

SOUTHEASTERN TECHNICAL INSTITUTE

Evening Culinary Menu for January 16, 2018

Dinner is served from 6:00--8:00 p.m., for take-out please call 508-230-1458

Buffet \$10.95 per person:

Chicken Piccata- sautéed chicken breast in a lemon and white wine sauce with capers, sundried tomatoes and artichokes

Baked Stuffed Haddock- with a lemon dill crumb topping served with a tomato beurre blanc sauce

Grilled Marinated Flank Steak- hand carved to order served with a mushroom sauce

Cheese Lasagna- Lasagna noodles layered with basil, ricotta, parmesan and mozzarella cheeses and a spicy tomato sauce

Rice Pilaf- mixed with sautéed peppers and onions

Green Beans Almandine- sautéed green beans and almond butter

Fresh baked bread and butter

Assorted Cookies and Brownies

Beverages

Coffee (Decaffeinated/Regular), Tea \$1.00

Soda-Pepsi, Diet Pepsi, Sierra Mist, Raspberry Lime Seltzer, Cucumber Seltzer..... \$1.00

Juice- Apple, Orange or Cranberry, Milk, Water..... \$1.00

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



CULINARY ARTS

Taste Our Success



Southeastern Technical Institute

250 Foundry Street
South Easton, MA 02375
Phone: 508.238.1860
Web: www.stitech.edu