

**Graves Hall Dining Menu** 

#### 2024 Term 3 Week One

April 1 - April 7

April 29 - May 5

May 27 - June 2

	Monday		Tuesday		Wednesday		Thursday		Friday		Saturday	Sunday
BREAKFAST	Scrambled Eggs		Scrambled Eggs		Chef's Special Eggs		Scrambled Eggs		Creamy Herb Scrambled		Scrambled Eggs	Scrambled
Mon - Fri:	Hard Boiled Eggs		Hard Boiled Eggs		Hard Boiled Eggs		Hard Boiled Eggs		Hard Boiled Eggs		Hard Boiled Eggs	Hard Boiled Eggs
7:00-9:00am	Vegetarian Omelette		Chef Special Egg Sandwich		Egg & Cheese Quesadilla		Egg & Cheese Quesadilla	Tu	can Vegetable & Ricotta Casser	ole	Cheese Omelette	Egg & Cheese Quesadilla
Saturday & Sunday	Crêpes/Berry Compote	Ì	Naffles with vanilla berry compote	e	Buttermilk Pancakes		Banana Bread French Toast		Crêpes/Berry Compote		Waffles with Whipped Cream	Chocolate Chip Pancakes
Continental	Breakfast Potatoes		Hash browns		Hash browns		Shredded Hash Brown		Breakfast Potatoes		Hash Brown	Breakfast Potatoes
7:00-9:00 am	Bacon		English Bangers		Chicken Sausage		Back Bacon		Turkey Bacon		Chicken Sausage	Bacon
Hot Breakfast	Steamed Rice		Steamed Rice		Steamed Rice		Steamed Rice		Steamed Rice		Steamed Rice	Steamed Rice
9:00-11:00	Dim Sum		Roast Tomato's		Roasted Mushrooms		Mexican Style Beans		Dumplings		Spinach & Mushrooms	Dim Sum
	Oatmeal		Oatmeal		Oatmeal		Oatmeal		Oatmeal		Oatmeal	Oatmeal
	Daily Congee		Daily Congee		Daily Congee		Daily Congee		Daily Congee		Daily Congee	Daily Congee
	Monday		Tuesday		Wednesday		Thursday		Friday		Saturday	Sunday
LUNCH	Italian Sausage Bolonaise		BBQ Texas Style Pork		Braised Beef Steak		Punjabi Style Chicken Curry		B.C Roasted Salmon Filet		BRUNCH	BRUNCH
Mon - Fri:	Plant Based Bolognaise		Broccoli & Cheddar Quiche		Plant Briased Beef	Cł	nickpea & Paneer Vegetable Cu	urry	Creamy Mussel & Clam Bisque		Chef's Entrée	Chef's Entrée
11:30 am - 1:15	Garlic Bread		Cajun Potato Wedges		Chef Special Egg Noodles		Basmati Rice	Rice	Pilaf with Lemon & Dried Cranbe	erries	Chef's Vegetarian Entrée	Chef's Vegetarian Entrée
BRUNCH	Sautéed Zucchini		Peaches & Cream Corn		Potato Dauphinoise		Naan Bread		Asparagus with Tarragon		Chef's Starch	Chef's Starch
Saturday & Sunday	Steamed Green Beans		Mac & Cheese		French Beans		Vegetarian Samosas		Roast Mushrooms		Chef's Vegetable	Chef's Vegetable
11:00 - 1:00	Roasted Portobello Mushrooms		Local Market Green vegetables		Vichy Carrots	Mi	nted Potatoes, Peas & Caulifov	wer	Steamed Dill Potatoes		Daily Soup	Daily Soup
	Daily Vegan Soup		Daily Vegan Soup		Daily Vegan Soup		Daily Vegan Soup		Daily Vegan Soup		Action Station	Action Station
	Daily Protien Soup		Daily Protien Soup		Daily Protien Soup		Daily Protien Soup		Daily Protien Soup		Smoothie	Smoothie
	Monday		Tuesday		Wednesday		Thursday		Friday		Saturday	Sunday
	Alsatian Chicken Fricasse		Beef Tacos		SMUS Special	Ja	apanese Roast Pork (BUTADO	N)	Afghan Creamy Yogurt Chicken		Black Bean Prawns	Roast Beef
DINNER	Plant Based Alsatian Chicken Fricasse		Plant Based Beef Tacos				Miso Braised Tofu & Daikon		Kabuli Raison & Carrot Rice		Vegetable Chow Mein	Plant Based Beef
7 days a week:	French Onion Rice		Tomato, Lime & Cilantro Rice		Local & Sustainable		Yaki Udon		CinnamonTomato Eggplant		Fried Rice	Mashed Potatoes
5:00-7:00	Buttered Egg Noodles	Ro	asted Zucchini With Smoky Papri	ka	Theme Dinner		Shitake Steamed Pearl Rice		Sabzi (aromatic spiced spinach)		Gai Lan	Steamed Brocoli
	Roast Squash		Refried Beans				Baby Bok Choy		Spiced Minted Green Beans		Chinese Braised Mushrooms	Roasted Squash
	Sautéed Spinach & Tomatoes		Spiced Chili & Pepper Stew	Chefs	s Special Pop up Action St	ation	Sesame Spinach Gomae		Baked Flatbread		Bean Sprout Stir Fry	Beef Gravy
	Steamed Asparagus		Corn Tortilla Chips				Roasted Eggplant		Daily Vegan Soup		Vegetarian Spring Rolls	Yorkshire Pudding
	Daily Soup		Daily Soup				Daily Soup		Daily Protien Soup		Daily Soup	sundae bar
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## **Special Dietary Needs?**

Please make an appointment to see the Director of Dining Services or Executive Chef 250-370-6101 or e-mail: sodexo@smus.ca



# **Graves Hall Dining Menu**

#### 2024 Term 3 Week Two

April 8 - April 14

May 6 - May 12

June 3 - June 9

	Monday	Tuesday		Wednesday		Thursday		Friday	Saturday	Sunday
BREAKFAST	Scrambled Eggs	Denver Scramble		Chef's Special Scramble		Scrambled Eggs		Scrambled Eggs	Chef Special Srambled	Scrambled
Mon - Fri:	Hard Boiled Eggs	Hard Boiled Egg		Hard Boiled Eggs	1	Hard Boiled Eggs		Hard Boiled Eggs	Hard Boiled Eggs	Hard Boiled Eggs
7:00-9:00am	Mushroom & Cheese Fritta	Smoked Salmon Egg Casserole	Q	uesadilla with Cheese & Pepp	ers	Guacamole Egg Sandwich		Chef's Special Frittata	Smoked Salmon Benedict	Burrito Eggs
Saturday & Sunday	Brioche French Toast	Chef Special Pancakes	Wa	affles with Vanilla Berry Compo	ote	Buttermilk Pancakes		Crepes with Strawberry Compote	Sushi Rice	Fried Eggs to Order
Continental	Hash browns	Breakfast Potatoes		Corn Beef Hash		Breakfast Potatoes		Hash browns	Fresh Waffles	Blueberry Pancakes
7:00-9:00 am	Sushi Rice	Sushi Rice		Sushi Rice	1	Sushi Rice		Sushi Rice	Breakfast Potatoes	Hash Brown
Hot Breakfast	Pork Sausage	Bacon		European Back Bacon	1	Chicken Sausages		Bacon	Pork Sausage	Bacon
9:00-11:00	Roasted Tomatoes	Dim Sum		Sauteed Mushrooms		Dumplings		Cheese & Spinach Quiche	Dim Sum	Chinese Steamed Buns
	Oatmeal	Oatmeal		Oatmeal	1	Oatmeal		Oatmeal	Oatmeal	Oatmeal
	Daily Congee	Daily Congee		Daily Congee		Daily Congee		Daily Congee	Daily Congee	Daily Congee
	Monday	Tuesday		Wednesday		Thursday		Friday	Saturday	Sunday
LUNCH	Beef Slopy Joe	Turkey & Cranberry Meatloaf		Arabian Lamb Stew		Beef Burgers		Albondigas (Spanish Meatballs)	BRUNCH	BRUNCH
Mon - Fri:	Broccoli & Cheese Quiche	Chipotle Vegan Crumble		Plant Based Arabic Stew	1	Plant Based Burgers		Vegetarian Meatballs	Chef's Entrée	Chef's Entrée
11:30 am - 1:15	Roast Potato Wedges	Whipped Potatoes		Sulatana & Cumin Rice		Spicy French fries		Spanish Rice	Chef's Vegetarian Entrée	Chef's Vegetarian Entrée
BRUNCH	Peas & Carrots	Buttered Broccoli	A	Aromatic Lentils (Koshary Asfa	r)	Creamed Corn		Garlic Bread	Chef's Starch	Chef's Starch
Saturday & Sunday	Green Beans	Mixed Vegetable Medley		White Bean & Zucchini Tagine	•	Pepper Succotash		Sauteed Spinach & Mushrooms	Chef's Vegetable	Chef's Vegetable
11:00 - 1:00	Chef Special Stuffed Portobello	Crispy Bread Rolls		Falafals		Sesame Kaiser Buns		Green Beans & Roasted Peppers	Daily Soup	Daily Soup
	Daily Vegan Soup	Daily Vegan Soup		Daily Vegan Soup	1	Daily Vegan Soup		Daily Vegan Soup	Action Station	Action Station
	Daily Protien Soup	Daily Protien Soup		Daily Protien Soup		Daily Protien Soup		Daily Protien Soup	Smoothie	Smoothie
	Monday	Tuesday		Wednesday		Thursday		Friday	Saturday	Sunday
	Roasted Greek Chicken Breast	Chili Verde Roasted Pork		SMUS Special	1	Sweet & Sour Chicken		Vietnamese Pork Chops	Philly Steak (au jus)	Mustard Glazed Local Ham
DINNER	Plant Based Greek Chicken	Plant Based Chili Verde			S۱	weet & Sour Plant Based Chicke	n	Lemongrass Rice	Plant Based Beef	Brie & Scallion Quiche
7 days a week:	Rice Pilaf	Patatas Bravas		Local & Sustainable		Chili Garlic Noodles		Rice Noodles with Shrimp	Fresh Baked Baguette	Potato Perogies
5:00-7:00	Lemon Potatoes	Mexican Rice Pilaf		Theme Dinner		Vegetarian Spring Roll		Vegetarian Dumplings	Crispy Potato Wedges	Aspargaus
	Orzo with Ollives & Feta	Refried Beans				Fried Rice		Shanghai Bok Choy	Sautéed Onions	Glazed Carrots
	Zucchini with Oregano	Sweet Peppers with Cheese Curd	Che	fs Special Pop up Action Sta	tion	Black Bean Broccoli		Shitake Mushrooms	Sautéed Mushrooms	Mixed Bean Caserole
	Pita Bread	Local Market Vegetables				Steamed Bao Buns		Braised Napa Cabbage	Chef's Mixed Vegetables	Pork Gravy
	Daily Soup	Daily Soup				Daily Soup		Daily Soup	Daily Soup	Daily Soup

## **Special Dietary Needs?**

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# **Graves Hall Dining Menu**

#### 2024 Term 3 Week Three

April 15 - April 21 May 13 - May 19

June 10 - June 16

	Monday	Tuesday		Wednesday		Thursday		Friday		Saturday	Sunday
BREAKFAST	Scrambled Eggs	Ham & Cheese Scramble		Chef's Special Eggs		Scrambled Eggs		Scrambled Eggs	(	Scrambled/Hard Boiled Eggs	Scrambled/Hard Boiled Eggs
Mon - Fri:	Hard Boiled Eggs	Hard Boiled Eggs		Hard Boiled Eggs		Hard Boiled Eggs		Hard Boiled Eggs		Sausage & Egg Muffin	Sushi Rice
7:00-9:00am	Cheese Omelet	Breakfast Sausage Bun		Dumplings		Egg & Cheese Quesadilla		Chef's Special Frittata		Vegetarian Egg Muffin	Persion Egg Special
Saturday & Sunday	innamon Raisin French Toast	Buttermilk Blueberry Pancakes		Waffle		Strawberry Pancakes		French Crepes		Sushi Rice	Fried Eggs to Order
Continental	Breakfast Potatoes	Hash browns		Breakfast Potatoes		Hash browns		Breakfast Potatoes		Fresh Waffles	Raspberry Chocolate FT
7:00-9:00 am	Steamed Rice	Steamed Rice		Steamed Rice		Steamed Rice		Steamed Rice		Hash Brown	Hash Brown
Hot Breakfast	Spinach & Mushrooms	Dumplings		Roasted Tomtoes		Roasted Root Vegetables		Roasted Zucchini		Mexican Beans	Dim Sum
9:00-11:00	Pork Sausage	Turkey Bacon		Beef Sausage		Chicken Sausage		Bacon		Ham	Chicken Sausage
	Oatmeal	Oatmeal		Oatmeal		Oatmeal		Oatmeal		Oatmeal	Oatmeal
	Daily Congee	Daily Congee		Daily Congee		Daily Congee		Daily Congee		Daily Congee	Daily Congee
	Monday	Tuesday		Wednesday		Thursday		Friday		Saturday	Sunday
LUNCH	Tikka Masala Butter Chicken	Beef Fajita		Chorizo Spiced Pork Chops		Beef Burger		Chicken Kung Pao		BRUNCH	BRUNCH
Mon - Fri:	Plant Based Butter Chicken	Chipotle Vegan Filling		Plant Based Chorizo		Vegetarian Burger	,	5 Spice Fried Tofu & Vegetables		Chef's Entrée	Chef's Entrée
11:30 am - 1:15	Basmati Rice	Aromatic Mexican Rice		Baja Black Beans		Sesame Kaiser Bun		Vegetarian Chow Mein		Chef's Vegetarian Entrée	Chef's Vegetarian Entrée
BRUNCH	Roast Cauliflower & Potatoes	Sauteed Peppers & Onions		Prawn Paella		Crispy Fries		Sautéed Bok Choy		Chef's Starch	Chef's Starch
Saturday & Sunday	Steamed Peas & Paneer	Peaches & Cream Corn		Roasted Chili Potatoes		Sauteed Zucchini		Fried Garlic Broccoli		Chef's Vegetable	Chef's Vegetable
11:00 - 1:00	Naan Bread	Tortilla Chips & Flour Tortilla		Fennel , Yams		Honey Glazed Carrots		Steamed Jasmine Rice		Daily Soup	Daily Soup
	Daily Vegan Soup	Daily Vegan Soup		Daily Vegan Soup		Daily Vegan Soup		Daily Vegan Soup		Action Station	Action Station
	Daily Protien Soup	Daily Protien Soup		Daily Protien Soup		Daily Protien Soup		Daily Protien Soup		Smoothie	Smoothie
	Monday	Tuesday		Wednesday		Thursday		Friday		Saturday	Sunday
	Miso Roasted Pork	Fried Chicken		SMUS Special		Brazilian Coconut Chicken		Beef Carne Asada		Italian Lasagne	Salt & Pepper Pork Ribs
DINNER	Plant Based Miso Pork	Macaroni & Cheese				Plant Based Coconut Chicken	l	Plant Based Beef Carne Asada		Vegetarian Lasagne	Vegetarian Quiche
7 days a week:	Udon Noodles	Quinoa & Kale Stuffed Pepper		Local & Sustainable		Piri Piri Potatoes		Chili, Lime & Cilantro Rice		Lemon Basil Rice	Cajun Rice Pilaf
5:00-7:00	Bok Choy	Candied Sweet Potato		Theme Dinner		Coconut Rice		Refired Beans		Garlic Bread	Creamy Prawn Pasta
	Edamame Rice	Roast Potato Wedges				Spiced Roast Squash		Grilled Peppers		Roast Italian Vegetables	Roasted Cauliflower
	Soy Ginger Tofu	Warm Cabbage Slaw	Chef	fs Special Pop up Action Sta	tion	Steamed Broccoli & Cauliflowe	er	Chef's Vegetables		Eggplent Parmagianna	Peaches & Cream Corn
	Sesame Mushroom Stew	Lemon Garlic Green Beans				Local Market Vegetables		Baked Potato Bar		Roasted Zucchini	Green Beans
	Daily Soup	Daily Soup		Daily Soup		Daily Soup		Daily Soup		Daily Soup	Daily Soup

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April 2 - April 28 May 20 - May 26

# **Graves Hall Dining Menu**

	Monday		Tuesday		Wednesday		Thursday		Friday		Saturday	Sunday
BREAKFAST	Scrambled Eggs		Spinach & Cheese Scramble		Chef's Special Eggs		Scrambled Eggs		Cheese Scrambled Eggs		Hard Boiled Eggs	Hard Boiled Eggs
Mon - Fri:	Hard Boiled Eggs		Hard Boiled Eggs		Hard Boiled Eggs		Hard Boiled Eggs		Hard Boiled Eggs		Scrambled Eggs	Smashed Avocado Eggs
7:00-9:00am	Mexican Omelette		Breakfast Sandiwch		Egg Casserole		Egg & Cheese Quesadilla		Chef's Special Frittata		Egg Benedict	Scrambled Eggs
Saturday & Sunday	Banana Bread French Toast		Buttermilk Pancakes		Waffles with Berry Compote		Chocolate Pancakes		Crêpes Blueberry Sauce		Waffles	Pancake/Strawberry Sauce
Continental	Breakfast Potatoes		Breakfast Potatoes		Hash Browns		Breakfast Potatoes		Corned Beef Hash		Breakfast Potatoes	Corn Beef Hash
7:00-9:00 am	Herb Roast Tomatoes		Steamed Rice		Steamed Rice		Shaksuka vegetable		Dim Sum		Shaksuka Vegetable	Roast Mushrooms
Hot Breakfast	Steamed Rice		Baked Beans		Dumplings		Steamed Rice		Steamed Rice		Steamed Rice	Steamed Rice
9:00-11:00	Bangers		Maple Pork Sausage		Turkey Bacon		Chicken Sausage		Bacon		Pork Sausage	Dim Sum
	Oatmeal		Oatmeal		Oatmeal		Oatmeal		Oatmeal		Oatmeal	Oatmeal
	Daily Congee		Daily Congee		Daily Congee		Daily Congee		Daily Congee		Daily Congee	Daily Congee
	Monday		Tuesday		Wednesday		Thursday		Friday		Saturday	Sunday
LUNCH	Greek Spiced Chicken Breast		Roasted Turkey Breast		Creamy Pesto Chicken		Honey Garlic Pork		Italian Meatball Submarine		BRUNCH	BRUNCH
Mon - Fri:	Spanakopita		Cheese Tortellini		Plant Based Pesto Chicken		Vegetarian Spring Rolls		Plant Based Meatballs		Chef's Entrée	Chef's Entrée
11:30 am - 1:15	Lightly Dressed Greens		Creamy Cheese Rice		Rigatoni Pasta Arabiata		Shrimp Chow Mein		Crispy Mini Baguette		Chef's Vegetarian Entrée	Chef's Vegetarian Entrée
BRUNCH	Greek Roast Potatoes		Roast Potatoes	Par	mesan Roasted Roma Tomato	es	Garlic & Ginger Bok Choy		Cajun Potato Wedges		Chef's Starch	Chef's Starch
Saturday & Sunday	Chef Special Orzo Pasta		Honey Glazed Carrots		Sauteed Spinach		Fried Rice		Pasta Alfredo		Chef's Vegetable	Chef's Vegetable
11:00 - 1:00	Pita Bread		Roasted Mushrooms		Balsamic Asparagus	5	Soy Briased Tofu & Mushroom		Chef Special Vegetables		Daily Soup	Daily Soup
	Daily Vegan Soup		Daily Vegan Soup		Daily Vegan Soup		Daily Vegan Soup		Daily Vegan Soup		Action Station	Action Station
	Daily Protien Soup		Daily Protien Soup		Daily Protien Soup		Daily Protien Soup		Daily Protien Soup		Smoothie	Smoothie
	Monday		Tuesday		Wednesday		Thursday		Friday		Saturday	Sunday
	Pulled Pork Sandwich		Beef Tacos		SMUS Special		Baked Tikka Masala Salmon		Morrocan Chicken		Roasted Lamb Leg	Alsation Beef Stew
DINNER	Spinach & Feta Quiche		Plant Based Beef Tacos				Vegetarian Samosas		Plant Based Chicken		Cheese Tortellini	Plant Based Beef Stew
7 days a week:	Chiabatta Bun		Patatas Bravas		Local & Sustainable		Cumin Potatoes	SI	piced Basmati Rice with Date	S	Rosemary Roasted Potatoes	Asparagus
5:00-7:00	Roast Potatoes	Т	omato & Sweet Pepper Rice Pila	f	Theme Dinner		Saffron Basmati Rice		Flatbread		Mixed Bean Ragout	Mashed Potatoes
	Seasoned Carrots		Refried Beans				Tikka Masala Paneer & Peas		Lentil & Chickpea Tagine		Cabbage & Onions	Vichy Carrots
	Sauteed Mushrooms & Onion		Creamed Corn	Chef	s Special Pop up Action Stat	ion	Roasted Cauliflower		Vegetable Shakshuka		Vegetarian Perogies	Mushroom & Pearl Onions
	Local Market Vegetables		Chefs Special Quinoa				Spiced Lentils	Z	ucchini with Preserved Lemo	n	Green Beans with Almonds	French Onion Rice
	Daily Soup		Daily Soup		Daily Soup		Daily Soup		Daily Soup		Daily Soup	Daily Soup
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