

O'MALLEY DINING
FACILITY MENU
FEBRUARY 2023

Monday – Friday:

Breakfast 0500 - 0830 | Lunch 1100 -
1330 | Dinner 1700 - 2000 | Midnight
Meal 2200 - 2300

Weekends & Holidays:

Brunch 0700 – 1300 | Dinner 1700 –
1930 | Midnight Meal 2200 – 2300



- 1Feb- Lunch:
 - Shrimp Kabob, Ginger BBQ Chicken, Lemon Basil Pasta, Garlic Soy Roasted Potatoes, Steamed Rice, Green Bean Sesame Glaze, Sautéed Mushroom & Onions, Spinach
- 1 Feb- Dinner:
 - Marinated tomatoes w/ penne & basil, southern fried catfish, sweet chili meatballs, brown rice, potatoes & herbs, curried cauliflower, stewed tomatoes, asparagus
- 2 Feb- Lunch:
 - Honey mustard chicken breast, ziti w/ meat sauce, baked fish, red beans & rice, mashed potatoes, broccoli, southern style collard greens, carrots
- 2 Feb- Dinner:
 - Hot & spicy chicken, pasta Toscano, Cantonese ribs, crispy potato wedges, brown rice, okra mélange, green w/ mushrooms, cream style corn
- 3 Feb- Lunch:
 - Polish sausage, baked salmon, hamburger yakisoba, buttered parsley potatoes, brown rice w/ tomatoes, sautéed peppers & onions, Brussel sprouts, mixed veggies
- 3 Feb- Dinner:
 - Roast beef, shrimp scampi, German chicken schnitzel, baked potato halves, steamed rice, corn on the cob, glazed carrots, cauliflower parmesan
- 4 Feb- Lunch:
 - Santa Fe glazed chicken, baked Dijon pork chops, beef ball stroganoff, hopping john rice, cottage fried potatoes, stewed tomatoes, fried cauliflower, braised cabbage
- 4 Feb- Dinner:
 - Salmon w/ maple ginger glaze, stuffed green peppers w/ turkey & lentils, pasta primavera, garlic mashed potatoes, lyonnaise rice, garlic sautéed spinach, mixed veggies, fried okra

- 5 Feb- Lunch:
 - Creole Fish Fillets
- 5 Feb- Dinner:
 - Stir Fry Chicken w/ Broccoli, Teriyaki Steak, Lyonnaise Rice, Roasted Pepper Potatoes, Peas w/ Mushrooms & Onions, Roasted Cauliflower, French Style Green Beans
- 6 Feb- Lunch:
 - Chicken Ala King, Baked Fish, Pasta Primavera, O'Brien Potatoes, Quinoa Southwest Pilaf, Hacienda Corn & Black Beans, Roasted Butternut Squash, Stewed Tomatoes
- 6 Feb- Dinner:
 - Southwestern Sweet Potatoes Black Beans & Corn, Simmered Beef, Almond Crusted Cod, Steamed Rice, Roasted Pepper Potatoes, Corn, Peas & Carrots, Asparagus
- 7 Feb- Lunch:
 - Spaghetti w/ Turkey Meat Sauce, Baked Fish w/ Lemon Garlic Butter, Wild Rice, Buttered Parsley Potatoes, Succotash, Cauliflower Parmesan, Roasted Carrots w/ Rosemary
- 7 Feb- Dinner:
 - Chili Mac, Basil Baked Fish, Teriyaki Chicken, Rice Pilaf, Simmered Pinto Beans, Green Beans w/ Mushrooms, Oriental Stir Fry Cabbage, Cauliflower
- 7 Feb- Dinner:
 - Pork Roast Tenderloin, Baja Baked Cod, Pasta Provencal, Scalloped Potatoes, Steamed Rice, Broccoli Combo, Corn Calico, Garlic Sautéed Spinach

Menu is subject to change

February 8th-14th

- 8 Feb- Lunch:
 - Lemon Basil Shrimp Pasta, Mambo Pork Roast, Grilled Chicken w/ Mustard Sauce, Roasted Redskin Potatoes, Barley Pilaf, Sauteed Mushroom & Onions, Grilled Asparagus, Broccoli Polonaise
- 8 Feb-Dinner:
 - Grilled Steak, Roast Turkey, Mediterranean Salmon, Roasted Pepper Potatoes, Brown Rice, Braised Cabbage, Green Beans, Cauliflower Combo
- 9 Feb- Lunch:
 - Honey Ginger Chicken, Grilled Salmon w/ Citrus Butter, BBQ Brisket, Sweet Potatoes Southern Style, Spicy Brown Rice Pilaf, Southern Style Collard Greens, Corn, Stewed Tomatoes
- 9 Feb- Dinner:
 - Crispy Oven Baked Chicken, Roast Beef, Parmesan Crusted Cod, Steamed Rice, Baked Sweet Potato, Fried Okra, Carrots, Corn Combo
- 10 Feb- Lunch:
 - Chicken Florentine, Italian Broccoli Pasta, Stuffed Baked Pork Chops, Savory Style Beans, Oven Browned Potatoes, Cauliflower Au Gratin, Carrots On The Griddle, Broccoli
- 10 Feb- Dinner:
 - Greek Lemon Turkey Pasta, Savory Baked Chicken, Oven Fried Fish, Brown Rice w/ Vegetable Sicilian, Mashed Potatoes, Garlic Sauteed Spinach, Mixed Veggies, Green Beans w/ Mushrooms
- 11 Feb- Lunch:
 - French Fried Shrimp, Hot & Spicy Chicken, Ziti w/ Meat Sauce, Buttered Parsley Potatoes, Harvest Blend Rice, Herbed Green Beans, Succotash, Fried Okra
- 11 Feb- Dinner:
 - Beef Stir Fry, Baked Stuffed Fish, Chicken Bulgogi, Dirty Rice, Lyonnaise Potatoes, Japanese Stir Fry, Fried Cauliflower, Glazed Carrots

- 12 Feb- Lunch:
 - Cheese Tortellini, French Fried Shrimp, Bourbon Chicken, Steamed Rice, Roasted Pepper Potatoes, Roasted Carrots w/ Rosemary, Japanese Stir Fry Veggies, Succotash
- 12 Feb- Dinner:
 - Beef Pot Pie, Lemon Baked Fish, Herbed Baked Chicken, Baked Sweet Potato, Steamed Rice, Creamed Style Corn, Broccoli Combo, Olive-Oil Braised Carrots w/ Warm Spices
- 13 Feb- Lunch:
 - Caribbean Catfish, Jerk Roast Turkey, Stuffed Green Peppers, Baked Potato Halves, Islander Rice, Corn Combo, French Style Green Beans, Garlic Peas
- 13 Feb- Dinner:
 - Southwestern Sweet Potatoes Black Beans & Corn, Beef Stew, Chicken Breast Dijon, Rice Pilaf, Roasted Pepper Potatoes, Asparagus, Cauliflower, Cream Style Corn
- 14 Feb- Lunch:
 - Baked Fish, Meat Loaf, Baked Chicken, Baked Mac & Cheese, Mashed Potatoes,
 - Black Eyed Peas, Carrots, Corn On The Cob
- 14 Feb- Dinner:
 - BBQ Beef Cubes, Southwestern Fish, Beef Fajitas, Mexican Rice, Refried Beans w/ Cheese, Peas, Mexican Corn, Spinach

Menu is subject to change

February 15th-21st

- 15 Feb- Lunch:
 - Beef Brogul, Pork Schnitzel, Fish & Onion Lemon Baked Fish, Rice Pilaf, Baked Beans, Carrots, Green Beans, Broccoli Polonaise
- 15 Feb- Dinner:
 - Almond Crusted Cod, Hamburger Yakisoba, Cranberry Glazed Chicken, Lyonnaise Potatoes, Steamed Rice, Roasted Brussel Sprouts, Hacienda Corn and Black Beans, French Style Peas
- 16 Feb- Lunch:
 - Turkey and Spinach Meatloaf, Marinated Tomatoes w/ Penne & Basil, Pineapple BBQ Meatballs, Islander Rice, O'Brien Potatoes, Curried Cauliflower, French Style Green Beans, Vegetable Medley
- 16 Feb- Dinner:
 - BBQ Beef Cubes, Chicken Enchilada, Baked Florentine Turkey Roulade, Baked Mac & Cheese, Steamed Rice, Asparagus, Back Eyes Peas, Broccoli Combo
- 17 Feb- Lunch:
 - Swiss Steak w/ Brown Gravy, Stuffed Green Peppers, Tuna Noodles, Brown Rice w/ Tomatoes, Simmered Pinto Beans, Peas, Mediterranean Grilled Asparagus, Succotash
- 17 Feb- Dinner:
 - Lasagna, Chicken Cacciatore, Italian Broccoli Pasta, Harvest Blend Rice, Franconia Potatoes, Scalloped Corn, Herbed Green Beans, Roasted Butternut Squash
- 18 Feb- Lunch:
 - Grilled Honey Siracha Chicken, Chili Mac, Shrimp Chop Suey, Steamed Rice, Baked Potato, Oriental Stir Fry Cabbage, Fried Okra, Corn Combo
- 18 Feb- Dinner:
 - Jamaican Chicken, Braised Spareribs, Salisbury Grilled Salmon, Baked Beans, Brown Rice, Peas w/ Mushroom & Onions, Green Bean Sesame Glaze, Southern Style Collard Greens

- 19 Feb- Lunch:
 - Turkey Lentil Chili, Shrimp Jambalaya, Southern Fried Chicken, Boston Baked Beans, Buttered Egg Noodles, Carrots, Peas w/ Mushrooms & Onions, Cauliflower Combo
- 19 Feb- Dinner:
 - Baked Dijon Pork Chop, Chili Mac, Lemon Pepper Catfish, Simmered Pinto Beans, Hopping John Rice, Roasted Cauliflower, Corn, Broccoli
- 20 Feb- Lunch:
 - Roast Beef, Chicken Cordon Bleu, Pasta Primavera, Mashed Potatoes, Steamed Rice, Brussel Sprouts, Cream Style Corn, Roasted Butternut Squash
- 20 Feb- Dinner:
 - Turkey Nuggets, Beef & Corn Pie, Bourbon Chicken, Wild Rice, Oven Browned Potatoes, Herbed Green Beans, Japanese Stir Fry, Asparagus
- 21 Feb- Lunch:
 - Chicken Kabob, Pepper Steak, Tuna Noodles, Steamed Rice, Roasted Redskin Potatoes, Braised Cabbage, Mexican Corn, Sauteed Mushroom & Onions
- 21 Feb- Dinner:
 - Sweet & Spicy Orange Salmon, Cheese Tortellini w/ Marinara, Steak Ranchero, Brown Rice, Cottage Fried Potatoes, Peas & Carrots, Green Beans w/ Mushrooms, Corn Calico

Menu is subject to change

February 22nd-28th

- Wednesday Lunch:
 - Spicy Catfish Po'boy, Grilled Pork Chops, Cajun Meatloaf, Red Beans & Rice, Crispy Potato Wedges, Corn On The Cob, Cajun Style Veggies, Peas w/ Onions
- Wednesday Dinner:
 - Lemon Onion Baked Fish, Simmered Beef, Cajun Chicken, Dirty Rice, Roasted Pepper Potatoes, Carrots on the Griddle, Okra Mélange, Green Beans
- Thursday Lunch:
 - Baked Dijon Pork Chops, Spinach Lasagna, Baked Florentine Turkey Roulade, Italian Style Baked Beans, Barley Pilaf, Sauteed Collard Greens w/ Garlic, Cauliflower Combo, Scalloped Corn
- Thursday Dinner:
 - Baked Salmon, Pineapple BBQ Meatballs, Honey Mustard Chicken Breast, Crispy Potato Wedges, Steamed Rice, Japanese Stir Fry Vegetables, Mixed Veggies, Curried Cauliflower
- Friday Lunch:
 - Roast Turkey, Cheese Tortellini, Stuffed Green Peppers, Corn Bread Dressing, Baked Sweet Potato, Asparagus, Sauteed Mushroom & Onions, Fried Cauliflower
- Friday Dinner:
 - Turkey & Spinach Meatloaf, Crispy Oven Baked Chicken, Parmesan Fish, Roasted Rosemary Potato Wedges, Roasted Carrots w/ Rosemary, Brussel Sprouts, Broccoli Polonaise
- Saturday Lunch:
 - Baked Chicken, Southwestern Shrimp Linguini, Beef Bulgogi, Sicilian Brown Rice, Garlic Mashed Potatoes, Herbed Green Beans, Fried Okra, Braised Cabbage
- Saturday Dinner:
 - Honey Ginger Chicken, Salisbury Steak, Sweet Potatoes Southern Style, Boston Baked Beans, Cauliflower Au Gratin, Collard Greens, Scalloped Corn

- Sunday Lunch:
 - Turkey Ala King, Country Style Fried Steak, Baja Baked Cod, Parmesan Rice, Roasted Cauliflower, Carrots on the Griddle, Mixed Veggies
- Sunday Dinner:
 - Swedish Meatballs, Polynesian Fillet, Steak Smothered in Onions, Rissole Potatoes, Oriental Rice, Carrots, Broccoli, Cauliflower Combo
- Monday Lunch:
 - Oriental Pepper Steak, Chicken Parmesan, Baked Fish w/ Lemon Garlic Butter, Brown Rice, Oven Browned Potatoes, Corn Calico, Roasted Butternut Squash, Spinach
- Monday Dinner:
 - Pork Roast Tenderloin, Tuna Noodles, Savory Baked Chicken, Wild Rice, Glazed Sweet Potatoes, Stewed Tomatoes, Broccoli Polonaise, Corn
- Tuesday Lunch:
 - Basil Baked Fish, Turkey Breast Fillet, Pasta Provençal, Mashed Potatoes, Jefferson Noodles, Cauliflower, Carrots, Broccoli Parmesan
- Tuesday Dinner:
 - Baja Fish Taco, Baked Mexican Chicken, Beef Stir Fry, Steamed Rice, Hacienda Potatoes, Corn Combo, Roasted Butternut Squash, Sesame Glazed Green Beans

Menu is subject to change

Specialty Bar

Monday-Sausage Bar

Tuesday- Taco Bar

Wednesday- Wing Bar

Thursday- Potato Bar

Friday-Pasta Bar

Last Wednesday of the month- Mongolian Grill (Lunch)

Wing Bar (Dinner)

Menu is subject to change

