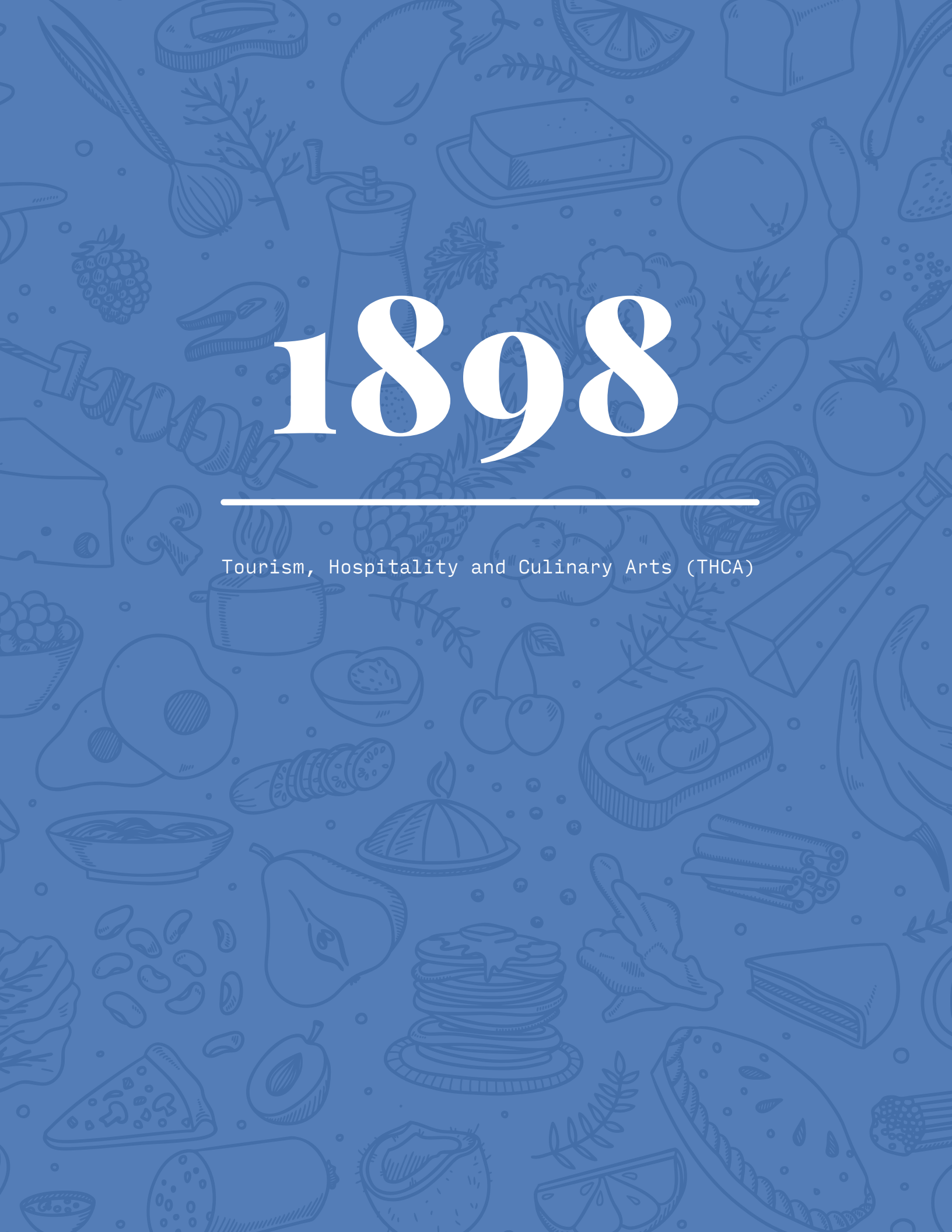




1898

Tourism, Hospitality and Culinary Arts (THCA)

Dinner

Sept. 16

Salad

Mixed Green Salad w/carrots, tomatoes and cucumbers

Choice of House Made Dressings | Shallot Vinaigrette | Ranch

Entrees

Chicken Mushroom Panini | Spinach Provolone Panini Cuban
Pork Panini | Portabella Panini

Served with French Fried Potatoes or Waffle Chips

Dessert

Key lime Pie

Lunch

Sept. 17 & 18

Soup

Hearty Lentil Soup

Salad

Vine Ripened Tomato Salad

Entree

Blackened fish with Creole and Crawfish sauce
Dirty Rice
Roasted Broccoli with Garlic

Dessert

Banana Pudding

Dinner

Sept. 23

Soup

Hearty Lentil Soup

Salad

Vine Ripened Tomato Salad

Entree

Blackened fish with Creole and Crawfish sauce

Dirty Rice

Roasted Broccoli with Garlic

Dessert

Banana Pudding

Lunch

Sept. 24 & 25

Soup

Hot and Sour Soup

Salad

Chopped Salad with Miso Dressing

Entree

Salmon Teriyaki en Papillote Ginger Rice with
Broccoli and Sweet Pepper Stir Fry

Dessert

Apple Tart a La Mode



Dinner

Sept. 30

Soup

Hot and Sour Soup

Salad

Chopped Salad with Miso Dressing

Entree

Salmon Teriyaki en Papillote Ginger Rice with Broccoli and Sweet Pepper Stir Fry

Dessert

Apple Tart a La Mode

Lunch

Oct. 1 & 2

Salad

Caesar

Entrée

Build your own Fettucine Pasta

Choice of Sauces

Alfredo | Tomato

Choice of Protein

Chicken | Meatballs

Dessert

Oct. 1: House Made French Bread

Oct. 2: Lemon Sorbet | House Made French Bread

Dinner



Oct. 7

Salad

Caesar

Entrée

Build your own Fettucine Pasta

Choice of Sauces

Alfredo | Tomato

Choice of Protein

Chicken | Meatballs

Dessert

Lemon Sorbet | House Made French Bread

Lunch

Oct. 8

New Salad, New Soup & New Dessert

Entrée

Pan Seared Chicken Breast with Mushroom Velouté, Pan Sear Potatoes and Haricot Verts and Carrots

Oct. 9

Soup

Autumn Squash Apple Cider Soup | Hearty Italian Meatball Soup

Salad

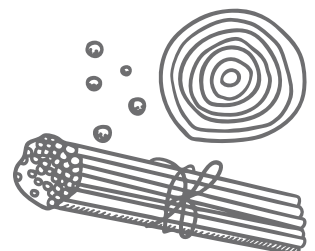
Fresh Garden Salad with roasted Tomato Vinaigrette |
Parmesan brussels sprouts salad

Entrée

Pan Seared Chicken Breast with Mushroom Velouté, Pan Sear Potatoes and Haricot Verts and Carrots

Dessert

Pumpkin Pecan Cake with Ginger Cream Anglaise



Dinner

Oct. 14

Soup

Autumn Squash Apple Cider Soup | Hearty Italian Meatball Soup

Salad

Fresh Garden Salad with roasted Tomato Vinaigrette |
Parmesan brussels sprouts salad

Entrée

Pan Seared Chicken Breast with Mushroom Velouté, Pan Sear
Potatoes and Haricot Verts and Carrots

Dessert

Pumpkin Pecan Cake with Ginger Cream Anglaise

Lunch

Oct. 15

New Salad & Soup

Entrée

Shrimp Po'boy with Remoulade sauce, Dirty Rice with Creole Sauce and
Cole Slaw

Dessert

Bread Pudding

Oct. 16

Soup

Chicken and Sausage Gumbo | Chicken Noodle

Salad

Bibb Lettuce and spinach with citrus and avocado |
Blood orange, beet and fennel salad

Entrée

Shrimp Po'boy with Remoulade sauce, Dirty Rice with Creole Sauce and
Cole Slaw

Dessert

Bread Pudding

Dinner



Oct. 21

Soup

Chicken and Sausage Gumbo | Chicken Noodle

Salad

Bibb Lettuce and spinach with citrus and avocado |
Blood orange, beet and fennel salad

Entrée

Shrimp Po'boy with Remoulade sauce, Dirty Rice with Creole
Sauce and Cole Slaw

Dessert

Bread Pudding

Lunch

Oct. 22

New Salad & Soup

Entrée

Red Snapper Vera Cruz with Roasted Potatoes and Garlic Maple
Glazed Carrots

Dessert

Apple Tart a La Mode

Oct. 23

Soup

White Bean and Kale Soup | Roasted Poblano and Corn Soup

Salad

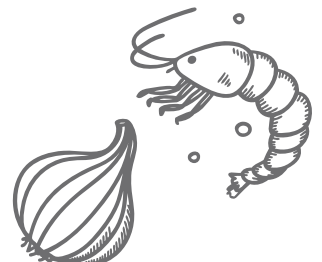
Tri color Salad with Walnut Dressing Raspberry | Romaine Salad

Entrée

Red Snapper Vera Cruz with Roasted Potatoes and Garlic Maple
Glazed Carrots

Dessert

Apple Tart a La Mode



Dinner

Oct. 28

Soup

White Bean and Kale Soup | Roasted Poblano and Corn Soup

Salad

Tri color Salad with Walnut Dressing Raspberry | Romaine Salad

Entrée

Red Snapper Vera Cruz with Roasted Potatoes and Garlic Maple
Glazed Carrots

Dessert

Apple Tart a La Mode

Lunch

Oct. 29

New Salad & Soup

Entrée

Manicotti with Chicken and Spinach with Grilled Vegetable Skewers

Dessert

Carrot Cake with Coconut Cream Cheese Glaze

Oct. 30

No Service due to Employee Development Day

Dinner



Nov. 4

Soup

Cream of Asparagus Soup | Minestrone

Entrée

Manicotti with Chicken and Spinach with Grilled Vegetable Skewers

Dessert

Carrot Cake with Coconut Cream Cheese Glaze

Lunch

Nov. 5 & 6

Soup

Vegetable and Quinoa Soup

Entrée

Lemon, garlic and rosemary chicken skewers, olive and lemon rice, and roasted brussels sprouts | Ginger pork and pineapple skewers, with pickled carrots, cucumber and Thai coconut rice

Dessert

Olive Oil Cake | Mango Tapioca Pudding



Dinner

Nov. 11

No Service due to Veterans Day

Lunch

Nov. 12

New Salad & Soup

Entrée

Meatloaf with Mushroom Sauce, Duchess Potatoes, Broccoli with Glazed Pecans and Lemon Zest

Dessert

Peach Cobbler a la mode

Nov. 13

Salad

Mesclun Salad with Raspberry Vinaigrette

Soup

Carrot Dill Soup | Cream of Broccoli Soup

Entrée

Meatloaf with Mushroom Sauce, Duchess Potatoes, Broccoli with Glazed Pecans and Lemon Zest

Dessert

Peach Cobbler a la mode

Lunch & Dinner



Nov. 18 – 20

Soup

Corn and Green Chili Chowder

Salad

Cool Cucumber Salad

Entrée

Pork Tenderloin with Angel Fire Sauces

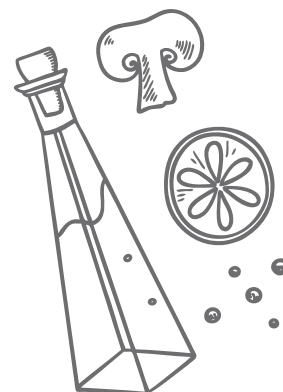
Wild Rice Dressing

Asparagus with Lemon and Garlic Butter

Soft dinner rolls with Poppy Seeds

Dessert

Molten Chocolate Cake with Black Cherry Sauce



Reserve a Seat

Service Days

Evening dinner service is offered on Wednesday, and lunch service is offered Thursday and Friday.

Price

The cost is \$15 per person, which includes the meal and limited beverages.

Please note: Pricing may vary on select service dates depending on the menu offered due to the market prices.

Lunch Service

Doors open at 11:30 a.m.
Service begins at 11:45 a.m.

Dinner Service

Doors open at 6 p.m.
Service begins at 6:15 p.m.

