



The 800 Café, NDSU Dietetics Restaurant OPEN to the public

Every Thursday and Friday, February 23 – May 4, 2017

Price: \$10.00 includes beverage

Reservations: please go to dept website: www.ndsu.edu/hnes/800_cafe/

Diners are welcome to arrive between 11:00 a.m. and 12:15 p.m.

Walk-ins are welcome if space is available!

Available at each meal: Fargo 20-Below coffee, hot tea, fresh brewed unsweetened iced tea, lemonade, Coke, Diet Coke, Sprite.

Feb 23 & 24 Meal 2	Manager: Alison VandenBerghe Manager: Jessica Corcoran	~Mandarin Spinach Salad with Citrus Vinaigrette ~Almond-Crusted Rosemary Pork Roast, Roasted Asparagus, Roasted Parsley and Garlic Red Potatoes ~ Strawberry Cupcakes with Cream Cheese Frosting
March 2 & 3 Meal 3	Manager: Alyssa Athman Manager: Rosalie Grant	~Dried Apple Salad with Gorgonzola Cheese Crumbles, Candied Pecans and an apple cider Dressing ~Herb-Crusted Rosemary Pork Loin, Roasted Asparagus, Butternut Squash Bake ~Black Bean Brownie Topped with Greek Yogurt and Raspberries
March 9 & 10 Meal 4	Manager: Katie Pavlicek Manager: Bailey Plutowski	~Roasted Red Pepper Hummus with Warmed Pita Triangles and an Assortment of Fresh Garden Vegetables ~Herb-Marinaded Grilled Chicken with a Side of Roasted Garlic Parsley Potatoes and Roasted Thyme Asparagus with Lemon Garnish ~Yellow Angel Food Sponge Cake Topped with Fresh Strawberries and a Dollop of Whipped Cream
March 23 & 24 Meal 5	Manager: Regina Schimek Manager: Emma Schalow	~Fresh Popped Garlic Parmesan Popcorn ~NDSU Sirloin Steak with a Tomato Sautéed Milano Sauce with sides of Apricot Walnut Rice Stuffing and Almond Green Beans. ~Chewy Berry Granola Cobbler with a Scoop of Vanilla Ice Cream
March 30 & 31 Meal 6	Manager: Sara Supplee Manager: Alexandra Sherrard	~Black Bean Salad Served with Pita Chips ~Tomato Basil Soup Served with a Whole Wheat Turkey Wrap ~Fruits of the Forest Crisp with dollop of Vanilla Greek Yogurt
April 6 & 7 Meal 7	Manager: Gabrielle Hartze Manager: Breann Hogie	~Tortilla Chips with Fresh Chopped Salsa ~Baja Fish Tacos with Creamy Lime Guacamole and Cabbage Slaw Served with a Black Bean Salad ~Minted Fruit Salad with Cinnamon Pita Chips
April 20 & 21 Meal 8	Manager: Alexis Allen Manager: Morgan Cote	~Grilled Peach and Pineapple Skewers with Honey Yogurt Dipping Sauce ~Baked Salmon and Vegetable Frittata, Parsley Garnish and Half Whole Wheat English Muffin with Chokecherry Jam ~Greek Yogurt Parfait with Dark Chocolate Avocado Mousse
May 4 & 5 Meal 9	Manager: Sallie Yakowicz Manager: Daeshaundra Wadsworth	Summer Fiesta at the 800 Cafe ~Mexican-Style Summer Squash Soup with a Dollup of Greek Yogurt ~Chicken Kebobs over Steamed Brown Rice with a Black Bean Salad Accompaniment ~Angel Food Berry Tiramisu