Spring 2015
Continental Luncheon Menu
April 28 to May 1, 2015

Choice of Starters
Goat Cheese Tart with Tomato Vinaigrette Salad
or
Cream of Mushroom Soup

Choice of Entrée
Fisherman’s Stew
Fish, Shrimp, Lobster and Clams stewed in a Saffron broth with Leeks,
Potatoes and Tomatoes, served with Spicy Rouille and Garlic Crostini
$24.95

Beef Wellington with Truffle Sauce
Creamed Potatoes, Roasted Root Vegetables
and Horseradish Cream
$25.95

Salmon Paupiette
Salmon rolled around a Seafood Mousse, Poached and Served on a Bed of
Creamed Potato, with Lemon Beurre Blanc and Salmon Roe Garnish and
Vegetables
$22.95

Roast Carved Breast of Duckling
With Orange Sauce, Creamed Sweet Potatoes and Vegetables
$21.95

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 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 Kapi’olani Community College.

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

Mahalo for your continued support.
Shrimp Curry
Saffron Rice, Poppadom, Raita and Pineapple Chutney
$23.95

“Vegetarian Delight”
$19.95

**Desert**
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.