


FELLOWSHIP SQUARE MONTH-AT-A-GLANCE MENU – JUNE 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1 Egg Drop Soup	2 Chicken Tortilla Soup	3 Avgo Lemono (Egg of Lemon)	4 French Onion Soup	5 Chicken Parmesan Soup	6 Pasta Fazool
	Chef's Choice Sweet n Sour chicken Beef n Broccoli Sweet n Sour Tofu Chow Mein with Egg Roll Honey Ginger Glazed Carrot Garlic Ginger String Beans Assorted Dessert	Beef and Oaxaca Quesadilla Margarita Chicken Broiled Garlic Shrimp Green Chile and Spinach Quesadilla Spanish Rice Elote Style Corn Spinach with Onions Churro	Chef's Choice Braised Pork Chops Chicken Alfredo Over Pasta Spanakopita (Spinach Pie) Greek Potato Salad Roasted Zucchini and Squash w/Lemon Green Beans in Tomato Sauce Baklava	Chicken a La King Herb Crusted Whitefish Hot Ham n Swiss Sandwich Black Bean Burger Melt Cheddar Au Gratin Potatoes Butter Broccoli Peas n Carrots Shaved Chocolate Pudding	Fish n Chips Roast Chicken Kielbasa on a Bun Salad Bar - Dine In Only Baked Potato Spaghetti Squash Roast Zucchini and Parm Assorted Dessert	Braised Pork Chops w/ Onions & Peppers Ball Park Dog BBQ Chicken Sandwich Jumbo Cheese Ravioli Roast Potato Wedges Baby Carrots Sauteed Spinach Cookies
7 Chicken Rice Soup	8 Asian Mushroom	9 Beef Pozole	10 Lentil Soup with Pancetta	11 Chicken Noodle Soup	12 Shrimp Andouille Chowder	13 Beef Barley Soup
Roasted Turkey w/Stuffing Whitefish Scampi Quiche Lorraine Black Bean Cheddar Burger Garlic Thyme Mashed Potato Buttered Broccoli Asparagus Blueberry Pie	Chef's Choice Teriyaki Chicken Bowl Beef Lo Mien Tofu Stir Fry Lo Mien Garlic Butter Broccoli Soy Honey Glazed Carrot Assorted Desserts	Hardshell Beef Taco Shredded Pork Burrito Baked Whitefish w/ Pico Bean & Cheese Burrito Refried Beans with Queso Fresco Elote Corn Roasted Zucchini Caramel Flan	Chef's Choice Braised Lamb Shank Chicken and Dumplings Spinach Artichoke Dip with Pita Chips Fried Potatoes with Garlic Rosemary Roasted Yellow Squash String Bean and Bacon Cherry Cheese Delight	Pepperoni Pizza Corned Beef Rueben Catch of Day Eggplant Parmesan Thyme Roasted Potatoes Spaghetti Squash Flat Beans Almond Torte	Shrimp Basket BBQ Brisket Roast Chicken Thighs Salad Bar - Dine In Only Mashed Potatoes Buttered Corn Buttered Broccoli Assorted Desserts	Fried Chicken Crab Cakes Italian Sausage Peppers & Onions Cheese Ravioli Roasted Potatoes Country Green Beans Corn Fritter Cheesecake
14 Cream of Asparagus	15 Potato Cheese Soup	16 Bean and Bacon	17 Hearty Vegetable Soup	18 Beef Barley Soup	19 New England Clam Chowder	20 Southwestern Tomato & Chicken Soup
Fried Catfish with Hushpuppies Chicken Cordon Blue Braised Beef Broccoli Cheddar Quiche Roast Sweet Potato Green Beans and Bacon Acorn Squash Lemon Meringue	Chef's Choice Pastrami Rueben Sandwich White Fish Supreme Three Cheese Tortellini Rosemary Roasted Potatoes String Beans Mixed Vegetables Assorted Desserts	Fry Bread Taco Shredded Chicken Burrito Baked Whitefish with Pico Green Chile and Veggie Quesadilla Papas Con Chile Elote Corn Green Beans Fresas Con Crema (Strawberry Cream)	Skepasti (Greek Quesadilla w/Chicken) Beef Stroganoff Mediterranean Baked Fish Pasta A La Vodka Potato Pancakes Buttered Cauliflower Mixed Vegetables Coffee Cake	Pepperoni Pizza Meatball and Mozzarella Sandwich Peppers and Sausage Pasta Alfredo Pesto Parmesan Rotini Sauteed Spinach Italian Blend Vegetables Apple Strudel	Chef's Choice Fish n' Chips Roast Chicken Thighs Salad Bar - Dine In Only Cheddar Mashed Potatoes Butter Peas Glazed Carrots Assorted Dessert	BBQ Chicken Sloppy Joe Turkey Salad Croissant Spinach Swiss Quiche Garlic Parm Tater Tots Mixed Vegetable Brussel Sprouts and Bacon Ice Cream Sandwich
21 Bacon Beer Cheese Soup	22 Lentil Ham Soup	23 Cream of Cauliflower Soup	24 Chicken, Vegetable & Rice Soup	25 Cheese Gnocchi Soup	26 Seafood Chowder	27 Tomato Basil Soup
Whisky Glazed Pork Ribs Southern Fried Chicken Thighs Glazed Salmon Stuffed Portobello Mushrooms Omelet Station Glazed Sweet Potatoes Mashed Potatoes Honey Garlic Broccoli Asparagus and Bacon Assorted Pies, Cakes & Salads	Chef's Choice Open Face Roast Beef Chicken Salad Wrap Spinach & Feta Grilled Cheese Sandwich Cheddar Mashed Potato Brussels and Cheese Glazed Carrots Assorted Dessert	Beef Torta Sandwich Margarita Grilled Chicken Veggie Chorizo Quesadilla Bean & Cheese Burrito Spanish Rice Elote Corn Green Beans w/ Bacon Churros	Chef's Choice Gyro Wrap Chicken Athenian Spinach Artichoke Dip With Pita Chips Basmati Rice Sauteed Spinach & Onions with Herbs Cauliflower w/ Butter Pear Cake	Chef's Choice Chicken Tenders Meatloaf Malibu Cheddar Burger Mashed Potato Corn on the Cob Brussel Sprouts Cheesecake	Monte Cristo Baked Tilapia Liver and Onions Salad Bar - Dine In Only Garlic Thyme Rosemary Roast Potato Mixed Vegetables Sauteed Spinach Assorted Dessert	Chef's Choice Shrimp Pasta Scampi Roast Beef and Cheddar Italian Grilled Cheese Quartered Potatoes Green Beans Asparagus Cookies
28 Navy Bean Soup	29 Roasted Sweet Potato Soup	30 Street Corn Soup	DELIVERY TIMES: Monday – Saturday: Lunch: 12:00pm, 1:00pm, Dinner: 4:00pm, 5:00 pm or 6:00 pm Sunday: 12:00pm, 1:00pm or 2:00pm Times are subject to change depending on the number of meals placed for delivery. CONTACT NUMBER FOR DELIVERY: 520-731-6680		DINING ROOM HOURS: Sunday: 11am to 3pm Monday – Saturday Lunch: 11:30am – 2 pm Dinner – 4pm – 7pm BISTRO HOURS: Sunday: 7am – 12pm Brunch – 10am – 12pm Monday – Saturday Breakfast: 7am – 11am Lunch/Dinner: 11am – 7pm	
Tri Tip w/ Mushroom Sauce Baked Orange Roughy Chicken Cordon Blue Eggplant Parmesan Roasted Herb Potatoes Steamed Broccoli w/Butter/Dill Acorn Squash Dutch Apple Pie	Chef's Choice Beef and Broccoli Bowl Sweet n Sour Chicken Sweet n Sour Tofu Fried Rice Island Blend Vegetables Garlic Ginger String Beans Assorted Desserts	Chef's Choice Beef Brisket Street Tacos Chicken Quesadilla Green Chile Cheese Crisp Spanish Rice Elote Corn Roast Zucchini w/ Queso Fresco Tapioca			MENU ITEMS AVAILABLE EVERY DAY: SOUP: Vegetable SALADS: Gelatin Salad, Tossed Salad with Dressing Cottage Cheese, Mashed Potatoes, Potato du Jour ENTREES: Veggie Burger, Grilled Chicken Breast, Grilled Cheese Sandwich, Cheese Omelet or Scrambled Eggs w/Toast, Home Fries, Bacon or Sausage Patties. GLUTEN FREE: Gluten Free Bread FLAVOR OF THE MONTH: Dr. Pepper Float DESSERT: Fresh fruit in place of dessert upon request.	