



Youth Train in Trades at Walnut Grove Secondary School Culinary Arts Dinner Series 2017 Walnut Grove Cafeteria. 5:30pm - 6:30pm

Weekly Menu March 28 + 29 + 30

soups \$4- **Leek and Potato Puree.** Vegetarian. Gluten free
\$4- **Manhattan Clam Chowder.** Gluten free

salads \$4- **Greens.** *apple cider vinaigrette. shaved vegetables. Sunflower seeds*
Roasted squash & kale. *pickled red onions, feta cheese, cranberries, pumpkin seeds, cranberry vinaigrette*

pasta \$9- **Rigatoni.** *beef and pork meatballs and tomato sauce meatballs, tomato sauce, parmesan, focaccia*
served with a salad

pie \$9- **Tortiere**
served with 2 sides
Ground pork and veal, potato and spices. Flaky pie pastry.

sandwich \$9- **Clubhouse**
served with 1 side
oven roasted turkey breast, crisp bacon, basil mayo, oven dried tomatoes, gouda cheese.

entrée's \$9- **Chicken Ballotine. White wine sauce.**
served with 2 sides
Chicken leg, dried fruit bread stuffing

entrée's \$9- **Pan Seared Steelhead and Garlic Prawns**
served with 2 sides
herb hollandaise

starches & vegetables \$4- **Roasted Nugget Potatoes**
\$4- **Rice Pilaf.**
\$4- **Braised Red Cabbage**
\$4- **Roasted Cauliflower. Roasted garlic**

desserts \$4- **Citrus Cheesecake.** *orange marmalade*
\$4- **Chocolate Mousse.** *chocolate soil, candy worms*
\$4- **Berry Crumble.** *Cinnamon oat streusel, a la mode.*
\$4- **Cupcake.** *Lemon Meringue*

Two Courses for \$12. Three Courses for \$15

Additional items priced individually!

Please note this is a Culinary School, we thank you for your patience!

Menu may change due to availability. First come first served!

