

## Youth Train in Trades: Culinary Arts Dinner Series 2018 Carson Graham Cafeteria. 5:30pm - 6:30pm

## weekly menu for... Wednesday May 23rd + Thursday May 24th

Last Week of Service is next Wednesday May 30th + Thursday the 31st!

soups	\$4-	Broccoli + Cheddar Soup
entrée salad	\$9-	<b>Asian Tuna Salad.</b> seared rare Albacore Tuna. greens. cabbage. green onions. pickled onion. pickled ginger. cucumber. sesame soy vinaigrette. spring roll crisps. Cilantro
pasta	\$9-	<b>Proscuitto + Pesto Baked Rigatoni.</b> prosciutto crisps. bocconcini cheese. parmesan. Pesto. Pine nuts. Fresh focaccia
sandwich	\$9-	<b>Pulled Pork Sandwich.</b> brioche. house bbq sauce. crispy onions. potato chips + green salad
entrée's	\$9-	Italian Meatballs. tomato sauce. beef. pork. bacon. parmesan
	\$9-	served with choice of starch + vegetables
	Ψ′	Roast Chicken Breast. crispy skin. natural reduction.
		served with choice of starch + vegetables
sides	\$4-	Herbed Rice
	\$4-	Creamy Polenta. thyme + parmesan
	\$4-	Vegetables of the day
salads	\$4-	<b>Greens.</b> apple cider vinaigrette. pickled + shaved vegetable. candied pumpkin seeds
	\$4-	<b>Kale Caesar Salad.</b> house dressing. roasted garlic panko crumb
desserts	\$4-	Carrot Cake. cream cheese icing.
3.0330113	\$4-	Double Chocolate Brownie. caramel. chocolate sauce
	\$4-	London Fog Panna Cotta. whipped cream
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	\$4-	Pavlova. lemon curd. fruit. 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!