



Dinners To Go Menu

Fall 2026 Semester

All Menus Served In Easy Reheat To-Go Pans with Chef's Choice Salad and Bread.
All Orders Must Be Placed by Tuesday at Noon for Wednesday Pickup from 4pm- 6pm.
Available in two sizes. Feeds 4-6 for \$37 or Feeds 1-2 for \$18.50 (plus tax)

SEPTEMBER

9/2 - Penne Pasta with Sun Dried Tomatoes, Spinach, and Broccoli, Parmesan Cheese and Garlic. Garden Salad and Rolls

9/9 - Chipotle Braised Pork Butt, Corn Salsa, Cilantro-Lime Cole Slaw, Flour Tortillas

9/16 Pepperoni and Salami Stromboli, Roasted Broccoli, Marinara Sauce, Caesar Salad

9/23 Chicken Parmesan, Penne, Garden Salad, Rolls

9/30 Crispy Tonkatsu (Breaded Pork Cutlet), White Rice, Seasoned Shredded Cabbage, Sweet and Tangy Tonkatsu Sauce



OCTOBER

10/7 Shepherd's Pie (Ground Beef, Vegetables, Rich Guinness Gravy, Topped with Parmesan Whipped Potatoes and Baked). Garden Salad and Rolls

10/14 General Tso Chicken, Broccoli, White Rice, Fortune Cookie

10/21 Beef Stroganoff, Roasted Wild Mushrooms, Egg Noodles. Garden Salad and Rolls

10/28 Grilled Gochujang Chicken Wings, Crispy Garlic, Fried Rice, Fortune Cookie

NOVEMBER

11/4 Shrimp Scampi, Penne Pasta, Garden Salad, Dinner Rolls

11/11 Herb Crusted Turkey Breast, Mashed Potatoes, Green Beans, Gravy, Dinner Rolls, Cranberry Sauce

11/18 Baked Buffalo Chicken Mac & Cheese, Green beans, Garden Salad

11/25 – Thanksgiving – No DTG.



DECEMBER

12/2 Chicken Pot Pie, Biscuits, Garden Salad

12/9 Swedish Meatballs, Mashed Potatoes, Mixed, Vegetables, Garden Salad, Rolls

12/16 Curry Chicken, White Rice, Garden Salad, Naan (Flat Bread)



Please Pre-Order at any
PRIME HVCC Café or by email at
jons@mazzonehospitality.com
or by phone 518.629.7173



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