

SOUTHEASTERN TECHNICAL INSTITUTE

Evening Culinary Menu for February 9, 2016

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

Starters:

- Black Bean Chili**—Topped with jack cheese, fresh scallions and cool sour cream.....\$2.50
Lettuce Wraps—Juicy chicken, water chestnuts, crisp lettuce, spicy peanuts, tangy pineapples, crisp carrots, and sprouts all tossed in a Hoisin sauce.....\$3.50

Entrees:

- T.I. Burger:** Half pound of ground beef marinated in Sam Adams Lager, topped with crisp bacon, fresh lettuce, juicy tomato, American cheese and crisp onion strings.....\$7.95
Beef and Chicken Fajita: Tender beef and juicy chicken marinated in lime, sautéed with peppers and onions and served with flour tortillas.....\$9.95
Whiskey Atlantic Salmon: Wild caught Atlantic salmon marinated in whiskey and grilled to perfection, served with couscous.....\$9.95
Cajun Blackened Chicken Breast: Juicy chicken breast coated with Cajun spices and pan blackened, served with whipped potatoes and green beans.....\$7.95

Dessert:

- Bananas Foster:**\$2.50

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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