

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

	Sunday 9/7/2025	Monday 9/8/2025	Tuesday 9/9/2025	Wednesday 9/10/2025	Thursday 9/11/2025	Friday 9/12/2025	Saturday 9/13/2025
Breakfast	3.7.	3	3.3.	<u> </u>	<u> </u>	<u> </u>	3. J. J
Entrée	Tomato, Basil and Mozzarella Scramble	Country Frittata with Sausage and Potatoes	Mediterranean Scramble with Feta Cheese and Roasted Vegetables	California Scramble with Avocado, Bacon and Cheddar Cheese	Veggie Lovers Scramble	Spinach, Mushroom and Sausage Frittata	Potato, Cheese and Green Onion Scramble
Side	Belgian Waffles with Butter and Syrup	Breakfast Burritos made with Steak, Egg and Cheese in Flour Tortillas	Cranberry and Orange Baked Oatmeal	Lemon Ricotta Pancakes with Syrup	Buttermilk Biscuits and Country Gravy	Blueberry French Toast Casserole with Syrup	Breakfast Sandwiches made with Egg, Bacon and Cheese on a Croissant
Potato Side	Breakfast Potato Triangles	Tater Tots	Cheesy Hash Brown Casserole with Onions	Crispy Breakfast Potatoes	Potatoes O'Brian with Sautéed Onions and Peppers	Golden Hash Browns	Hash Brown Patties
Protein	Sliced Polish Sausage	Center Cut Bacon	Breakfast Sausage Patties	Chicken Apple Breakfast Sausage	* * * * * * * * * * * * * * * * * * * *	Center Cut Bacon	Sliced Ham
Lunch							
Entrée 1	Grilled Pork Chops with Sautéed Apples and Caramelized Onions	, ,	Grilled Chicken Breasts with Strawberry Basil Glaze	Cowboy Beef Sloppy Joes with Jalapeno Cheddar Buns	Tender Pork Bites with Garlic Pan Sauce	Roasted Chicken Thighs with Jalapeno Cream Sauce	Seared Tilapia with Roasted Red Bell Pepper Sauce
Vegan Entrée	Vegan Portobello Mushrooms with Sautéed Apples and Caramelized Onions	Vegan Tofu and Vegetable Stir- Fry	Vegan Portobello Mushroom Steaks with Balsamic Glaze	Vegan Beyond Beef Cowboy Sauté with Jalapeno and Crispy Onions	Vegan Butternut Squash, Chickpea and Spinach Sauté with Garlic Soy Butter	Vegan Stuffed Bell Peppers with Chipotle Quinoa	Vegan Crispy Tofu with Roasted Red Bell Pepper Sauce
Vegetable	Roasted Brussels Sprouts with Balsamic Drizzle	Crispy Sesame Cauliflower	Sautéed Bulldog Vegetable Blend	Corn on the Cobb	Sautéed Green Beans with Caramelized Onions	Grilled Chili Lime Zucchini and Onions	Roasted Butternut Squash and Cauliflower with Garlic Oil
Side	Roasted Garlic Mashed Potatoes	s Vegetable Fried Rice	Pasta Primavera in Light Cream Sauce	Loaded Tater Tots with Cheese, Green Onions and Bacon	Pasta with Lemon Basil Sauce	Spanish Rice	Pasta with Alfredo Sauce
Feature Station		Baked Potato Bar	Taco Tuesday	Wrap Wednesday	Pizza	Panini	
Soup Station							
Option 1	Chicken Noodle	Chicken Noodle	Chicken Noodle	Chicken Noodle	Chicken Noodle	Chicken Noodle	Chicken Noodle
Option 2	Menudo	Roasted Red Pepper Bisque	Cream of Asparagus	Hearty Beef Chili	Sweet Potato Coconut Curry	Clam Chowder	Vegetable Beef and Barley
Dinner							
Entrée 1	Chicken Schnitzel with Garlic Lemon Butter	Tender Beef Ranchero with Spicy Tomato Red Chile Sauce	Italian Sausage with Peppers and Onions in Basil Marinara	Baked Teriyaki Chicken Thighs	Cajun Honey Seared Salmon	French Onion Beef Meatloaf with Caramelized Onions and Swiss Cheese	Grilled Pork Rib Tips with Tangy BBQ Sauce
Entrée 2	Swedish Beef Meatballs	Shredded Chicken Enchilada Casserole with Green Chile Sauce, Olives and Cheese	Baked Cod In Lemon Caper Butter Sauce	Grilled Sesame Soy Tri-Tip	Creamy Blackened Chicken Patsa Bake with Spinach	Seared Chicken Breasts with Lemon Sauce	Boneless Chicken Wings tossed in Buffalo Sauce
Vegan Entrée	Vegan Beyond Beef Swedish Meatballs	Vegan Black Bean Enchilada Casserole with Green Chile Sauce, Olives and Soy Cheese	Vegan Beyond Sausage with Peppers and Onions in Basil Marinara	Vegan Sesame Soy Beyond Beef Strips	Blackened Tofu with Cajun Soy Butter	Vegan Beyond Beef French Onion Meat Loaf with Caramelized Onions and Soy Cheese	Vegan Beyond Beef Meatballs in Tangy BBQ Sauce
Vegetable	Steamed Broccoli with Garlic	Charred Zucchini and Corn	Sautéed Asparagus and Garlic	Sautéed Garlic Bok Choy	Southern Succotash with Roasted Corn, Tomatoes and Okra	Oven Roasted Broccoli	Steamed California Vegetable Blend
Side	Buttered Herb Pasta	Roasted Potatoes with Cumin	Parmesan Rice with Sundried Tomatoes and Basil	Steamed Jasmin Rice with Soy Sauce	Roasted Sweet Potatoes with Smoked Paprika	Buttered Mashed Potatoes	Baked Macaroni and Cheese with Crispy Panko Topping
Action Station	Pizza Bar	Sizzling Salad Bar	Stir-Fry Bar	Omelet Bar	Pasta Bar and Ice Cream Sundae Bar		,
Dessert							
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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