

Mount Sinai – Operating Room Café

March 23 rd – 27 th	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	French Onion Soup 12 oz. / cal. 196 16 oz. / cal. 261	Caribbean Chicken 12 oz. / cal. 140 16 oz. / cal. 187	Chicken Vegetable Wild Rice 12 oz. / cal. 158 16 oz. / cal. 211	Cream of Broccoli 12 oz. / cal. 346 16 oz. / cal. 462	Cream of Mushrooms 12 oz. / cal. 280 16 oz. / cal. 373
	Chicken Noodle 12 oz. / cal. 200 16 oz. / cal. 267	Thai Coconut Carrot Soup 12 oz. / cal. 330 16 oz. / cal. 440	Roasted Tomato, Cannellini Bean* 12 oz. / cal. 180 16 oz. / cal. 240	Fire Roasted Corn Chowder* 12 oz. / cal. 218 16 oz. / cal. 291	Three Bean Chili* 12 oz. / cal. 300 16 oz. / cal. 400
Main Course	Baked Pangasius with Roasted Cherry Tomatoes cal. 82	Corn Tortilla Crusted Tilapia cal. 145	Baked Catfish with Herbs Pesto Sauce cal. 180	Lamb Stew, Home Style cal. 247	Cuban Roast Pork cal. 195
	Asian Pepper Steak cal. 337	Chicken Piccata cal. 251	Baked Ziti with Meat Sauce cal. 283	Chicken & Rice Stuffed Pepper cal. 307	Lemon Dill Tilapia cal. 131
	Rotisserie Style Chicken cal.252	Lemon Pepper Rotisserie Chicken cal. 340	Rotisserie Style Buffalo Chicken cal. 330	Rotisserie Herb Citrus Chicken cal. 252	Rotisserie Style Chicken cal. 252
	Crispy Buffalo Cauliflower* cal. 50	Roasted Root Vegetables* cal. 63	Carrots, Eggplant & Green Beans* cal. 80	Cinnamon Glazed Carrots* cal. 120	Green Beans & Mushrooms* cal. 60
	Stir Fried Vegetables* cal. 69	Wild Rice Mushroom Pilaf* cal. 120	Vegetable Medley* cal. 70	Fried Rice* cal. 88	Mac and Cheese* cal. 110
	Steamed White Rice cal. 106	Dijon Roasted Potatoes cal. 140	Baked Sweet Potato cal. 140	Sweet Pea & Orzo* cal. 100	Rice and Red Beans* cal. 80

* Denotes Vegetarian Items