Continental Luncheon Menu
April 7 to 10, 2015

Choice of Starters
Roasted Butternut Squash Soup with Sour Cream, Chutney and Poppadom
Or
Duck Confit with Baby Greens, Fruit Compote, Blue Cheese and Port Wine Glaze

Choice of Entrée
Scampi Style Shrimp
With Garlic Butter Pasta and Vegetables
$22.95

Roasted Carved Rack of Lamb
with Cumberland Sauce, Boulangere Potatoes, Vegetables and Fruit Chutney
$24.95

Stuffed Broiled Snapper
Spinach & Mushroom Duxelles Stuffed Broiled Snapper with Shaved Fennel and Orange Relish, Roasted Garlic Mashed Potatoes, Beurre Blanc Sauce
$23.95

Red Wine Braised Rib Meat
Creamy Lemon Risotto, Sliced Sauteed Greens and Sliced Lemon Confit
$23.95

The Culinary Program at Kapi‘olani 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 server or server 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 Kapi‘olani Community College.

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

Mahalo for your continued support.
Cornmeal Crusted Soft Shell Crabs with a Garden Vegetable Salad, Remoulade Sauce and Sun Dried Tomato and Garlic Crostini
$22.95

“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.

Lunch Prepared By
Chef Kusuma Cooray & Students

Dining Room Service
Instructor Aaron Chau & Students

Desserts Prepared by
Chef Dan Wetter & Students