HARVARD UNIVERSITY HOSPITALITY & DINING SERVICES

Undergraduates

Graduate Students

Faculty Staff & Administrators

Parents / Families

Campus Guests



Wednesday, April 6 Thursday, April 7 Friday, April 8 Saturday, April 9 Sunday, April 10 Monday, April 11 Tuesday, April 12 LEGEND VEGE ARIAN

Before placing your order, please inform your server if a person in your party has a food allergy.

🥗 MOLLIE KATZEN

OCAL

CROANIC

THIS WEEK'S MENU

Wednesday, April 6, 2011

Nutrition information is approximate; based on product and recipe data. Percentage of total caloric intake is represented in parentheses (%). Due to rounding, total calories may vary slightly.

RETURN TO MENU ITEMS

PRINT REPORT

UPDATE REPORT

Individual Nutrition Information

Cream of Mushroom Soup

 Calories: 104.076 kcal
 Protein: 2.918 g (11.89%)

 Fat: 5.715 g (49.17%)
 Carbs: 10.549 g (38.94%)

 Saturated Fat: 1.315 g
 Dietary Fiber: 0.960 g

 Trans-Fat: 0.015 g
 Sugar: 3.784 g

Sodium: 763.156 mg

Vitamin A: 55.885 iu
Vitamin C: 0.111 mg

Portion: 6 fl. oz Qty: 1

Iron: 0.556 mg **Calcium:** 66.536 mg

Pulled Chicken Sandwich

Cholesterol: 5.475 mg

Calories: 415.782 kcal
Fat: 12.790 g (27.97%)
Saturated Fat: 2.951 g
Trans-Fat: 0.000 g
Cholesterol: 101.519 mg

Protein: 42.651 g (44.15%)

Carbs: 29.724 g (27.89%)

Dietary Fiber: 4.417 g

Sugar: 9.639 g

Sugar: 9.639 g **Sodium:** 614.380 mg

Vitamin A: 115.668 iu Vitamin C: 21.670 mg

Portion: 1 SAND Qty: 1

Iron: 4.415 mg **Calcium:** 99.689 mg

Portion: 4 oz Qty: 1

Roast Russet Potato Wedges

Calories: 82.293 kcal
Fat: 2.902 g (30.98%)
Saturated Fat: 0.428 g
Trans-Fat: 0.000 g
Cholesterol: 0.000 mg

Protein: 1.596 g (8.07%)
Carbs: 13.305 g (60.95%)
Dietary Fiber: 1.523 g
Sugar: 0.721 g

Sodium: 842.710 mg

Vitamin A: 8.181 iu

Vitamin C: 5.980 mg

Iron: 0.859 mg

Calcium: 12.190 mg

Steamed Broccoli

Carnival Cookie

Calories: 37.706 kcal
Fat: 0.442 g (8.89%)
Saturated Fat: 0.085 g
Trans-Fat: 0.000 g
Cholesterol: 0.000 mg

Protein: 2.564 g (24.40%)
Carbs: 7.735 g (66.71%)
Dietary Fiber: 3.555 g
Sugar: 1.497 g

Sodium: 62.754 mg

Portion: 4 oz Qty: 1

Vitamin A: 1667.660 iu Vitamin C: 69.917 mg Iron: 0.722 mg

Portion: 1 each Qty: 1

Calcium: 43.092 mg

Calories: 118.800 kcal **Protein:** 0.990 g (3.59%) **Vitamin A:** iu

 Saturated Fat: 2.475 g Trans-Fat: 0.000 g

Cholesterol: 26.757 mg

Dietary Fiber: 0.000 g

Sugar: 10.890 g **Sodium:** 108.900 mg

Iron: 0.030 mg **Calcium:** 0.000 mg

Portion: 1 piece Qty: 1

Coconut Walnut Congo Bars

Calories: 200.000 kcal Fat: 10.000 g (44.85%) Saturated Fat: 5.000 g Trans-Fat: 0.000 g

Cholesterol: 10.000 mg

Protein: 1.500 g (3.19%)
Carbs: 27.000 g (51.96%)
Dietary Fiber: 1.000 g
Sugar: 16.000 g

Sodium: 95.000 mg

Sodium: 870.750 mg

Vitamin A: iu Vitamin C: mg Iron: 0.540 mg Calcium: 13.500 mg

Portion: 1 each Qty: 2

Grilled Chicken

Calories: 283.500 kcal Fat: 8.100 g (25.26%) Saturated Fat: 4.050 g Trans-Fat: 0.000 g Cholesterol: 131.626 mg Protein: 50.626 g (74.74%)

Carbs: 0.000 g (0.00%)

Dietary Fiber: 0.000 g

Sugar: 0.000 g

Vitamin C: 0.000 mg
Iron: 0.000 mg
Calcium: 0.000 mg

Vitamin A: 0.000 iu

Veracruz Garbanzo Beans

Calories: 101.416 kcal Fat: 1.384 g (12.95%) Saturated Fat: 0.000 g Trans-Fat: 0.000 g Cholesterol: 0.000 mg Protein: 4.608 g (20.41%)
Carbs: 16.596 g (66.63%)
Dietary Fiber: 3.688 g
Sugar: 0.920 g

Sodium: 543.952 mg

Vitamin A: 92.196 iu Vitamin C: 0.000 mg Iron: 1.328 mg Calcium: 36.880 mg

Portion: 4 oz Qty: 1

Totals for the Meal

Calories: 1343.573 kcal Fat: 46.283 g (30.90%) Saturated Fat: 16.304 g

Trans-Fat: 0.015 g **Cholesterol:** 275.377 mg

Protein: 107.453 g (33.96%)
Carbs: 122.729 g (35.15%)
Dietary Fiber: 15.143 g

Sugar: 43.451 g **Sodium:** 3901.602 mg **Vitamin A:** 1939.59 iu **Vitamin C:** 97.678 mg

Calcium: 271.887 mg

Iron: 8.45 mg

UPDATE REPORT

CLEAR QUANTITIES

FOOD SUSTAINABILITY, NUTRITION, PREPARATION AND COMMUNITY

VISIT THE FOOD LITERACY PROJECT

* CONSUMER RESPONSIBILITY * Ingredients and nutritional content may vary. Manufacturers may change their product formulation or consistency of ingredients without our knowledge, and product availability may fluctuate. While we make every effort to identify ingredients, we cannot assure against these contingencies. Therefore, it is ultimately the responsibility of the consumer to judge whether or not to question ingredients or choose to eat selected foods. Food-allergic guests and those with specific concerns should speak with a manager for individualized assistance.

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