



CULINARY ARTS

Southeastern Technical Institute

Evening Culinary Menu for March 13, 2018

Dinner is served from 5:30 – 8:00 p.m. For take-out, please call: 508.230.1458

Payment: Cash or check only.

Appetizers:

- Butternut Squash Bisque\$2.50
- Asian Crab Cakes – sesame sour cream sauce\$5.50

Entrees:

- Stuffed Shrimp – crab meat stuffing served with rice pilaf, grilled zucchini & summer squash\$12.50
- Stuffed Pork Loin - carving station, dried apricots, dried cranberries, cilantro, parsley, mushroom gravy\$10.50
- Cajun Grilled Chicken Pasta - grilled chicken sautéed with escarole, parmesan cream sauce, penne pasta\$9.00
- Osso Buco - braised veal shanks, served with mashed potatoes, grilled zucchini, summer squash & pan gravy\$11.50

Dessert:

- Streusel Bread Pudding - bourbon sauce\$3.50
- Flourless Chocolate Cake - vanilla ice cream\$3.50

Beverages:

- Coffee (Decaffeinated/Regular), Tea ... Small \$.85, Medium \$1.00, Large \$1.25
- Coca-Cola, Diet Coke, Sprite, Black Cherry Sparkling Water, Grape Switch, Water\$1.00
- Illy Chilled Coffee Latte, Orange Juice, Apple Juice, Apple Cran Raspberry, Cranberry Juice\$1.25
- Honest Iced Tea (Blueberry Pomegranate, Peach, Green, ½ & ½)\$1.75

Consuming raw or uncooked beef, fish, milk, pork, poultry, eggs or shellfish, may increase your risk of foodborne illness



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