

STAFF

Appreciation Day

SONOMA STATE UNIVERSITY

Let's eat!

Executive Chef, Alexandre Purroy has taken the time to plan a very fun and tasty menu, one you will not want to miss!

Buffet Breakfast 7:30 AM – 9:30 AM

- ✓ Shrimp Quiche a la Crevettes
- ✓ Chilequilles a la Victoria (veg)
- ✓ Scrambled Eggs with Chives (gf)
- ✓ O'Brien Potatoes (veg)
- ✓ Home Fried Potatoes - Cubano (gf)
- ✓ Hickory Smoked Bacon (gf)
- ✓ Assorted Doughnuts
- ✓ Bagels with Assorted Cream Cheese Spreads
- ✓ Oatmeal with Granola, Nuts, Dried Fruit,
- ✓ Fruit Yogurt and Cottage Cheese (gf)
- ✓ Fresh Seasonal Fruit (v, veg)

Buffet Lunch 11:30 AM – 1:30 PM

- ✓ Apricot Glazed Pork Loin
- ✓ Chicken Cacciatorri
- ✓ Imwalle Farms Corn Polenta (gf, veg)
- ✓ Broiled Vegetable from Darling Farms (v, gf, veg)
- ✓ Penne Pasta Primavera al Pesto (veg)
- ✓ Tabbouleh Heirloom Tomatoes, Bermuda Onions, Mint (v, veg)
- ✓ Roasted beets with Arugula, Almonds (v, gf, veg)
- ✓ Allemande Salad (v, gf, veg)
- ✓ Green Salad Bar with traditional accompaniments
- ✓ Chocolate Fountain with assorted accompaniments

v = vegan gf = gluten-free veg = vegetarian