

# Menu

HCC Dining Services

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## DINNER

All dinners served with choice of salad, entree, accompaniment, vegetable, dessert and beverage. All service provided buffet style; however, the option of served meals is available. Ask the Dining Services Manager for any additional menu selections and costs regarding served meals.

### Buffet Dinner .....

\$27.99 per person Two Entrées

\$24.99 per person One Entrée

- Salad (Choose One):
  - Tossed Garden Salad
  - Caesar Salad
  - Greek Salad
  - Strawberry Salad
- Artisan Dinner Rolls
  
- Specialty Salad (additional charge) \$ 2.50
  - Southwest Salad: Romaine Lettuce, Black Beans, Cucumber, Corn, Tomatoes, Tortilla Strips and served with Southwest Dressing (V)
  - Spa Salad: a mix of Spring Mix and Kale, Chickpeas, Asparagus, Fresh grains, Seasonal Berries, Strawberries Avocado Served with a Blood Orange shallot Vinaigrette.
  - Strawberry Salad: Spring Mix, with Mandarin Oranges Dried Cranberries, Walnuts served with Walnut Raspberry Vinaigrette (V)(GF)
  - Asparagus, Tomato, & Feta Salad: Romaine lettuce topped with blanched asparagus, ripe tomatoes, and crumbled feta cheese with Dijon vinaigrette. (V)(GF)
  - Gourmet Home-style Salad: Mixed greens with carrot, green onion, bell pepper, gold raisins, feta cheese, & almonds. Topped with walnut raspberry vinaigrette. (V)
  - Mediterranean Salad: Romaine lettuce with chickpeas, cucumber, red bell pepper, red onion, Kalamata olives, feta, and dill. Topped with red wine vinaigrette. (V)
  - Maple-Balsamic Pear Salad: Mixed greens topped with sliced pears, candied pecans, dried cherries, and goat cheese. Tossed in a Maple-balsamic dressing. (V)(GF)
  - Asian Salad: Romaine, Iceberg, red cabbage carrots, mandarin oranges green onion, crispy wonton strips tossed with mandarin orange sesame vinaigrette dressing.

(Continued)

- Entrée (Choose Two):

### Poultry

- **Chicken Chesapeake** - boneless breast of chicken with crab imperial
- **Chicken Marsala** - boneless breast of chicken grilled with a savory mushroom sauce and Marsala wine
- **Chicken Parmesan** - boneless breast of chicken topped with marinara sauce, mozzarella and parmesan cheese
- **Country Fried Chicken**
- **Chicken Stuffed Spinach** - boneless breast of chicken stuffed with spinach and roasted red peppers in a white wine sauce.
- **Chicken Cordon Bleu** - boneless breast of chicken stuffed with ham and Swiss cheese
- **Chicken Bruschetta** – Seasoned breast of chicken topped with tomato, parmesan cheese, garlic, onion, and Italian herbs. **GF**
- **Chicken Francesca** – Breast of chicken coated in breadcrumbs and Pecorino Romano cheese. Pan-fried and glazed with lemon-wine reduction.
- **Hawaiian Chicken** – Sweet and tangy chicken breast topped with caramelized brown sugar pineapple.
- **Tuscan Chicken** – Breast of chicken stuffed with mozzarella, sun dried tomato, & spinach in a creamy garlic sauce.
- **Chicken Piccata** – Lightly Floured Chicken Breast sautéed with Lemon Butter, White Wine and Cabers

### Beef

- **Beef with Broccoli and Mushrooms** - thinly sliced beef served with teriyaki ginger sauce
- **Roast Beef Jardinière** - served with brown sauce and julienne vegetables **GF**
- **Beef Stroganoff** - tender bites of well-seasoned beef with mushrooms served over egg noodles or rice
- **Beef Stuffed Bell Peppers** – Fresh bell pepper stuffed with Beef, garlic, marinara, & Mozzarella. Baked to golden brown
- **Chinese Black Pepper Beef**- thinly sliced beef, bell peppers and red onions.
- **Beef Bourguignon**- tender bites of well-seasoned beef, bacon, carrots, onions garlic, mushrooms in a tomato red wine sauce.

## Pork

- Honey Glazed Pork – pork loin chops marinated in honey soy sauce
- Apple Stuffed Pork Chop- pork loin chop stuffed with bread crumbs, apples and celery
- Dijon Balsamic Pork Chops served with balsamic Dijon glaze accompanied with rosemary
- Garlic Ranch Pork Chop – Pan Seared boneless pork chop with a creamy garlic ranch sauce
- Sweet and Sour Pork – A sweet and tangy seared pork chop.
- Pork Schnitzel – Breaded pan-fried pork loin served with lemon.
- Pork Marsala – Pork tenderloin smothered in a Marsala wine mushroom sauce.

## Seafood

- Flounder Florentine – flounder fillets stuffed with spinach and garlic **GF**
- Shrimp Scampi (additional charge) - sautéed in herb garlic sauce **GF**
- Maple-Bourbon Glazed Salmon - salmon fillets marinated in maple bourbon sauce
- Shrimp Milano - shrimp and broccoli tossed in creamy alfredo sauce **GF**
- Thai Salmon – Baked Salmon glazed in a Sweet Thai chili sauce. **GF**
- Salmon w/ Roasted tomato & Shallots – salmon fillet with roasted tomato and shallots. **GF**
- Blackened Cod Fish- well seasoned cod blackened. **GF**
  
- Crab Cakes – Maryland style crab cakes (Fried or Broiled) Market Price \$

## Vegetarian/Vegan

- Cheese Tortellini - with roasted squash, zucchini, eggplant and red onion in a rose sauce **V**
- Couscous and Quinoa Stuffed Peppers - roasted red peppers, diced tomatoes, spinach, onions with white cheddar cheese sauce **V**
- Vegetable Wellington - with hummus and roasted vegetables **V**
- Portobello Steaks with Avocado Chimichurri – Grilled, marinated Portobello mushrooms with a spicy avocado chimichurri sauce. **GF V**
- Creamy Sundried Tomato Pasta- spicy sundried tomato and spinach in a cream sauce. **V**
- Broccoli Cashew Stir Fry- Asian style sautéed broccoli and roasted cashews served over rice.

- Accompaniment (Choose Two):
  - Red Roasted Potatoes **GF** **V**
  - Baked Stuffed Potatoes with Parmesan Cheese **GF** **V**
  - Garlic Mashed Potatoes **GF** **V**
  - Sweet Potatoes **GF** **V**
  - Couscous and Quinoa **V**
  - Wild and Brown Rice **GF** **V**
  - Rice Pilaf **V**
  - Jasmin Rice **GF** **V**
  
- Vegetables (Choose Two):
  - Green Beans Almandine **GF** **V**
  - Garden Vegetable Medley **GF** **V**
  - Honey Glazed Dill Carrots **GF** **V**
  - Asparagus **GF** **V**
  - Broccoli **GF** **V**
  - Roasted Vegetables **GF** **V**
  - Italian Broccoli and Tomatoes **GF** **V**
  - Roasted Brussel Sprouts **GF** **V**
  - Stir Fry Vegetables **GF** **V**

## BEVERAGES

Regular and Decaffeinated Coffee  
 Assorted Gourmet and Regular Tea  
 Iced Tea or Lemonade  
 Sodas  
 Water

## DESSERTS

Carrot Cake  
 Triple Chocolate Fudge Cake German Chocolate Cake Lemon Torte Cake  
 Peanut Butter Pie  
 Peanut Butter Cup Chocolate Cake Cheese Cake  
 Variety Flavored Cheese Cake  
 Coconut Cake  
 Fruits of the Forest Pie Apple Pie  
 Assortment of Cream Pies Homemade Cookies Brownies  
 Variety of Dessert Bars

Prices posted are subject to change.