# CALTECH DINING SERVICES
## BOARD MEAL PLAN

### WEEK 9

<table>
<thead>
<tr>
<th>Date</th>
<th>Soup</th>
<th>Vegetarian/Vegan Soup</th>
<th>Entrée 1</th>
<th>Entrée 2</th>
<th>Vegetarian 1</th>
<th>Vegetarian 2</th>
<th>Vegetable</th>
<th>Starch</th>
<th>Pasta Bar</th>
<th>Sauce 1</th>
<th>Sauce 2</th>
<th>Bread</th>
<th>Dessert</th>
</tr>
</thead>
<tbody>
<tr>
<td>4-Mar</td>
<td>Sausage Lentil</td>
<td>*Broccoli Cheddar</td>
<td>GF Pork Loin and Cranberry</td>
<td>Tri Tip with Caramelized onion and Mushroom Cream Sauce</td>
<td>GF&gt;Stuffed Pesto Tomato</td>
<td>Grilled Tofu with Cashew Cream</td>
<td>Zucchini with Roasted Corn</td>
<td>GF&gt; Roasted Yam</td>
<td>Farfalle</td>
<td>&gt;Marinara</td>
<td>Amatriciana</td>
<td>Assorted Rolls</td>
<td>Chocolate Peppermint Brownies</td>
</tr>
<tr>
<td>5-Mar</td>
<td>Chicken Noodle</td>
<td>*Broccoli Cheddar</td>
<td>GF Tilapia Vera Cruz</td>
<td>GF Chipotle Chicken</td>
<td>GF&gt; Chipotle Tofu</td>
<td>GF gardein Enchiladas</td>
<td>Green Beans with roasted Tomatos</td>
<td>GF&gt; Mexican Rice</td>
<td>Farfalle</td>
<td>&gt;Marinara</td>
<td>Amatriciana</td>
<td>Multigrain Rolls</td>
<td>Cookies &amp; Ice Cream</td>
</tr>
<tr>
<td>6-Mar</td>
<td>Pork Gumbo</td>
<td>GF&gt; Chickpea, Kale, and Tomato</td>
<td>Smoked Lamb with Pesto</td>
<td>Chicken Curry with Vegetables</td>
<td>GF Paneer Tikka Masala</td>
<td>Roasted Gardien with Curry Vegetables</td>
<td>GF&gt; Indian Roasted Vegetables</td>
<td>Infused Basmati Rice</td>
<td>Rigatoni</td>
<td>&gt;Marinara</td>
<td>Sausage Ragu</td>
<td>Rosemary Baguette</td>
<td>Chocolate Mousse Cake</td>
</tr>
<tr>
<td>7-Mar</td>
<td>GF Beef Cocido</td>
<td>Garbanzo Mushroom</td>
<td>Bacon Guacamole Cheese Burgers</td>
<td>Bratwurst, Turkey and Veggie Burgers</td>
<td>Cheese Ravioli with Spicy Basil Marinara</td>
<td>Grilled Portobello with Assorted Vegetables</td>
<td>GF&gt; Succotash</td>
<td>Garlic Rosemary Fries</td>
<td>Spaghetti</td>
<td>&gt;Marinara</td>
<td>*Cacio e Pepe</td>
<td>Hawaiian Rolls</td>
<td>Blueberry Cheesecake</td>
</tr>
<tr>
<td>8-Mar</td>
<td>*Clam Chowder (CH)</td>
<td>GF&gt; Greens, White Bean, Barley</td>
<td>GF Flank Steak with Cippolini and Mushroom</td>
<td>Chicken Cordon Bleu</td>
<td>GF&gt; Roasted Veggie Enchilada</td>
<td>Butternut Ravioli with Sage Butter</td>
<td>GF&gt; Succotash</td>
<td>Red Roasted potato with Smoked Vinaigrette</td>
<td>Rotini</td>
<td>&gt;Marinara</td>
<td>Putanesca</td>
<td>Novelty</td>
<td></td>
</tr>
</tbody>
</table>

### Notes:
- *GF = Gluten Free
- *=Lacto
- ~=Ove-Lacto
- ^=Ovo
- >=Vegan
- # =~Nuts
- contains nuts
- contains dairy products
- contains eggs & dairy products
- contains eggs
- contains no animal products

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- 4-Mar: Caltech Dining Services Board Meal Plan
- 5-Mar: Caltech Dining Services Board Meal Plan
- 6-Mar: Caltech Dining Services Board Meal Plan
- 7-Mar: Caltech Dining Services Board Meal Plan
- 8-Mar: Caltech Dining Services Board Meal Plan