

SOUTHEASTERN TECHNICAL INSTITUTE

Evening Culinary Menu for February 2, 2016

Dinner is served from 5:30--8:00 p.m., for take-out please call 508-230-1237

Starters:

Vegetable & Duck Confit Spring Roll—Duck meat and vegetables wrapped in a spring roll and served with garlic soy dipping sauce\$4.00

Fried Calamari Puttanesca—Crispy fried calamari served with capers, sundried tomatoes, Kalamata olives, and tomato sauce.....\$5.00

Italian Wedding Soup..... \$2.75

Carving Station:

Roasted Strip Loin: Slow roasted beef strip loin carved to order and served with a mushroom sauce, roasted potatoes and butternut squash.....\$9.95

Entrees:

Sesame Asian Tuna: Sesame seared tuna steak served with roasted potatoes, butternut squash and drizzled in a tangy Thai sauce.....\$9.95

Shrimp Scampi: Large shrimp sautéed with garlic & butter cream sauce and served over steamed zucchini strings.....\$9.95

Chicken Parmesan: Breaded chicken breast pan fried, topped with marinara sauce, mozzarella cheese and tossed with spaghetti pasta.....\$7.95

Dessert:

Streusel Bread Pudding: Served with a vanilla custard sauce.....\$2.75

Beverages

Coffee (Decaffeinated/Regular), Tea Small \$.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



CULINARY ARTS

Taste Our Success



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