



# Prime Rib Night

## DINNER BUFFET

October 2, 2024 | \$42.50

STUDENTS MAY USE 3 MEAL PLAN SWIPES FOR ONE PRIME RIB DINNER

### SALADS

#### Caesar Salad

Romaine Lettuce, Heirloom Cherry Tomatoes, Parmesan Cheese and Croutons

#### Orzo Salad vgt

Sun-Dried Tomato, Kalamata Olives, Feta Cheese and Greek Dressing

#### Grilled Vegetable Antipasto

### ENTRÉES

#### Pepper Crusted Prime Rib gf

Chimmichurri and Horseradish

#### Roasted Salmon gf

Saffron Beurre Blanc

#### Cheese Ravioli

Pesto Cream

### SIDES

#### Herb Roasted Potatoes v · gf

#### Ratatouille v · gf

#### Garlic Green Beans v · gf

#### Country Style Breads

### DESSERTS

#### Yuzu Cheesecake gt

#### Gochujang Cookies vgt

#### Black Sesame Custard vgt · gf

#### Chocolate Five Spice Cup vgt · gf

#### Seasonal Fruit Tart vgt · gf

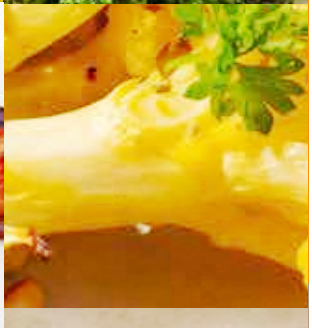
Menu subject to change.

vgt · vegetarian | v · vegan | gf · gluten-free



Reservations:

LaGranTerraza.com



# Prime Rib Night

## DINNER BUFFET

October 9, 2024 | \$42.50

STUDENTS MAY USE 3 MEAL PLAN SWIPES FOR ONE PRIME RIB DINNER

### SALADS

#### Classic Green Salad v · gf

Cucumber, Heirloom Cherry Tomatoes, Watermelon Radish and Balsamic Dressing

#### Butternut Squash Salad v

Roasted Butternut Squash, Red Quinoa, Apples, Cranberries, Spinach and Apple Vinaigrette

#### Grilled Vegetable Antipasto

### ENTRÉES

#### Salt Rubbed Prime Rib gf

Au Jus, Dijonaise and Condiments

#### California Halibut gf

Caper Tomato Sauce

#### Garden Spaghetti vgt

Heirloom Cherry Tomatoes, Roasted Artichokes, Organic Mushrooms and Spinach Cream

### SIDES

#### Double Baked Potatoes vgt

#### Roasted Multi-Colored Cauliflower v

#### Broccoli v · gf

### DESSERTS

#### S'mores Bread Pudding vgt

#### Apple Crisp vgt

#### Triple Chocolate Brownie vgt

#### Vanilla Crème Brûlée vgt · gf

#### Seasonal Fruit Tart vgt

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