



CULINARY ARTS

Southeastern Technical Institute

Evening Culinary Menu for January 15, 2019

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

Payment: Cash or check only.

Starters:

Onion Soup Au Gratin	\$2.50
Wedge Salad – cheese dressing, fried onion strings, crisp bacon & tomato.....	\$3.50

Entrees:

STI Club – oven roasted turkey breast, honey ham, lettuce, tomato, Applewood smoked bacon, honey mustard mayonnaise served with toasted Pullman bread	\$7.25
Bolognese – beef, pork, veal ragu with mushrooms, onions, carrots, tossed with pappardelle pasta	\$10.95
Roasted Half Chicken – garlic marinated.....	\$10.95
Whiskey Atlantic Salmon – grilled wild caught Atlantic salmon, whiskey marinated.....	\$11.50
Roast Prime Rib of Beef – English cut served with rosemary jus lie	\$14.95

All entrees served with garlic mashed potatoes and oven roasted acorn squash.

Dessert:

Devil's Food Cake	\$3.50
Apple Pie	\$3.50
Crepe with Strawberries & Vanilla Yogurt	\$3.50

Beverages:

Coffee (Decaffeinated/Regular), Tea ... Small \$.85, Medium \$1.00, Large \$1.25	
Polar Cola, Polar Diet, 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)	\$1.75



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