

The Culinaire Room Presents

September 19-28, 2017

Luncheon Starters

Soup Du Jour

Cup - \$2.95 / Bowl - \$3.95

Mixed Greens, with Choice of Dressing

\$4.25

Specials

Vegetable Tempura - Seasonal vegetables battered and served with sweet chili and sesame dipping sauces

\$6.95

RTC Louie - Crab, poached prawns, iceberg lettuce, tomato, hard boiled egg, black olive, asparagus, lemon and 1000 Island dressing

\$9.95

Culinaire Signature Entrees

Entrees served with soup or salad and roll with butter

\$9.95

New York Steak - Grilled and topped with sautéed shitake mushrooms, served with garlic mashed potatoes and chefs vegetables

Liver and Onions - Old school sautéed liver with onions accompanied by Yukon gold frites and chefs vegetables

Smoked Butternut Squash Ravioli - House made ravioli served with a roasted red pepper tomato sauce and garlic bread

Arctic Char en Papillote - Char baked in parchment with aromatics and julienne vegetables served with risotto du jour

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

Dessert

\$4.25

Chef Parker's Double Chocolate Brownie, served warm with caramel sauce and house made vanilla ice cream

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

September 29th

October 13th

October 27th

November 10th - College Closed

November 24th - College Closed

December 1st - Holiday Buffet