## **SOUTHEASTERN TECHNICAL INSTITUTE**

Tuesday Evening Culinary Menu for: February 23, 2015 - 5:30 P.M. – 8:00 P.M. Available for Dining or Take Out

## **Just Appetizers**

<b>Beef Braciolettine</b> – braised in tomato sauce, stuffed with fresh bread crumbs, herbs, garlic, parmesan cheese, and prosciutto ham
Vegetarian California Roll — avocado, cucumber, carrot, sushi rice, plum sauce
Baja Egg Rolls — Cajun chicken, cheddar-jack, corn, black beans, onions, poblano peppers
<b>Tequila Shrimp Taco</b> — large shrimp sautéed with garlic and tequila, served on a flour tortilla with avocado, tomato, black bean salsa, corn, and white rice
<b>Buffalo Chicken Tenders –</b> lightly breaded chicken tenders, deep fried, tossed with blue cheese buffalo sauce, served with carrot and celery sticks
Italian Style Meatballs – beef meatballs simmered in a roasted red pepper and plum tomato sauce
Chicken Skewers – grilled marinated chicken in paprika, garlic and oregano
Crab Cake Slider — lump crabmeat cake, jalapeno remoulade, lettuce, toasted potato roll
Baby Back Ribs – spice rubbed baby back ribs, cooked until tender with sherry glaze
Crepe with Strawberries & Vanilla Yogurt
Chocolate Coconut Macaroon Cookie
Lemon Cupcake
Coffee (Decaffeinated/Regular), TeaSmall \$.85, Medium \$1.00, Large \$1.25 Soda, Juice, Water\$1.00
*Consuming raw or uncooked beef, fish, milk, pork, poultry, eggs or shellfish, may increase your risk of foodborne illness*
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## **CULINARY ARTS**

Taste Our Success



## Southeastern Technical Institute

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