




CULINARY ARTS

Southeastern Technical Institute

Evening Culinary Menu for February 12, 2019

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

Payment: Cash or check only.



Italian Wedding Soup -\$2.50

Italian Style Meatballs – beef and pork meatballs simmered in a
roasted red pepper and plum tomato sauce.....\$3.50

Poached Pear and Gorgonzola Salad- candied walnuts, mixed greens with
vinaigrette dressing.....\$3.50

Carving Station:

Roast Leg of Lamb – roasted with rosemary and garlic.....\$12.95

Entrees:

Baked Scrod- smoked salmon crust.....\$13.95

New York Strip Steak – 12oz strip steak, char-grilled topped with
Gorgonzola, caramelized onion, and butter.....\$14.95

Chicken Marsala – chicken cutlets sautéed with mushrooms and
marsala wine sauce.....\$11.95

Veal Francaise – veal cutlet coated with an egg batter, pan sautéed,
finished with lemon white wine sauce.....\$10.95

Vegetables:

Butternut Squash

Crispy Parmesan Potato Wedges

Desserts: \$3.95

Churros with chocolate sauce

Lemon & White Chocolate Mousse

Streusel Bread Pudding: Vanilla Custard Sauce

Beverages:

Coffee (Decaffeinated/Regular),..... Medium \$1.00, Large \$1.25

Diet Pepsi, Polar Orange, Polar Root Beer, Polar Ginger Ale, or Water...\$1.00

Orange Juice, Apple Juice Cranberry Juice\$1.25

Honest Iced Tea (Original, Raspberry, ½ & ½)\$2.00

* Consuming raw or uncooked beef, fish, milk, pork, poultry, eggs or
shellfish, may increase your risk of foodborne illness*



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