

# 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-crust ed 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 huancaína, 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)

### Saturday, Oct. 2

Feijoada, casserole of black beans and prime meats, served with white rice and sautéed collard greens (Brazil)

Plátano frito, vegan fried bananas served with collard greens (Brazil)

### Sunday, Oct. 3

Pastel de choclo, beef and corn shepherd's pie (Chile)

Poblano con queso fresco, vegetarian roasted poblano chile stuffed with queso fresco cheese baked in a spiced tomato sauce (Chile)