Culinaire Room Menu

JANUARY 8-24, 2020

Luncheon Starters

Soup du Jour
Cup - $3.50 / Bowl - $4.95

Mixed Greens, with choice of dressing
Small - $4.95/Large - $5.95

Specials

Blackened Chicken Caesar Wrap - $8.95
Blackened chicken breast, crisp romaine lettuce, tomatoes, parmesan, creamy garlic dressing in an herb tortilla wrap, served with house pasta salad

Italian Combo Sandwich - $8.95
Smoked ham, salami, pepperoni, provolone, cheddar, pepperoncini, lettuce, tomato, roasted peppers and Italian dressing on a telera roll, served with house pasta salad

Culinaire Signature Entrees

Entrees served with choice of soup or salad and roll with butter

Mediterranean Grilled Chicken - $9.95
Served over couscous with roasted vegetables

Boneless Pork Chop - $9.95
Grilled a la forestiere style served on a parsnip, potato mash with chefs vegetables

Clam Strips - $9.95
Clam strips breaded and fried, served with coleslaw and seasoned fries

Beef Yakisoba - $10.95
Tender beef with snow peas, nappa cabbage, carrots, bell peppers, onion, mushroom and broccoli

Veal Marsala - $11.95
Veal scaloppini served with a parsnip and potato mash with chefs vegetables

Halibut Stuffed with Crab - $13.95
Alaskan halibut stuffed with crab meat and served with rice pilaf, chefs vegetables and finished with a hollandaise gratin

Dessert

$4.95
House Apple Strudel – served with whipped cream and caramel sauce

Beverages

Milk
$1.30

Hot Tea
$1.50

Iced Tea
$1.50

Lemonade
$1.50

Soda—Coke, Diet Coke, Pepsi, Diet Pepsi,
Sierra Mist, & Root Beer
$1.80

Coffee - Regular or Decaf
$1.95

Juice - Apple or Orange
$2.15

TO-GO CONTAINERS - $0.75

Bakery

Please visit our Bakery.
Open Monday—Friday
7 am—1 pm
when school is in session

Friday Buffet