



Youth Train in Trades: Culinary Arts Dinner Series 2018

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

weekly menu for... Wednesday April 25th + Thursday April 26th

soups	\$4-	Salmon Chowder. fresh focaccia
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pasta	\$9-	Vegetarian Lasagna. roasted garlic panko crumb
sandwiches	\$9-	Chicken Schnitzel Sandwich. braised cabbage. House pickles. potato chips + a small salad
	\$9-	Meatball Sub. meatballs. tomato sauce. parmesan. arugula. potato chips + a small salad
entrée's	\$9-	Panko Crusted Cod. Tartar sauce <i>served with choice of starch + vegetables</i>
	\$9-	Braised Pork. House BBQ Sauce <i>served with choice of starch + vegetables</i>
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sides	\$4-	Herbed Rice
	\$4-	Kennebec French Fries. grainy mustard mayo
	\$4-	Savory Corn + Cheddar Bread Pudding
	\$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-	Toffee Cake. whipped cream. toffee sauce
	\$4-	Chocolate Brownie. Caramel. Peanut butter
	\$4-	Panna Cotta. whipped cream
	\$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!