

The Culinaire Room Presents

March 13-22, 2017

Luncheon Starters

Soup Du Jour

Cup - \$2.95 / Bowl - \$3.95

Mixed Greens with choice of dressing
\$4.25

Specials

Teriyaki Beef Tenderloin Tips - Garlic and ginger marinated and seared
\$6.95

Alligator on a Stick - Louisiana style seasoned gator loin skewers
\$6.95

Culinaire Signature Entrees

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

Veal Parmigiana - Traditional breaded veal topped with tomato sauce and mozzarella. Served with risotto and chef's vegetables

Chicken Marsala - Chicken breast simmered in a savory marsala sauce served with risotto and chef's vegetables

Choice New York Steak - Grilled and topped with sauteed mushrooms. Served with potato Lyonnaise and chefs vegetables

Crab and Spinach Fettuccine - Sautéed spinach tossed with crab meat and finished in a rich alfredo cream. Served with garlic bread.

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

Dessert

\$4.25

3-Layer Cheesecake with Berry Coulis

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 Buffet

January 20, 2017

February 10, 2017

February 24, 2017

March 10, 2017

Dates and menu items subject to change depending on instructional needs.