Continental Luncheon Menu
April 21 to 24, 2015

Choice of Starters
Champagne Fruit Soup
or
Petite Salad Nicoise

Choice of Entrée:
Seared Scallops
With Herbed Creamed Potato, Vegetables, Citrus Beurre Blanc and Tomato Apricot Chutney
$23.95

Braised Lamb Shank
Saute Potatoes with Chickpeas, Vegetables and Glazed Lemon Wheel Garnish
$23.95

Broiled Fish Sicilian
Garlic and Herb Marinated Broiled Fish, with an Anchovy, Tomato, Olive and Mint Flavored Spicy Sicilian Relish, Vegetables, Lemon Beurre Blanc and Salmon Roe garnish
$23.95

The Culinary Program at Kapiolani Community College is an educational training facility where the food is prepared and served by students.

Donations are gratefully accepted, and may be placed in the "Tip Box" at the entrance of the dining room. We ask that you please refrain from tipping your student waiter or waitress individually. All donations are deposited into a special fund which is used to support activities that benefit all of the students enrolled in Culinary Arts and Hospitality Education at Kapiolani Community College.

Form of payment accepted are by cash, personal checks, credit cards and traveler's checks.

Mahalo for your continued support.
Filet Mignon
With Boulangere Potatoes, Buttered Asparagus, Mushroom Duxelles Stuffed Baked Tomatoes and Truffle Sauce
$25.95

Honey Citrus Glazed Roast Cornish Game Hen
With Creamy Polenta, Wilted Greens and Fruit Chutney
$23.95

“Vegetarian Delight”
$19.95

**D e s s e r t**
A Daily Special Dessert
Featuring Chef Dan Wetter’s Patisserie Class

**B e v e r a g e**
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.

Lunch Prepared By
Chef Kusuma Cooray
& Students

Dining Room Service
Instructor Aaron Chau
& Students

Desserts Prepared by
Chef Dan Wetter
& Students