Choice of Starters
Champagne Fruit Soup
or
Goat Cheese Salad with, Candied Pecans, Chutney, & Baby Greens in White Balsamic Vinegar Dressing

Choice of Entree:
Lobster Thermidor
Stuffed Baked Potatoes, Parmesan Broiled Tomatoes, Sauteed Mushrooms and Asparagus Hollandaise
$25.95

Pan Smoked Salmon a la Grecque
Vegetable Gratin with Feta Cheese, and Tomato Basil Bruschetta
$23.95

London Broil
(Marinated Flank Broiled Rare and Sliced)
with Risotto Milanese, Red Wine Sauce and Roasted Butternut Squash
$23.95
Roast Sliced Loin of Pork with Minty Citrus Sauce and Red Onion Marmalade
(Pork Stuffed with Fruity Sausage Meat and Roasted to Medium rare)
Served with Sweet Potato Puree, Wilted Greens and Sauteed Yellow Squash
$23.95

Scampi Style Shrimp
with Garlic Butter Pasta
Sauteed Mushrooms and Asparagus
$22.95

**Specials of the day**
“Vegetarian Delight”
“Luncheon Special”
$19.95

The student staff will recite the specials of the day

**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.