



CULINARY ARTS

Southeastern Technical Institute

Evening Culinary Menu for March 12, 2019

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

Payment: Cash or check only.

Breakfast Buffet \$14.95

Omelet Station – make your own omelet, array of fresh vegetables and meats

Eggs Benedict – English muffin topped with pork tenderloin, poached eggs and Béarnaise sauce

Buttermilk Pancakes – served with blueberry compote, strawberry compote or Vermont maple syrup

Bacon, Leek and Cheddar Frittata

Chicken Cavatelli Pasta – sautéed chicken with spinach, Parmesan sauce and cavatelli pasta

BBQ Flank Steak – sliced flank steak, grilled and simmered in a tomato BBQ sauce

Breakfast Pizza – topped with savory bacon jam, scrambled egg topped with Béarnaise sauce

Fresh Fruit Kabobs with Honey Yogurt

Assorted Muffins and Doughnuts

Carved Glazed Ham

Bacon and Home Fries

Smoked Salmon Platter

Breakfast Bread Pudding

Beverages:

Coffee (Decaffeinated/Regular), TeaMedium \$1.00, Large \$1.25

Pepsi, Diet Pepsi, Polar Orange, Polar Root Beer, Polar Ginger Ale, or Water
.....\$1.00

Orange Juice, Apple Juice, Apple Cran Raspberry, Cranberry Juice\$1.25

Honest Iced Tea (Original, Peach, Raspberry, ½ & ½)\$2.00



Southeastern Technical Institute

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