

The Culinaire Room Presents

October 2-12, 2017

Luncheon Starters

Soup Du Jour

Cup - \$2.95 / Bowl - \$3.95

Mixed Greens, with Choice of Dressing
\$4.25

Specials

Salmon Skewers - Seared salmon skewers served on micro greens with a fire roasted smoked corn salsa
\$7.95

Poached Pear Fall Salad - House greens tossed with crumbled bleu cheese, candied pecans, raisins, tomato, red onion, poached pear, roasted squash and our house balsamic vinaigrette
\$7.95

Culinaire Signature Entrees

Entrees served with soup or salad and roll with butter
\$9.95

Pork Rib Loin - Grilled and served on a parsnip and potato mash with calvados mushroom jus and chefs vegetables

Veal Parmigiana - Breaded veal cutlet served with a smoked tomato sauce, fresh mozzarella, pasta alfredo and chefs vegetables

Chicken Saltimbocca - Chicken breast wrapped in prosciutto with fresh sage and braised in butter with marsala, service with rice pilaf and chefs vegetables.

Beer Battered Cod - Alaskan cod with house fries, coleslaw and tartar sauce

Vegetarian Plate—An array of fresh vegetables prepared with the starch of the day

Dessert

\$4.25

Toasted Marshmallow and Pumpkin Ice Cream with fresh baked Molasses Cookies

Beverages

Milk

\$1.25

Hot Tea

\$1.45

Iced Tea

\$1.45

Soda - Coke, Diet Coke, Pepsi, Diet Pepsi,
Sierra Mist, Root Beer

\$1.75

Coffee - Regular or Decaf

\$1.85

Juice - Apple or Orange

\$2.00

TO-GO CONTAINER - \$0.75

Bakery

Please visit our Bakery.

Open Monday - Friday

7:00 am - 1:00 pm

when school is in session

Friday Buffets

October 13th

October 27th

November 10th - College Closed

November 24th - College Closed

December 1st - Holiday Buffet