CULINARY SENIOR CELEBRATION

November 16th 2023

$21.00 plus tax and service charge

5:30-8:00

Soup

French Onion

(Gage Moore)

French Bread

Whipped Butter

(Truman Ely)

Red Wine Focaccia

Shallot Butter

(Maddi Smith)

Small Bites & Salad

Chorizo Sausage with Corn Salsa and Crema Crostini

(Truman Ely)

Blue Cheese and Caramelized Onion Quiche

Apple Slaw

(Maddi Smith)

Cheeses, Crudités and Dips

(Capstone Class)

Duck and Chicken Confit Filled Crepe

(Capstone Class)

Caprese Salad

touch of Autumn Flair | Balsamic Vinaigrette | Green Goddess Dressings

(Gunner Vuocolo)

Sides

Buttery Mashed Potatoes

Glazed Carrot

(Dan Gray)

Roasted Sweet Potatoes

Red Onion | Sweet Spice

(Gage Moore)

Mains

Stuffed Pork Loin Chop

Mushroom Sauce | Cranberry-Raisin Chutney

(Kylie Landon)

Baked Haddock Pipérade

Tomato | Peppers | Black Olives | Touch of Spice

Pesto Risotto

Crispy Shallots | Roasted Tomatoes

(Kade Chrostowski)

Assorted Desserts

(LJC Staff)