



HOSPITALITY SERVICES  
OF RENSSELAER

**McNeil Room**  
**11:00am – 2:30pm**

Monday, January 30th

**Soups**

Cream of Chicken, Beef Noodle, Beef Chili

**Entrée Station**

Pepper Crusted Carved Pork loin; Salisbury Steam with Caramelized Onions  
Sautéed Green Beans / Garlic Roasted Potato Wedges / Steamed Broccoli / Roasted Carrots

**Maxx's Deli**

Fresh "Classic" Roasted Turkey Club featuring oven roasted turkey with crisp bacon, lettuce and tomato on club bread served with Saratoga style chips.

Tuesday, January 31st

**Soups**

Cream of Spinach, Sausage Pizza Soup and Beef Chili

**Entrée Station**

Garden Toss Pasta Bar. Build your own sautéed lunch with your choice of grilled chicken, meatballs or crab meat.

**Maxx's Deli**

Johns Dagwood; Capicola Ham, Genoa Salami roasted Red Peppers, onion, Provolone cheese and pesto mayo. Placed on toasted Focaccia, served with Seasoned Pommes Frites

Wednesday, February 1st

**Soups**

French Onion, Beef Vegetable and Beef Chili

**Entrée Station**

Chicken Parmesan w/ Basil Marinara, Penne Ala Vodka  
Green Beans with Almonds, mashed Potatoes, Sautéed Summer Vegetables

**Maxx's Deli**

French Dip Sandwich; Perfectly cooked sliced roast beef, topped with melted Swiss cheese, served with Au Jus on a hoagie roll. Served with Seasoned Steak Fries

Thursday, February 2nd

**Soups**

Chunky Vegetable Barley and Cream of Potato & Ham and Beef Chili

**Entrée Station**

Garden Toss Pasta Bar. Build your own sautéed lunch with your choice of grilled chicken, meatballs or crab meat.

**Maxx's Deli**

Hot Pilgram Turkey Stack; Oven roasted turkey with cranberry relish and seasoned stuffing on sourdough bread and served with sweet potato french fries.

**MAXX**deli  
extremely gourmet

Friday, February 3rd

**Soups**

Crab & Corn Chowder and Black Bean & Tomato Soup and  
Beef Chili

**Entrée Station**

Roasted Salmon w/ Citrus Salsa, Roasted half chicken, Mashed Potatoes, Rice Pilaf,  
Fresh cut fries, Mexican Rice, Steamed Vegetable Medley / Rice Pilaf

**Maxx's Deli**

Grilled Pastrami Rubeen; Carved Pastrami layered on Fresh sliced marble rye bread,  
topped with Cole slaw and melted Swiss cheese, spread with thin layer of Russian  
dressing. Served with Ranch Style Steak Fries