

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
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
		served with choice of starch + vegetables
	\$9-	Buttermilk Fried Chicken. marinated chicken thighs, house made ranch
		served with choice of starch + vegetables
sides	\$4-	Herbed Rice
	\$4-	Whipped Yukon Gold 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-	London Fog Panna Cotta. whipped cream
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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!