



MISSION BISTRO

Spring Menu

Cafeteria-Style Entrées

Stuffed Bell Peppers

Timeless dish of red and yellow bell peppers stuffed with seasoned ground beef and rice, succotash-style vegetables.

\$16

Ratatouille

Zesty French stew of summer vegetables with tomatoes, served atop a bed of creamy vegan polenta

\$14

Sicilian-Style Cod

Tender cod filet, seasoned and grilled, topped with fragrant garnish of wine, olives, capers and shallots, tomatoes & basil, wilted greens, charred lemon

\$17

Smash Burger

Two patties smash-grilled with caramelized onions, aged cheddar, brioche bun, seasoned fries, burger garnish

\$12



Explore culinary arts, baking techniques, managing restaurants, the intricacies of food and wine pairings, the operation of food trucks, sustainable tourism practices, and much more with Mission College's Hospitality Management program. Learn about our degree and certificate offerings at hm.missioncollege.edu

Tuesdays and Thursdays

11:30 a.m. to 1:00 p.m.

Hospitality Management Building

(Included with Entrée)

Soup & Salad Bar

Mission Roll 

Roasted Fennel & Potato Soup 

Greek Ranch

Green Goddess Dressing 

Desserts

Blondie

Mango-Pineapple Fruit Crisp 

Beverages

Iced Tea

Lemonade

Tractor Flavor of the Day

Coffee & Hot Tea

