Drinks

Served All Meals

Call 2-3463 (2-DINE)

Milk

Fat-free Lactose Free Fat-free

2% Reduced Fat

Whole - Regular or Chocolate

Low-fat Buttermilk

Hot Chocolate

Plant Based

Vanilla Almond Milk | Vanilla Soy Milk

Juice

Apple Grape Orange Prune V8

Juice Blends

Cran-Grape Drink | Diet Cranberry Drink

Ask about

our seasonal

drinks

Cold Drinks

Bottled Water

Iced Tea - Regular or Decaf

Coke - Regular or Diet

Dr Pepper - Regular or Diet

Sprite - Regular or Zero

Gatorade - Fruit Punch or Lemon-Lime

Gatorade G2 - Grape

Ginger Ale





Coffee and Tea

Hot Coffee - Regular or Decaf Hot Tea - Regular or Decaf **English Breakfast Tea** Green Tea

Decaf Herbal Teas

Chamomile | Lemon Ginger Mint Lemon

Fortified Drinks

Mix and match available

Boost Plus

Chocolate Strawberry Vanilla

Boost Breeze

Peach | Wild Berry

Boost Glucose Control

Assorted Flavors

Smoothies

Banana Strawberry

Green Machine Strawberry

Milkshakes

Chocolate Strawberry Vanilla



Desserts and Snacks

Served **All Meals**

Sweets

Angel Food Cake with Strawberries Mini Bundt Cakes - Carrot, Chocolate, Pineapple, Red Velvet Dutch Apple Pie Warm Peach Crisp

Sugar-free Cherry Pie

Cookies



Jell-O Gelatin

Cherry Lime Sugar-free Lemon Orange Sugar-free Panna Cotta with Fresh Berries

Pudding

Banana | Chocolate | Tapioca Sugar-free Vanilla

Yogurt

Cherry Mixed Berry Light Peach Low-fat Plain, Vanilla or Strawberry Whips **Greek Yogurt**

Key Lime | Fat-free Blueberry or Vanilla Fat-free, Sugar-free Triple Zero Mixed Berry

Parfaits

Low-fat Vanilla Yogurt - with granola and your choice of fresh seasonal berries or canned peaches

Sugar-free Jell-0 - Layers of sugar-free vanilla pudding with seasonal berries





Fresh Fruit

Fresh Fruit Cup

Blueberries Strawberries

Honeydew Pineapple

Seedless Grapes

Whole Fruit

Apple Banana

Ask about our seasonal fruit and seasonal berries

Canned Fruit

Applesauce Fruit Cocktail Mandarin Oranges

Peaches | Pears | Pineapple **Dried Prunes or Raisins**



Ice Cream and More

Chocolate Strawberry Vanilla Fat-free, Sugar-free Vanilla Rainbow Sherbet Fat-free Vanilla Frozen Yogurt

Toppings

Caramel, Chocolate or Strawberry Syrup Chopped Walnuts | M&M's Fresh Fruit -Banana, Pineapple or Strawberries Sugar-free Whipped Topping

Italian Ice and **Sugar-free Popsicles** Assorted Flavors

Call 2-3463 (2-DINE)

Room Service Menu

Please order between 6:30 a.m. and 9:30 p.m.



Regular Diet

THE UNIVERSITY OF TEXAS **MDAnderson** Cancer Center

Making Cancer History®

Breakfast

Please place orders between 6:30 and 10:30 a.m.

Ask about

condiments

Call 2-3463 (2-DINE)

Omelets

Hot Cereal

Cream of Rice | Cream of Wheat Grits Oatmeal

Cold Cereal

All Bran Complete | Cheerios - Regular or Honey Nut Cinnamon Toast Crunch | Corn Flakes | Frosted Flakes Granola Raisin Bran Rice Krispies Special K Ask about our wide variety of toppings

Pancakes and More

Belgian Waffle - Multigrain or buttermilk Pancakes - Multigrain or buttermilk

French Toast

Toppings

Warm Berry Compote | Sugar-free Whipped Topping

Two Fresh Eggs

Fried | Hard Boiled | Poached | Scrambled or Scrambled Egg Beaters

Breakfast Proteins

Applewood Smoked Bacon | Country Sliced Ham Chicken Apple Sausage Link Pork Sausage Link Turkey Sausage Patty | Vegetarian Breakfast Patty Sautéed Tofu

Breads

Biscuit - with Cream Gravv if desired Croissant | Flour Tortilla | Pastry of the Day Toasted Bagel - Plain or Raisin Toasted Bread - White or Whole Wheat Toasted English Muffin -Sourdough or Whole Wheat Banana Nut Bread

Sides and Starches

Avocado | Sliced Tomatoes | Cottage Cheese Potatoes O'Brien | Refried Beans | White Rice

See Drinks. Dessert and Snack selections for options served all meals.

Omelet

Choice of:

Three Eggs or Egg Beaters

Breakfast Protein (see list)

Cheese

Cheddar | Monterey Jack Low-sodium Swiss

Vegetables

available Bell Peppers all day Jalapeño Peppers Green Onion Mushrooms Spinach Tomatoes

Breakfast Tacos

Scrambled Egg, Cheddar and Monterey Jack Cheese in a Flour Tortilla with:

- Applewood Smoked Bacon
- Refried Beans and Potatoes O'Brien

Ask for homemade salsa

Breakfast Sandwiches

Over Hard Egg with:

- Applewood Smoked Bacon and American Cheese on a Toasted Croissant
- 2 American Cheese on a **Toasted Croissant**
- 3 Ham and Monterey Jack Cheese on a Toasted Sourdough English Muffin

Lunch and Dinner

menu items and portion sizes available

Ask

about our

toppings

Choose from a variety of foods, all prepared with high-quality ingredients.

Soups Made from scratch

Baked Potato Home-style Herb Chicken Noodle Garden Vegetable | Texas Chili

Ask about our Soup **Specials**

Salads

Try our chef's homemade or assorted Ken's dressings

Small Salad - Garden or Caesar

Chicken Caesar Salad

Grilled chicken breast, crisp romaine lettuce, tomatoes, shredded Parmesan cheese and croutons

Fresh Fruit Platter

Assorted seasonal fresh fruit and berries. served with cottage cheese

Turkey Cobb Salad

Fresh garden mixed greens, feta cheese, low-sodium turkey, diced tomatoes, applewood smoked bacon, English cucumber and hard boiled egg



are served with a dill ickle spea

Build Your Own Sandwich

Full or half. Toasted by request.

BREADS

Croissant French Baguette Pita Wheat Hoagie Roll White or Whole Wheat Bread

MEATS

Applewood Smoked Bacon | Boar's Head Ham or Turkey Chicken, Egg or Tuna Salad

BOAR'S HEAD CHEESES

American Cheddar Low-sodium Swiss Monterey Jack | Provolone

Sandwich Fixings

Leaf Lettuce | Tomato | Red Onion | Dill Pickle Chips Avocado Mayonnaise Mustard Roasted Red Pepper Hummus | Peanut Butter Assorted Natural Jams and Honey | Sugar-free Jellies

Hot Off the Grill

Served on locally baked breads with french fries

BURGERS:

Black Angus Beef Turkey **Boca Vegetarian**

Savory Chicken Wrap

Chicken tenders, jasmine rice, tangy citrus slaw and Monterey Jack Cheese in a jalapeño cheese tortilla Ask for honey mustard dip

Hot Dog 100% beef

Philly Cheese Steak

Thinly sliced ribeve beef sautéed with onions and bell peppers with melted provolone

Grilled Cheese

Classic American Cheese

Grilled Chicken Sandwich

Lightly seasoned grilled chicken breast

Sautéed Tofu

Sides and Chips

Avocado

Carrot and Celery Sticks Sliced Tomatoes and Seedless Cucumbers

Dill Pickle Spear

Kalamata or Black Olives

Homemade Tangy Citrus Slaw Potato Salad | Cottage Cheese

Roasted Red Pepper Hummus

Homemade Pita Chips

Goldfish Crackers Lay's Potato Chips | Popcorn

Pretzels Sun Chips **Specialty Chips**

Please place orders between 11 a.m. and 9:30 p.m.

Call 2-3463 (2-DINE)

Ask about

our seasona

vegetables

Our team works hard to ensure your meals taste great and are good for you

Ask

about our

Seasonal Chef

Sauces

Entrées

Tuscan Chicken

Specials and Chicken breast stuffed with spinach, artichoke, sun-dried tomatoes, feta and mozzarella cheeses with alfredo sauce, steamed asparagus and white or brown rice

Chicken Tenders Basket

Lightly breaded chicken tenders with choice of honey mustard or ranch dip, served with french fries and choice of vegetable side

Braised Turkey Breast

Slow cooked turkey, served with cranberry sauce, giblet gravy, cornbread dressing and steamed carrots

Flat-Iron Steak

Grilled well-done steak with sautéed mushrooms. baked potato and roasted vegetables

Grilled Salmon

Fresh Atlantic salmon with sautéed spinach and kernel corn

Grilled Shrimp

Butterflied shrimp with quinoa pilaf and green beans almondine

White Fish

Cornbread batter filet, fried or Cajun-baked with tartar or cocktail sauce, macaroni and cheese and steamed mixed squash

Grilled Chicken Fettuccini Alfredo

Lightly seasoned grilled chicken breast with creamy, cheesy pasta, choice of vegetable side and bread

Bone in Pork Chop

Served with a rich demi-glaze, heirloom potato medley and choice of vegetable side

Breads and Pastries

Cornbread Crackers Croissant Dinner Roll - White or Whole Wheat Parmesan Garlic Bread Pastry of the Day Banana Nut Bread

Personal Pizza

Cheese

Roasted Vegetable

Turkey Pepperoni

Vegetables

STEAMED

Asparagus Broccoli Carrots | Mixed Squash

SEASONED

Green Beans Kernel Corn Mushrooms

Roasted Vegetables Sautéed Spinach



Baked Potato Baked Sweet Potato Sweet Potato or French Fries Mashed Potatoes Roasted Fingerling Potatoes Brown, Jasmine or White Rice Quinoa Pilaf **Cornbread Dressing** Macaroni and Cheese Spaghetti with Meat Sauce Black, Garbanzo, Pinto or Refried Beans

Starches