Vegan, Plant-Based Menu East Hospital

Breakfast Entrées and Sides

Apple pancakes | cinnamon French toast

Rice pudding with chia seeds, coconut, toasted almonds and cranberries

Sweet potato hash with apples, onions and pecans

Cereal: Cream of Wheat® | Quaker® oatmeal add Craisins®, brown sugar if desired

Cheerios® | Rice Chex® | Total® raisin bran

Lunch and Dinner Entrées

Quesadilla sofritas, corn and black bean salsa, pico de gallo and guacamole

Burrito in a bowl sofritas, corn, black beans, pico de gallo, salsa verde, guacamole

Black bean burger served with lettuce, tomato and red pepper hummus

Marinated, roasted tofu served with Asian slaw

Pasta primavera pasta tossed with pesto, roasted cherry tomatoes and chickpeas

Kale salad with edamame, carrots, radishes and Asian roasted tofu

Freshly Prepared Salads, Fresh Fruits and Vegetables

Entrée or side salads: mixed greens | spinach | create your own salad Salad dressing: Italian | raspberry vinaigrette | oil and red wine vinegar Steamed Vegetables: seasonal vegetable | broccoli | carrots | corn | peas

Potatoes and Grains: brown rice | chips

Whole Fresh Fruit: banana | navel orange | Gala apple | pear Prepared Fruit: mixed fresh fruit | applesauce | peaches

Soups

Poblano black bean | tomato basil | vegetable broth

Smoothies and Beverages

Seasonal smoothies

Beverages: Folgers® coffee | tea | juices | Silk® soy milk | Coke® products

At The Ohio State University Wexner Medical Center, we care about the foods you eat and recognize that eating well is key to living well. Our award-winning chefs crafted this specialized menu using fresh, local and natural ingredients whenever possible.

