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## Metro Café, RRC Cafeteria Menus Getting 'Over the Top' Items

By ARLENE LIM

(April 27, 2005) The Metro Café and Regional Rebuild Center Cafeteria have started a program that introduces new items on the menu every quarter.

This quarter, the promotion is "Over the Top" featuring 22 new items that will be introduced throughout the quarter. The new transactions a day. items will be featured at the grill, deli, grab-and-go, or entrée stations.

The focal point of these new 'over the top' foods is the new sauces, chutneys and toppings that promise to add more flavor, excitement and flare to the classics.

This is brand new for RRC, which often doesn't get some of the things offered at the café. A goal at RRC is to provide fresher foods and a wider selection to choose from, says Executive Chef Raphael Vazquez.

#### Chef welcomes requests

Another addition to RRC is new made-to-order items like stirfry. If there is a craving for more than what is on the menu, Chef Vazquez says he welcomes requests.



The RRC cafeteria averages some 225 meal

#### Coming Soon: New 'Over the Top' Foods

- Huevos Rancheros Stack
- Tabouleh Hummus Pita Wrap
- Southwest Turkey Burgers with Pineapple Pico De Gallo
- White Pizza Topped with Greek Style Salsa
- Uptown Waldorf Chicken Salad
- Aztec Chicken Salad
- Metro Café's May Events
- Cinco de Mayo Celebration
- Asian Pacific American Heritage Month, featuring Chinese, Hawaiian, Indian and Japanese cuisines .

The cafeteria has already begun to introduce new items at RRC, and depending on how well received the new items are, it may introduce even more.



Metro Café's Luis Gavidia serves lunch to Production Planner Mike Lozano at the Regional Rebuild Center cafeteria.

"The final goal is to improve the look of the location and the presentation of the food," adds Timikel Sharpe, interim general manager of the cafeteria. She notes that the RRC cafeteria averages some 225 meal transactions a day, while the cafeteria at the Gateway Building averages 1,480.

For those who have been patiently waiting for the yogurt machine, General Services has ordered one, and it's on its way!

"A new machine has been ordered and is coming," and will be ready for use at the Metro Café in the coming month or so, says Sharpe.

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