

**O'MALLEY  
DINING  
FACILITY MENU  
MAY 2024**

**Monday - Friday:**

**Breakfast 0500 - 0830 | Lunch  
1100 - 1330 | Dinner 1700 - 2000 |  
Midnight Meal 2300 - 2400**

**Weekends & Holidays:**

**Brunch 0700 - 1300 | Dinner 1700  
- 1930 | Midnight Meal 2300 -  
2400**



May 1<sup>st</sup>-5<sup>th</sup>

• 1 May Lunch:

- Lemon Basil Shrimp Pasta, Mambo Pork Roast, Chicken Bulgogi, O'Brien Potatoes, Brown Rice, Sauteed Mushroom & Onions, Grilled Asparagus, Broccoli Polonaise

• Dinner:

- Grilled Steak, Roast Turkey, Mediterranean Salmon, Roasted Pepper Potatoes, Brown Rice, Braised Cabbage, Green Beans, Cauliflower Combo

• 2 May Lunch:

- Honey Ginger Chicken, Grilled Salmon w/ Citrus Butter, BBQ Brisket, Southern Style Sweet Potatoes, Spicy Brown Rice Pilaf, Southern Style Collard Greens, Corn, Stewed Tomatoes, Brown Gravy

• Dinner:

- Crispy Oven Baked Chicken, Roast Beef, Parmesan Crusted Cod, Steamed Rice, Baked Sweet Potato, Fried Okra, Carrots, Corn Combo

• 3 May Lunch:

- Fiesta Chicken, Italian Broccoli Pasta, Stuffed Baked Porkchops, Savory Style Beans, Oven Brownd Potatoes, Cauliflower Au Gratin, Carrots on the Griddle, Broccoli

• Dinner:

- Turkey Ala King, Savory Baked Chicken, Oven Fried Fish, Brown Rice w/Vegetables, Mashed Potatoes, Garlic Sauteed Spinach, Mixed Vegetables, Green Beans w/ Mushrooms

• 4 May Lunch:

- French Fried Shrimp, Hot & Spicy Chicken, Ziti w/ Meat Sauce, Buttered Parsley Potatoes, Harvest Blend Rice, Herbed Green Beans, Succotash, Fried Okra

• Dinner:

- Beef Stir Fry, Baked Stuffed Fish, Chicken Bulgogi, Dirty Rice, Lyonnaise Potatoes, Japanese Stir Fry, Fried Cauliflower, Glazed Carrots

• 5 May Lunch:

- Turkey Breast Fillet, Shrimp Jambalaya, Southern Fried Chicken, Boston Baked Beans, Buttered Egg Noodles, Carrots, Peas w/Mushrooms & Onions, Cauliflower Combo

• Dinner:

- Baked Dijon Pork Chop, Chili Mac, Lemon Pepper Catfish, Simmered Pinto Beans, Hopping John Rice, Roasted Cauliflower, Corn, Broccoli

\*\*\*\*Menu is subject to change\*\*\*\*

May 6<sup>th</sup>-12<sup>th</sup>

**6 May Lunch:**

- **Roast Beef, Chicken Cordon Bleu, Pasta Primavera, Mashed Potatoes, Steamed Rice, Brussel Sprouts, Cream Style Corn, Roasted Butternut Squash**
  - **Dinner:**
- **Turkey Nuggets, Beef & Corn Pie, Bourbon Chicken, Wild Rice, Oven Browned Potatoes, Herbed Green Beans, Japanese Stir Fry, Asparagus**
  - **7 May Lunch:**
- **Chicken Kabob, Pepper Steak, Tuna Noodles, Steamed Rice, Roasted Redskin Potatoes, Braised Cabbage, Mexican Corn, Sauteed Mushroom & Onions**
  - **Dinner**
- **Sweet & Spicy Orange Salmon, Cheese Tortellini w/ Marinara, Steak Ranchero, Brown Rice, Cottage Fried Potatoes, Peas & Carrots, Green Beans w/ Mushrooms, Corn Calico**
  - **8 May Lunch:**
- **Cajun Chicken, Roast Pork, Turkey Breast Fillet, Rice Pilaf, Baked Beans, Carrots, Green Beans, Broccoli Polonaise**
  - **Dinner:**
- **Almond Crusted Cod, Hamburger Yakisoba, Cranberry Glazed Chicken, Lyonnaise Potatoes, Steamed Rice, Roasted Brussel Sprouts, Hacienda Corn and Black Beans, French Style Peas**
  - **9 May Lunch:**
- **Turkey and Spinach Meatloaf, Marinated Tomatoes, Swedish Meatball, Steamed Rice, Steamed Rice, O'Brien Potatoes, Club Spinach, Baked Sweet Potatoes, Mixed Vegetables**
  - **Dinner:**
- **BBQ Beef Cubes, Chicken Enchilada, Baked Florentine Turkey Roulade, Baked Mac & Cheese, Steamed Rice, Asparagus, Back Eyes Peas, Broccoli Combo**

**10 May Lunch:**

- **Swiss Steak w/ Brown Gravy, Stuffed Green Peppers, Tuna Noodles, Brown Rice w/ Tomatoes, Simmered Pinto Beans, Peas, Mediterranean Grilled Asparagus, Succotash**
  - **Dinner:**
- **Lasagna, Chicken Cacciatore, Italian Broccoli Pasta, Harvest Blend Rice, Franconia Potatoes, Scalloped Corn, Herbed Green Beans, Roasted Butternut Squash**
  - **11 May Lunch**
- **Grilled Honey Siracha Chicken, Chili Mac, Shrimp Chop Suey, Steamed Rice, Baked Potato, Oriental Stir Fry Cabbage, Fried Okra, Corn Combo**
  - **Dinner:**
- **Jamaican Chicken, Braised Spareribs, Salisbury Grilled Salmon, Baked Beans, Brown Rice, Peas w/ Mushroom & Onions, Green Bean Sesame Glaze, Southern Style Collard Greens**
  - **12 May Lunch:**
- **Turkey Ala King, Country Style Fried Steak, Baja Baked Cod, Mashed Potatoes, Parmesan Rice, Roasted Cauliflower, Carrots on the Griddle, Mixed Veggies**
  - **Dinner:**
- **Swedish Meatballs, Polynesian Fillet, Steak Smothered in Onions, Rissole Potatoes, Oriental Rice, Carrots, Broccoli, Cauliflower Combo**

**\*\*\*\*Menu is subject to change\*\*\*\***

May 13<sup>th</sup>-19<sup>th</sup>

• 13 May Lunch:

- Oriental Pepper Steak, Chicken Parmesan, Baked Fish w/ Lemon Garlic Butter, Brown Rice, Oven Browned Potatoes, Corn Calico, Mixed Vegetables, Spinach

• Dinner:

- Pork Roast Tenderloin, Tuna Noodles, Savory Baked Chicken, Wild Rice, Glazed Sweet Potatoes, Stewed Tomatoes, Broccoli Polonaise, Corn

• 14 May Lunch:

- Basil Baked Fish, Turkey Breast Fillet, Pasta Provencal, Mashed Potatoes, Jefferson Noodles, Cauliflower, Carrots, Broccoli Parmesan

• Dinner:

- Baja Fish Taco, Baked Mexican Chicken, Beef Stir Fry, Steamed Rice, Hacienda Potatoes, Corn Combo, Asparagus, Sesame Glazed Green Beans

• 15 May Lunch:

- Lemon Basil Pasta, Grilled Porkchop, Cajun Meatloaf, Red Beans & Rice, Crispy Potato Wedges, Corn on the Cobb, Cajun Style Vegetables, Peas w/Onions

• Dinner:

- Lemon Onion Baked Fish, Simmered Beef, Cajun Chicken, Dirty Rice, Roasted Pepper Potatoes, Carrots on the Griddle, Okra Mélange, Green Beans

• 16 May Lunch

- Baked Dijon Pork Chops, Spinach Lasagna, Baked Florentine Turkey Roulade, Italian Style Beans, Barley Pilaf, Sauteed Collard greens w/ Garlic, Cauliflower Combo, Scalloped Corn

• Dinner:

- Baked Salmon, Pineapple BBQ Meatballs, Spinach Lasagna, Crispy Potato Wedges, Steamed Rice, Japanese Stir Fry Vegetables, Mixed Veggies, Cauliflower

• 17 May Lunch:

- Bourbon Chicken, Cheese Tortellini, Stuffed Green Peppers, Corn Bread Dressing, Baked Sweet Potato, Asparagus, Sauteed Mushroom & Onions, Fried Cauliflower

• Dinner:

- Turkey & Spinach Meatloaf, Crispy Oven Baked Chicken, Parmesan Fish, Rice Pilaf, Roasted Rosemary Potato Wedges, Roasted Carrots w/ Rosemary, Brussel Sprouts, Broccoli Polonaise

• 18 May Lunch:

- Baked Chicken, Southwestern Shrimp Linguini, Beef Bulgogi, Sicilian Brown Rice, Garlic Mashed Potatoes, Herbed Green Beans, Fried Okra, Braised Cabbage

• Dinner:

- Honey Ginger Chicken, Salisbury Steak, Lasagna, Sweet Potatoes Southern Style, Boston Baked Beans, Cauliflower Au Gratin, Collard Greens, Scalloped Corn

• 19 May Lunch:

- Creole Fish Fillets, Stir Fry Chicken w/ Broccoli, Teriyaki Steak, Lyonnaise Rice, Roasted Pepper Potatoes, Roasted Cauliflower, French Style Green Beans

• Dinner:

- Chicken Ala King, Baked Fish, Pasta Primavera, O'Brien Potatoes, Quinoa Southwest Pilaf, Hacienda Corn & Black Beans, Summer Squash, Stewed Tomatoes

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May 20<sup>th</sup>-26<sup>th</sup>

- **20 May Lunch:**

- **Southwestern Sweet Potatoes Black Beans & Corn, Simmered Beef, Almond Crusted Cod, Steamed Rice, Roasted Pepper Potatoes, Corn, Peas & Carrots, Asparagus**

- **Dinner:**

- **Spaghetti w/ Turkey Meat Sauce, Baked Fish w/ Lemon Garlic Butter, Beef Stir Fry, Wild Rice, Buttered Parsley Potatoes, Succotash, Cauliflower Parmesan, Roasted Carrots w/ Rosemary**

- **21 May Lunch:**

- **Chili Mac, Basil Baked Fish, Teriyaki Chicken, Rice Pilaf, Simmered Pinto Beans, Green Beans w/ Mushrooms, Oriental Stir Fry Cabbage, Cauliflower**

- **Dinner:**

- **Pork Roast Tenderloin, Baja Baked Cod, Pasta Provencal, Scalloped Potatoes, Steamed Rice, Broccoli Combo, Corn Calico, Garlic Sautéed Spinach**

- **22 May Lunch:**

- **Shrimp Kabob, Ginger BBQ Chicken, Chicken Tiki Masala, Garlic & Soy Roasted Potatoes, Steamed Rice, Green Beans Sesame Glaze, Sautéed Mushrooms & Onions, Spinach**

- **Dinner:**

- **Marinated Tomatoes w/ Penne & Basil, Southern Fried Catfish, Sweet Chili BBQ Meatballs, Brown Rice, Potatoes & Herbs, Curried Cauliflower, Stewed Tomatoes, Asparagus**

- **23 May Lunch**

- **Chicken w/ Dumplings, Spaghetti w/ Meat Sauce, Baked Fish, Red Beans and Rice, Mashed Potatoes, Broccoli, Southern Style Collard Greens, Carrots**

- **Dinner:**

- **Baked Chicken, BBQ Brisket, Baked Fish, Crispy Potato Wedges, Brown Rice, Fried Okra, Green beans w/Mushrooms, Cream Style Corn**

- **24 May Lunch:**

- **Polish Sausage, Baked Salmon, Spaghetti w/ Meat Sauce, Buttered Parsley Potatoes, Brown Rice w/ Tomatoes, Sautéed Peppers & Onions, Brussel Sprouts, Mixed Vegetables**

- **Dinner:**

- **Roast Beef, Shrimp Scampi, Chicken Bulgogi, Baked Potato Halves, Steamed Rice, Corn on the Cob, Glazed Carrots, Cauliflower Parmesan**

- **25 May Lunch:**

- **Santa Fe Glazed Chicken, Baked Dijon Porkchops, Beef Ball Stroganoff, Hopping John Rice, Cottage Fried Potatoes, Stewed Tomatoes, Fried Cauliflower, Braised Cabbage**

- **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**

- **26 May Lunch:**

- **Cheese Tortellini, French Fried Shrimp, Bourbon Chicken, Steamed Rice, Roasted Pepper Potatoes, Roasted Carrots w/ Rosemary, Japanese Stir Fry Veggies, Succotash**

- **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**

- **\*\*\*\*Menu is subject to change\*\*\*\***

May 27<sup>th</sup>-31<sup>st</sup>

**27 May Lunch:**

- Caribbean Catfish, Jerk Roast Turkey, Stuffed Green Peppers, Baked Potato Halves, Islander Rice, Corn Combo, French Style Green Beans, Garlic Peas

**Dinner:**

- Southwestern Sweet Potatoes Black Beans & Corn, Beef Stew, Chicken Breast Dijon, Rice Pilaf, Roasted Pepper Potatoes, Asparagus, Cauliflower, Cream Style Corn

**28 May Lunch:**

- Baked Fish, Meat Loaf, Baked Chicken, Baked Mac & Cheese, Mashed Potatoes, Black Eyed Peas, Carrots, Corn

**Dinner:**

- BBQ Beef Cubes, Southwestern Fish, Beef Fajitas, Mexican Rice, Refried Beans w/ Cheese, Peas, Mexican Corn, Spinach

**29 May Lunch:**

- Lemon Basil Shrimp Pasta, Mambo Pork Roast, Chicken Bulgogi, O'Brien Potatoes, Brown Rice, Sauteed Mushroom & Onions, Grilled Asparagus, Broccoli Polonaise

**Dinner:**

- Grilled Steak, Roast Turkey, Mediterranean Salmon, Roasted Pepper Potatoes, Brown Rice, Braised Cabbage, Green Beans, Cauliflower Combo

**30 May Lunch:**

- Honey Ginger Chicken, Grilled Salmon w/ Citrus Butter, BBQ Brisket, Southern Style Sweet Potatoes, Spicy Brown Rice Pilaf, Southern Style Collard Greens, Corn, Stewed Tomatoes, Brown Gravy

**Dinner:**

- Crispy Oven Baked Chicken, Roast Beef, Parmesan Crusted Cod, Steamed Rice, Baked Sweet Potato, Fried Okra, Carrots, Corn Combo

**31 May Lunch:**

- Fiesta Chicken, Italian Broccoli Pasta, Stuffed Baked Porkchops, Savory Style Beans, Oven Browned Potatoes, Cauliflower Au Gratin, Carrots on the Griddle, Broccoli

**Dinner:**

- Turkey Ala King, Savory Baked Chicken, Oven Fried Fish, Brown Rice w/Vegetables, Mashed Potatoes, Garlic Sauteed Spinach, Mixed Vegetables, Green Beans w/ Mushrooms

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# Specialty Bar

6<sup>th</sup> & 20<sup>th</sup> – Monday Sausage Bar

13<sup>th</sup> & 27<sup>th</sup> - Monday Potato Bar

Tuesday- Taco Bar

Wednesday- Wing Bar

Thursday- Ethnic Meal

2 May - German Meal

9 May - Italian Meal

16 May - Asian Meal

23 May - Mexican Meal

30 May – Korean Meal

Friday-Pasta Bar

Last Wednesday of the month- Mongolian Grill (Lunch)  
Wing Bar (Dinner)

1<sup>st</sup> Tuesday/ Month- Steak for Breakfast

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