



Youth Train in Trades: Culinary Arts Dinner Series 2018

Carson Graham Cafeteria. 5:30pm - 6:30pm

weekly menu for... Wednesday April 11th + Thursday April 12th

soups	\$4-	Curried Butternut Squash Soup. lemongrass coconut cream
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pasta	\$9-	Rigatoni Pasta. pesto. pea's. parmesan. cream. house focaccia
sandwich	\$9-	Seared Salmon Sandwich. potato chips. small salad brioche bun, tartar sauce. arugula. shaved red onion
entrée's	\$9-	Italian Meatballs in Tomato Sauce. Beef + Pork served with choice of starch + vegetables
	\$9-	Buttermilk Fried Chicken. cheddar green onion cornbread served with choice of starch + vegetables
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sides	\$4-	Herbed Rice
	\$4-	Creamy Polenta. parmesan + herbs
	\$4-	Kennebec French Fries. grainy mustard roasted garlic mayo
	\$4-	Vegetables of the day
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salads	\$4-	Greens. apple cider vinaigrette. pickled + shaved vegetable. candied pumpkin seeds
	\$4-	Kale Caesar Salad. house dressing. roasted garlic panko crumb
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desserts	\$4-	Citrus Cheesecake. chocolate cookie crust. lemon curd.
	\$4-	Double Chocolate Brownie. caramel
	\$4-	London Fog Panna Cotta
	\$4-	Carrot Cake. cream cheese icing. pecans.

Two Courses for \$12. Three Courses for \$15

One \$9 item + One \$4 item = 2 courses. One \$9 item + two \$4 items = 3 courses!

Or Items priced individually

cash + debit accepted. no credit cards. served while quantities last.

menu may change based on availability. first come first served!

This is a Culinary School, we thank you for your patience + your support!