



CULINARY ARTS

Southeastern Technical Institute

Evening Culinary Menu for March 20, 2019

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

Payment: Cash or check only.

Tapas Menu

Caprese Empanada – tomato, basil, fresh mozzarella ... 4 pieces, \$2.00

Bacon Wrapped Scallops..... 2 pieces, \$2.00

Non-Alcoholic Sangria – fresh fruit marinated in spices and grape juice..... 8 oz. glass, \$2.00

Vegetable Spring Roll – avocado, cucumber, carrot, scallions, sprouts, teriyaki sauce 2 pieces, \$2.00

Fish Taco – batter fried cod fillet, served on a flour tortilla with avocado and salsa 1 taco, \$2.00

Ginger Tuna Kabobs 4 pieces, \$2.00

Buffalo Chicken Tenders – lightly breaded chicken tenders, deep fried, tossed with blue cheese buffalo sauce 2 pieces, \$2.00

Spinach and Feta Filo Triangles 4 pieces, \$2.00

Chicken Wellington..... 4 pieces, \$2.00

Crab Cake Slider – lump crabmeat cake, jalapeno remoulade and lettuce on a toasted roll..... 1 piece, \$2.00

Baby Back Ribs – spice rubbed baby back ribs, cooked until tender with sherry glaze..... 3 ribs, \$2.00

Lemon Cupcake 1 cupcake, \$2.00

Churro with White Chocolate Sauce 4 pieces, \$2.00

Beverages:

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

Pepsi, Diet Pepsi, Polar Orange, Polar Root Beer, Polar Ginger Ale, or Polar

Spring Bottled Water \$1.00

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

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



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