Hispanic American Heritage Celebration Menu
September 27 - October 3, 2010

**Mac Hall Café and Bistro**

**Monday, Sept. 27**
- Pollo con cilantro, chicken served with cilantro, rice and vegetables (Chile)
- Pastel de choclo, vegan creamy corn-crusted tempeh pot pie, served with salad (Peru)

**Tuesday, Sept. 28**
- Pescado frito con salsa de vino tinto, pan-fried rockfish cooked with red wine, served with Colombian potato salad and vegetables (Colombia)
- Hilachas, shredded beef in tomato-tomatillo sauce served with rice or corn tortillas and vegetables (Guatemala)
- Enpanadas, vegetarian cheese and vegetable filled pastry, served with salad (Argentina)

**Wednesday, Sept. 29**
- Fritada de chancho y llapingachos, braised pork served with potato-cheese patties and vegetables (Equador)
- Vatapa, peanut-cashew-coconut shrimp served with rice and vegetables (Brazil)
- “Mexi-mac”, vegetarian mac and cheese with chilies, served with vegetables (Fusion)
- Enchiladas, vegetarian tortillas filled with grilled vegetables and cheese, served with red rice and black beans (Mexico)

**Thursday, Sept. 30**
- Tacos de carne asada, grilled beef tacos, served with beans and rice (Honduras)
- Pollo con quimbobo y plátanos, chicken cooked with okra and plantains, served with rice and vegetables (Cuba)
- Sandwich Cubano, ham, roasted pork, Swiss cheese, pickles and mustard on bread (Cuba)
- Papas a la hauancaina, vegetarian potato-peanut-egg salad, served with rice and vegetables (Bolivia)

**Friday, Oct. 1**
- Chicharrón con mote y llajua, pork chops served with hominy and salsa (Bolivia)
- Habichuelas Rosadas y tostones, vegan rice and beans served with fried plantains (Puerto Rico)

**Marquam Café at the 3rd floor**

**Monday, Sept. 27**
- Pollo en mole rojo, chicken with chili-chocolate-peanut sauce, served with Spanish rice (Mexico)
- Chile relleno con nopalitos, vegetarian poblano chilies stuffed with cactus and cheese (Mexico)

**Tuesday, Sept. 28**
- Matahambre, butterflied and stuffed flank steak with pine nuts, served with sausage, carrots, onions and spices (Puerto Rico)
- Papas con tomate y chile picante, vegan stew with potatoes, tomatoes and chili picante (Puerto Rico)

**Wednesday, Sept. 29**
- Arroz con pollo, chicken served with rice, spices and saffron (Cuba)
- Pimientón rojo y garbanzos, vegan red pepper-garbanzo bean stew (Cuba)

**Thursday, Sept. 30**
- Carne de res churrasco, grilled beef tenderloin, served with chimichurri-herbal sauce (Argentina)
- Fanesca, vegan rice-vegetable casserole (Argentina)

**Friday, Oct. 1**
- Kakike, turkey legs stuffed with vegetables (Guatemala)
- Chayotes des Honduras, vegan chayote squash casserole (Honduras)
- Chayotes des Honduras, vegan chayote squash casserole (Honduras)
- Papas a la hauancaina, vegetarian potato-peanut-egg salad, served with rice and vegetables (Bolivia)
- Chicharrón con mote y llajua, pork chops served with hominy and salsa (Bolivia)
- Habichuelas Rosadas y tostones, vegan rice and beans served with fried plantains (Puerto Rico)