

SOUTHEASTERN TECHNICAL INSTITUTE

Tuesday Evening Culinary Menu for: March 1, 2016 - 5:30 P.M. – 8:00 P.M.

Available for Dining or Take Out

Starters

Beef Vegetable Barley:	\$1.50
Nachos: Tortilla chips, cheddar-jack, tomatoes, scallions, sour cream, guacamole	\$2.50
Caesar: Sourdough croutons, pecorino romano, lemon garlic dressing	\$2.50

Entrée

Cajun Grilled Chicken Pasta: Grilled chicken sautéed with escarole, parmesan cream sauce, & penne pasta	\$6.50
Potato Crusted Scrod: Atlantic cod fillets coated with potato flakes, pan seared, served with grilled cauliflower	\$7.50
Bolognese: Beef, pork, mushroom, onion, & carrot sauce, tossed with pappardelle pasta ..	\$6.50
Carving Station: Oven roasted turkey breast, pan gravy, green beans, fried sweet potatoes.....	\$6.50

Dessert

S'mores in a Jar:	\$2.50
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Beverages

Coffee (Decaffeinated/Regular), Tea	Small \$.85, Medium \$1.00, Large \$1.25
Soda, Juice, Water.....	\$1.00
Powerade	\$1.25

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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