

GILL GRILLING

**Complete On-site Food Service
For Your Chapter House**

How It Works

We hire and train cooks to work on-site at your location during times of operation. These cooks are trained in our methods and our menus, and will work with you to fine tune the menu items to fit your chapter's needs.

We receive all deliveries of food on site at your chapter house. **All food is made fresh and comes immediately from the oven to the plate or the buffet**—there is no transportation time for the food, which allows for the highest quality.

In addition to the regular meals, we offer soda (or juice) and salad bar service. A fully stocked salad and sandwich bar with 24 items is available for lunch and dinner. It includes lettuce, assorted vegetables and salad dressing, croutons, cheese, sour cream, and salsa. It also includes deli meats and spreads, allowing members to make sandwiches if they want something different. The soda fountain is available at all times. If your chapter owns a soda fountain, we will assume the costs associated with maintaining it and keeping the stock of CO2. If you do not own a fountain, we will assume the costs of monthly rental, maintenance, and CO2.

Lunch:

Monday-Friday 11:30am-1:30pm

Lunch is served over 2-hour window of time, allowing maximum compatibility with class schedules. Our menus are designed for individual short-order cooking. Members come to lunch when it is convenient for them and choose from menu of about 20 items. The cook receives the order, and then prepares the food according to the customer's specifications, usually in 5-8 minutes. Side items are also available during lunch—French fries, fresh fruit, and/or soup. Members can also feel free to work with the cook to customize their lunch orders, particularly if they like a certain spice or cooking method that we offer. The salad & sandwich bar is also available for lunch. The bar includes items that allow members to make their own salads and sandwiches, allowing for increased variety and more opportunity to consistently provide meals that are enjoyed by everyone.

Dinner:

Sunday-Thursday 5:30-6:00pm

Dinner is served Sunday-Thursday, buffet style. Dinner typically includes a main dish, starch, and vegetable, as well as the salad & sandwich bar. We encourage menu suggestions. We will provide a menu for a month in advance, so that changes can be made based on your suggestions. In fact, some chapters choose to make their own menu. In such instances, the house director listens to suggestions from the members, designs a menu, and sends it to us in advance. Once the menu has been approved, we simply cook what you tell us to! Late plates are available for dinner.

Breakfast:

We offer an optional continental breakfast option. If you select this option, an assortment of breakfast items will be placed in the salad bar after dinner service. These items are left out overnight and available for consumption in the morning. Breakfast items include fresh bagels delivered daily from Bagel Place, orange juice, cranberry juice, milk, cereal, fruit, peanut butter, cream cheese, English muffins, jelly, and egg/cheese sandwiches.

Sample Menu From Past Semesters

23-Feb	MON	STUFFED SHELLS	BREAD STICKS	ZUCCINI	CAKE
24-Feb	TUE	CAESAR SALAD WITH HOMEMADE DRESSING	GRILLED CHICKEN STRIPS	GARLIC BREAD	
25-Feb	WED	TURKEY AND GRAVY	MASHED POTATOES	ROASTED CARROTS	COOKIES
26-Feb	THU	PULLED BBQ CHICKEN SANDWICHES	MAC AND CHEESE	BROCCOLI	
2-Mar	MON	TRI COLORED SPIRAL PASTA	ALFREDO SAUCE	GARLIC BREAD	CAKE
3-Mar	TUE	GROUND TURKEY TACOS	BLACK BEANS	CORN	
4-Mar	WED	CHICKEN OR VEGETABLE STIR FRY	JASMINE RICE	SPRING ROLLS	
5-Mar	THU	TORTILLA ENCRUSTED TILAPIA	COUS COUS	MIXED VEGETABLES	
9-Mar	MON	ROASTED VEGETABLE PASTA	WHEAT DINNER ROLLS		CAKE
10-Mar	TUE	CORN FLAKE ENCRUSTED CHICKEN	BAKED POTATOES	MIXED VEGETABLES	
11-Mar	WED	TORTILLA ENCRUSTED TILAPIA	BROWN RICE	ROASTED BROCCOLI	HEATH BAR COOKIES
12-Mar	THU	SPINACH AND CORN QUESADILLAS	BUTTERNUT SQUASH SOUP	BREAD STICKS	
16-Mar	NO SERVICE-SPRING BREAK				
17-Mar					
18-Mar					
19-Mar					
23-Mar	MON	CAJUN CHICKEN PASTA	VEGETARIAN PASTA	WHEAT DINNER ROLLS	BROCCOLI

24-Mar	TUE	GROUND TURKEY TACOS	POTATO SKINS	MEXICALI VEGETABLES	COOKIES
25-Mar	WED	SCRAMBLED EGGS	HOME FRIES	BELGIAN WAFFLES	FRUIT SALAD
26-Mar	THU	POTATO ENCRUSTED COD	BLACK BEAN SOUP	ROASTED CARROTS	BROWNIES
30-Mar	MON	CHICKEN, APPLE, AND WILD RICE CASSEROLE	VEGETARIAN CASSEROLE	BREAD	CAKE
31-Mar	TUE	STEAK OR PORTABELLA MUSHROOM FAJITAS	PEPPERS AND ONIONS	WHITE RICE	
1-Apr	WED	BALSAMIC GARLIC MARINATED CHICKEN	SPINACH LASAGNA	MIXED VEGETABLES	
2-Apr	THU	STUFFED SHELLS WITH RATATOUILLE	DINNER ROLLS	ZUCCHINI	SUGAR COOKIES
6-Apr	MON	ARROZ CON POLLO	DINNER ROLLS		
7-Apr	TUE	CHICKEN PITAS W/FETA & GRAPE TOMATOES	GREEK SALAD		BROWNIES
8-Apr	WED	BEEF AND BROCCOLI	VEGETABLE BROWN RICE	SPRING ROLLS	
9-Apr	THU	CORN FLAKE CHICKEN	STRIPED RAVIOLI	SAUTEED SPINACH	HEATH BAR COOKIES
13-Apr	MON	ROASTED VEGETABLE LINGUINE	GARLIC BREAD	CAESAR SALAD	
14-Apr	TUE	CHICKEN FLORENTINE	SWEET PEA RISOTTO	EGGPLANT FRIES	
15-Apr	WED	STUFFED CROISSANTS	BREAKFAST POTATOES	FRENCH TOAST	FRUIT SALAD
16-Apr	THU	CHICKEN STIR FRY	VEGETABLE STIR FRY	JASMINE RICE	
20-Apr	MON	FLATBREAD MARGHARITA PIZZAS		SPINACH SALAD	
21-Apr	TUE	TORTILLA BREADED TILAPIA	SWEET POTATO FRIES	ROASTED BROCCOLI	
22-Apr	WED	CHICKEN PARMESAN	EGGPLANT PARM	SPAGHETTI	

23-Apr	THU	SPINACH AND CORN QUESADILLAS	BLACK BEAN SOUP	ONION RINGS	
27-Apr	MON	VEGETABLE FETTUCINE ALFREDO	GARLIC BREAD		
28-Apr	TUE	HONEY GLAZED SALMON	BROWN RICE	FRENCH BEANS	
29-Apr	WED	MEDITARRANE AN CHICKEN	MASHED POTATOES	ROASTED CARROTS	
30-Apr	THU	CHICKEN CURRY WITH SPINACH & CHICK PEAS	JASMINE RICE		
4-May	MON	BAKED ZITI WITH FRESH MOZZARELLA	DINNER ROLLS	CAESAR SALAD	
5-May	TUE	BOURBON CHICKEN	MAC AND CHEESE	BROCCOLI	
6-May	WED	CALZONES	SPINACH SALAD		
7-May	THU	GRILLED CHEESE SANDWICHES	TOMATO SOUP	STEAMED ZUCCHINI	
11-May	MON	PENNE PASTA PRIMAVERA	BREAD STICKS	FRENCH BEANS	
12-May	TUE	CHICKEN PAD THAI	VEGETABLE PAD THAI	STEAMED DUMPLINGS	
13-May	WED	GROUND TURKEY TACOS	BROWN RICE	MEXICALI VEGETABLES	
14-May	THU	BROCCOLI STUFFED CHICKEN	MASHED POTATOES	ONION RINGS	
18-May	FINALS WEEK				
19-May					
20-May					

List Of All Main Course Dinner Items

ARROZ CON POLLO
BAKED GNOCCHI WITH ITALIAN SAUSAGE
BAKED ZITI
BAKED ZITI WITH MEATBALLS
BALSAMIC GLAZED CHICKEN
BBQ MEATBALLS
BEEF AND BROCCOLI
BEEF BURRITOS
BEEF LO MEIN
BEEF RAVIOLI
BEEF STROGANOFF
BEEF TACOS - HARD AND SOFT SHELLS
BLACK BEAN BURGERS
BOURBON BBQ CHICKEN
BOURBON BEEF
BOURBON GLAZED MEATBALLS
BOURBON GLAZED STEAK
BOWTIE CARBONARA
BOWTIE PASTA W/ CHICKEN & BROCCOLI
BOWTIE PASTA WITH ITALIAN SAUSAGE
BREADED CHICKEN WITH ALMOND BUTTER
BREAKFAST FOR DINNER
BROCCOLI STUFFED CHICKEN
BUFFALO CHICKEN SANDWICHES
BURRITOS
BUTTERNUT SQUASH LASAGNA
CAESAR SALAD WITH HOMEMADE DRESSING
CAJUN CHICKEN
CAJUN CHICKEN PASTA
CAJUN SPICED RED SNAPPER WITH OLD BAY REMOULADE
CALZONES
CARVED ROAST BEEF SANDWICHES
CASHEW CHICKEN WRAPS
CHEESESTEAKS
CHICKEN AND DUMPLINGS
CHICKEN AND STEAK STIR FRY
CHICKEN AVOCADO BACON WRAPS
CHICKEN CACCIATORE
CHICKEN CORDON BLUE
CHICKEN FINGERS
CHICKEN FLORENTINE
CHICKEN FRANCAISE
CHICKEN LO MEIN
CHICKEN MARSALA
CHICKEN NUGGETS
CHICKEN OR TOFU STIR FRY

CHICKEN PAELLA
CHICKEN PARMESAN
CHICKEN PITAS WITH FETA & GRAPE TOMATOES
CHICKEN POT PIE
CHICKEN RED CURRY
CHICKEN STEW
CHICKEN TENDERS
CHICKEN, SHRIMP, AND SAUSAGE PAELLA
CHILI IN BREAD BOWLS
CORN FLAKE CHICKEN
COUS COUS W/ CHICKEN SCAMPI
CURRY WITH SPINACH AND CHICK PEAS
EGGPLANT PARMESAN
ENCHILADAS
FETTUCINE ALFREDO
FLATBREAD PIZZAS
FRIED CHICKEN
GARLIC AND HERB MARINATED CHICKEN BREAST
GREEK MARINATED CHICKEN WITH FRESH LEMONS & FETA
GRILLED CHEESE BUFFET WITH TOMATO SOUP
GRILLED CHICKEN WITH DRY RUB
GRILLED MARINATED CHICKEN
GROUND BEEF & NAVY BEAN CHILI
GROUND BEEF TACOS
GROUND TURKEY TACOS
HERB BREADED SALMON
HERB TILAPIA
HOMEMADE CHEESEBURGERS
HONEY ALMOND SALMON
HONEY BAKED HAM
HONEY THYME MARINATED CHICKEN
HOT AND MILD WINGS
ITALIAN SAUSAGE HOAGIES
ITALIAN SAUSAGE LASAGNA
ITALIAN SAUSAGE W/ PEPPERS & ONIONS
LASAGNA
LEMON HERB SALMON
LIME TEQUILLA MARINATED CHICKEN
MEATBALL SUBS
MEATLOAF AND GRAVY
PARMESAN ROASTED CHICKEN
PASTA CARBONARA
PASTA WITH BOLOGNESE SAUCE
PASTA WITH MEATSAUCE
PASTA WITH VODKA SAUCE
PENNE A LA VODKA
PENNE PASTA WITH MEATBALLS
PENNE WITH MEATBALLS IN GARLIC WINE SAUCE
PESTO SALMON WRAPPED IN PUFF PASTRY

PESTO STUFFED CHICKEN
PESTO TORTELLINI
PIEROGIES WITH SAGE SAUCE AND SHRIMP
POT ROAST
POTATO ENCRUSTED COD
PULLED BBQ CHICKEN
PULLED PORK BBQ
RAVIOLI W/TOMATO CREAM SAUCE
RED CURRY CHICKEN
ROASTED CHICKEN
ROASTED CHICKEN WITH DRY RUB
ROSEMARY MARINATED CHICKEN
ROTISSERIE CHICKEN
SESAME SALMON
SHEPHERD'S PIE
SHRIMP FETTUCINE ALFREDO
SHRIMP SCAMPI WITH LINGUINI
SLICED HONEY GLAZED CHICKEN BREAST
SLOPPY JOES
SLOW COOKED CRISPY CHICKEN
SPAGHETTI WITH MEAT SAUCE
SPAGHETTI WITH MEATBALLS
SPINACH AND CORN QUESADILLAS
SPIRAL PASTA WITH SLICED ITALIAN SAUSAGE
STUFFED PEPPERS
STUFFED SHELLS
SWEET AND SOUR CHICKEN
SWEET AND SOUR MEATBALLS
SWEET AND SOUR TURKEY MEATBALLS
TEQUILA LIME CHICKEN
THAI CHICKEN TENDERS
TORTELLINI WITH MEAT SAUCE
TORTILLA ENCRUSTED TILAPIA
TURKEY AND GRAVY
TURKEY BURGERS
TURKEY POT PIE
VEGETABLE LO MEIN
VEGETARIAN STUFFED PEPPERS
WHEAT PENNE PASTA WITH ROASTED VEGETABLES AND FETA

Contact & Questions

If you have any questions, want to learn more or send us menu suggestions, give us a call and we'd be happy to help.

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