guarantee and are subject to change without notice Lunch Feature Stations are available from 11am-2pm, or until the special runs out Dinner Action Stations are available from 4pm-7pm, or until the special runs out Please also see our **Fixed Menu** for the complete list of items we carry each day