

Youth Train in Trades: Culinary Arts Dinner Series 2018

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

weekly menu for... Wednesday May 30th + Thursday May 31st

Last Week of Service!

soups	\$4-	Vegetarian Chili. Sour cream. Cheddar. Green onions
pastas	\$9-	Mac n' Cheese. cheddar. gruyere. parmesan. roasted garlic breadcrumb
	\$9-	Meat Lasagna. beef + pork. parmesan. roasted garlic breadcrumb
sandwiches	\$9-	Pulled Pork Sandwich. brioche. House bbq sauce. potato chips + green salad
	\$9-	Fish-wich Sandwich. brioche. crispy cod. tartar sauce. potato chips + green salad
entrée's	\$9-	Chicken Schnitzel. Fennel Remoulade sauce
		served with choice of starch + vegetables
	\$9-	Seared Steelhead Salmon. lemon + herbs. crispy calamari
		served with choice of starch + vegetables
sides	\$4- \$4- \$4- \$4-	Herbed Rice Crispy Potatoes Savoury cheddar bread pudding 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-	Cheesecake. lemon curd
	\$4-	Brownie Trifle. caramel. chocolate sauce. whipped cream
	\$4-	Mocha Panna Cotta. whipped cream. gluten-free
	\$4-	Brioche Bread Pudding. custard. candied almonds. 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!