



Youth Train in Trades: Culinary Arts Dinner Series 2018

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

weekly menu for... Wednesday May 16th + Thursday May 17th

soups	\$4-	Mushroom Parmesan Soup
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entrée salad	\$9-	Chicken Taco Salad. shredded chicken, black beans, roasted corn, olives, tomatoes, cabbage, green onion, cucumber, pickled onion, cheese, vinaigrette, chipotle crema, tortilla crisps, cilantro
sandwich	\$9-	Falafel Burger. housemade chickpea patty, brioche bun, feta herb yogurt, pickled onions, tomato, potato chips + green salad
entrée's	\$9-	Braised Pork. House bbq sauce <i>served with choice of starch + vegetables</i>
	\$9-	Buttermilk Fried Chicken. marinated chicken thighs, house made ranch <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. 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-	Carrot Cake. cream cheese icing.
	\$4-	Double Chocolate Brownie. caramel, chocolate sauce
	\$4-	London Fog Panna Cotta. whipped cream
	\$4-	Banana Coconut Trifle . banana, toasted coconut, pie crust bits, 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!*