



Youth Train in Trades: Culinary Arts Dinner Series 2018

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

weekly menu for... Wednesday April 18th + Thursday April 19th

soups	\$4-	Broccoli Cheddar Soup
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pasta	\$9-	Tomato Bocconcini Flatbread. <i>tomatoes, whipped mozzarella, parmesan. pesto. arugula, pine nuts</i>
sandwich	\$9-	Cuban Sandwich. <i>braised pork. ham. swiss cheese. pickle. potato chips + a small salad</i>
entrée's	\$9-	Salmon Wellington. <i>Tartar sauce. Puff Pastry. Mushroom duxelle</i> <i>served with choice of starch + vegetables</i>
	\$9-	Baked Meatloaf. House BBQ Glaze <i>served with choice of starch + vegetables</i>
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sides	\$4-	Herbed Rice
	\$4-	Whipped Yukon Gold Potatoes
	\$4-	Vegetables of the day
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salads	\$4-	Greens. <i>apple cider vinaigrette. pickled + shaved vegetable. candied pumpkin seeds</i>
	\$4-	Kale Caesar Salad. <i>house dressing. roasted garlic panko crumb</i>
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desserts	\$4-	Caramel Pavlova. <i>fresh fruit. lemon curd. whipped cream</i>
	\$4-	Chocolate Peanut Butter Parfait. <i>brownie bits. peanut cream. candied peanuts</i>
	\$4-	Panna Cotta. <i>whipped cream</i>
	\$4-	Carrot Cake. <i>cream cheese icing. pecans.</i>

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!