

SOUTHEASTERN TECHNICAL INSTITUTE

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

Available for Dining or Take Out - 508.230.1458

Starters

- Corn Chowder:** \$1.50
Nachos: Tortilla chips, cheddar-jack, tomatoes, scallions, sour cream, guacamole \$2.50
Poached Pear Salad: mixed greens, crisp prosciutto, roasted walnuts, Great Hills blue cheese, mustard vinaigrette, balsamic drizzle \$2.50

Entrées

- Chicken Piccata:** Chicken breast sautéed with capers, sundried tomatoes & artichokes, served with linguini pasta with olive oil, and garlic \$6.50
Grilled Miso Salmon: Atlantic salmon fillet miso marinated, grilled & served with white rice, butternut squash \$7.50
Eggplant Lasagna: Oven roasted eggplant layered with ricotta cheese, & béchamel sauce . \$6.50
Carving Station: Roast Beef served with baked stuffed potato, butternut squash \$6.50

Dessert

- Strawberry Shortcake in a Jar** \$2.50

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



Southeastern Technical Institute

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