



Army and Navy Academy
Dining Services
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 Culinary Services Menu
 September 20th- September 26th



	Breakfast	Lunch	Dinner
Sunday 9/20/2026	Brunch Breakfast Sausage Casserole, Scrambled Eggs, Sausage Patty, Bacon, Breakfast Potatoes, Freshly Baked Pastries and Muffins, Juice, Milk, Infused Ice Water Fresh Cut Fruit, Berries, Yogurt, Granola, Hand Fruit		Pasta Night, Family Style Lasagna and Vegetable Lasagna, Roasted Vegetables, Zesty Cheese Bread Italian Salad with Balsamic Dressing
Monday 9/21/2026	Tex Mex Frittata, Scrambled Eggs, Bacon, Home Fries, Juice, Milk, Infused Ice Water, Fresh Cut Fruit, Berries, Yogurt, Granola, Hand Fruit	Popcorn Chicken Bowl, Creamy Mashed Potatoes, Corn Kernel, Chopped Broccoli, Bacon Bits, Shredded Cheese, Scallions Seasonal Salad Bar / Dynamic Deli Bar	Country Pan Seared Steak with Gravy, Roasted Potatoes, Garlic and Shallot Sauteed Green Beans and Baby Carrots Mesclun Salad Raspberry Vinaigrette
Tuesday 9/22/2026	Brown Sugar and Cinnamon French Toast, Scrambled Eggs, Bacon, Tater Tots, Juice, Milk, Infused Ice Water, Fresh Cut Fruit, Berries, Yogurt, Granola, Hand Fruit	Beef Barbacoa and Marinaded Chicken Fajitas, Pinto Beans, Spanish Rice, Flour Tortillas, Pico, Guac, Seasonal Salad Bar / Dynamic Deli Bar	Cheesy Beef and Bow-Tie Pasta, Roasted Baby Carrots and Brussel Sprouts Mixed Green Salad
Wednesday 9/23/2026	Corned Beef Hash with Potatoes, Country Potatoes, Juice, Milk, Infused Ice Water, Fresh Cut Fruit, Berries, Yogurt, Granola, Hand Fruit	Chicken Creamy Pesto Pasta, Parmesan Roasted Broccoli and Cauliflower, Cheesy Garlic Bread Seasonal Salad Bar / Dynamic Deli Bar	Tamales de Rajas con queso, Chicken Tamales, Spanish Rice, Refried Beans, Sour Cream, Guacamole, Salsa Mexican Style Caesar Salad with Cotija
Thursday 9/24/2026	Blueberry Pancakes, Scrambled Eggs, Sausage Link, Skillet Potatoes, Juice, Milk, Infused Ice Water, Fresh Cut Fruit, Berries, Yogurt, Granola, Hand Fruit	Sweet and Sriracha spicy pulled Pork Bowl, Steamed Rice, Stir Fry Vegetables, Spring Rolls Seasonal Salad Bar / Dynamic Deli Bar	Herbed Baked Chicken with Parmesan Garlic Sauce, Scalloped Potatoes, Roasted Carrots and Asparagus Strawberry Arugula Salad Citrus Vin
Friday 9/25/2026	Chef Special Cheesy Vegetable Egg Dish, Scrambled Eggs, Seasoned Potatoes, Juice, Milk, Infused Ice Water, Fresh Cut Fruit, Berries, Yogurt, Granola, Hand Fruit	Buffalo Chicken Wings, Garlic Parmesan Wings, Boneless Wings, Pasta Salad, Carrot and Celery Sticks Seasonal Salad Bar / Dynamic Deli Bar	Loaded Hot Dogs, Chili, Onions, Cheese Sauce, Bacon Bits, Scallions, Sour Cream, Corn on the Cob, Chips Mixed Green Garden Salad
Saturday 9/26/2026	Brunch Cheddar Ham Oven Omelet, Scrambled Eggs, Bacon, Hash Browns, Freshly Baked Pastries and Muffins, Juice, Milk, Infused Ice Water, Fresh Cut Fruit, Yogurt, Granola, Hand Fruit		Canes Style Crispy Buttermilk Fried Chicken on a Kaiser Bun, French Fries, Cole Slaw, Garlic Toast, Homemade Canes Sauce Tossed Green Salad Choice of Dressing

Menu May Be Subject to Change.

MAKE THE CHOICE THAT'S RIGHT FOR YOU.



