



Youth Train in Trades: Culinary Arts Dinner Series 2018

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

weekly menu for... Wednesday May 9th + Thursday May 10th

soups	\$4-	Thai Coconut Seafood Soup.
pasta	\$9-	Mac n' Cheese. cheddar. gruyere. parmesan. roasted garlic breadcrumb
entrée salad	\$9-	Falafel Salad. greens. black olives. tomatoes. mint. green onion. cucumber. pickled onion. apple cider vinaigrette. feta. croutons
sandwich	\$9-	Fish-Wich. brioche. slaw. crispy fish. cheddar cheese. tartar sauce. potato chips + a green salad
entrée's	\$9-	Braised Pork Chili. sour cream. scallions. cheddar cheese <i>served with choice of starch + vegetables</i>
	\$9-	Vegetarian Chili. sour cream. scallions. cheddar cheese <i>served with choice of starch + vegetables</i>
	\$9-	Braised Beef Shortrib Wellington. mushroom duxelle. puff pastry <i>served with choice of starch + vegetables</i>
sides	\$4-	Herbed Rice
	\$4-	Crispy Potatoes
	\$4-	Vegetables of the day
salads	\$4-	Greens. apple cider vinaigrette. pickled + shaved vegetable. candied pumpkin seeds
	\$4-	Kale Caesar Salad. house dressing. roasted garlic panko crumb
desserts	\$4-	Carrot Cake. cream cheese icing.
	\$4-	Double Chocolate Brownie. Caramel. Chocolate sauce
	\$4-	Panna Cotta. whipped cream
	\$4-	Strawberries + Cream. lemon curd. cake. whipped cream

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!