Continental Luncheon Menu
April 14 to 17, 2015

**Choice of Starters**

- Arugula Salad with Goat Cheese, Candied Walnuts, Pickled Red Onion and Fruit Compote with White Balsamic Vinagrette
- or

- Vichyssoise

**Choice of Entrée:**

- Salmon en Papillote a la Grecque
  Salmon baked in parchment garnished with Roasted Red Bell Pepper & Black Olive Relish, Served with Lemony Thyme Flavored Beurre Blanc, Creamed Potatoes and Vegetables
  $23.95
- “Napoleon” of Shrimp and Scallops
  With Sundried Tomatoes & Orange Sauce, Salmon Roe Garnish, Roasted Potatoes, Spinach & Vegetables
  $22.95
- Osso Bucco
  Mushroom Risotto & Vegetables
  $23.95
- Stuffed Roast Breast of Chicken
  with Ricotta, Spinach & Mushroom Stuffing, Saffron Rice, Saffron Sauce, Raita, Fruit Chutney and Poppadom
  $23.95
Fruit and Sausage Meat Stuffed Roast Pork Loin
With Sweet Potato Puree, Wilted Greens, Red Onion Marmalade & Minty Citrus Sauce
$23.95

“Vegetarian Delight”
$19.95

Dessert
A Daily Special Dessert
Featuring Chef Dan Wetter’s Patisserie Class

Beverage
Kona Coffee
Decaffeinated Coffee
Hot Tea or
Iced Tea

**Menus & prices subject to change without notice**

Although Students and employees are not allowed to accept gratuities, donations to the program are accepted at the host stand.