



The University Club Lunch Buffet

OCTOBER 2019



SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>Don't forget to make your reservations by phone at 205.348.4848 or by visiting www.universityclub.ua.edu</p>		<p>1 Beer Battered Cod Salisbury Steak Herbed Rice w/ Butter Corn & Peppers Steamed Broccoli</p>	<p>2 Pepper Steak Sweet & Sour Chicken Vegetable Eggrolls Sesame Green Beans White Rice</p>	<p>3 Fried Pork Chops Pan Seared Fish Rutabagas Large Butterbeans Stewed Squash</p>	<p>4 NAT'L TACO DAY Shredded Smoked Chicken Seasoned Ground Beef Sautéed Peppers & Onion Grilled Vegetables Spanish Rice Accompaniments</p>
<p>6 Herb Roasted Lamb Grilled Fish w/ Lemon Chef's Selection Chef's Dessert</p>	<p>7 Smoked Sausage & Kraut Herb Roasted Chicken Cheddar Mashed Potatoes Roasted Brussels Sprouts Vegetable Medley</p>	<p>8 Parmesan Fish Chicken & Dumplings Fried Okra Broccoli Rice Casserole Succotash</p>	<p>9 Chicken Creole Fried Crawfish Tails Okra & Tomatoes Creole Corn New Potatoes w/ Butter</p>	<p>10 Smoked Beef Brisket Fried Alabama Catfish Mac & Cheese Broccoli & Cauliflower Green Lima Beans</p>	<p>11 BBQ Chicken Coconut Shrimp Cowboy Potatoes Roasted Carrots Fried Squash</p>
<p>13 SURF & TURF SUNDAY Carved Roast Beef Fried Scallops & Shrimp Roasted Chicken Baked Potatoes Chef's Dessert</p>	<p>14 Beef Stew Vegetable Primavera Sautéed Green Beans Pineapple Casserole Rutabagas</p>	<p>15 Ham & Potato Casserole Greek Style Fish Roasted Root Vegetables Rice Pilaf Purple Hull Peas</p>	<p>16 FRIED CHICKEN DAY UClub Fried Chicken UClub Meatloaf Mashed Potatoes & Gravy Mixed Greens Black-Eyed Peas</p>	<p>17 Shrimp w/ Broccoli Mongolian Chicken Brown Rice Ginger Carrots Green Peas</p>	<p>18 London Broil Bourbon Chicken Fried Eggplant Potato Wedges Red Wine Mushrooms</p>
<p>20 Baked Lasagna Fried Chicken Breasts Chef's Selection Chef's Dessert</p>	<p>21 Stuffed Bell Peppers Pan Seared Chicken Fried Okra Squash Casserole Roasted Potatoes</p>	<p>22 Chicken Spaghetti Cass. Mexican Pork Adobo Cilantro Lime Rice Street Corn Grilled Zucchini Mexican Cornbread</p>	<p>23 Beef Stroganoff Fried Flounder Speckled Butterbeans Roasted Cauliflower Fried Squash</p>	<p>24 Chicken Broccoli Cass. Hamburger Steak w/ Gravy Potatoes in Dill Cream English Peas Steamed Asparagus</p>	<p>25 Boom Boom Chicken Lasagna Steamed Cabbage Buttered Corn Honeyed Carrots</p>
<p>27 Chicken Fried Steak w/ White Gravy Smoked Sausage & Kraut Chef's Selection Chef's Dessert</p>	<p>28 BBQ Spareribs Honey Mustard Grilled Chicken Mac & Cheese Large Butterbeans Mixed Greens</p>	<p>29 Beef Tips w/ Rice & Gravy Grilled Pork Chops Pineapple Casserole Field Peas w/ Snaps Brussels Sprouts</p>	<p>30 BAKED POTATO BAR Russet & Sweet Potatoes Smoked Chicken Pulled Pork Steamed Broccoli Cheese Sauce Peppers & Onions Accompaniments</p>	<p>31 Chicken Scare-oppini Meatballs w/ Bat's Breath BBQ Sauce Cream of Catnip Corn Frog's Pond Broccoli Witches' Wart Green Peas & Carrots</p>	

Fresh and seasonal items are used whenever possible; therefore, menu items are subject to change depending upon availability.