



LUNCH

EXPRESS LUNCH BUFFET

(15 PERSON MINIMUM)

INCLUDES WATER, ICED TEA, MIXED GREENS SALAD & DESSERT

BBQ SMOKED CHICKEN THIGHS - \$15²⁵

HOUSE MADE CORN BREAD, HONEY GLAZED CARROTS

THREE CHEESE MACARONI - \$13⁵⁰

CAVATAPPI PASTA, MOZZARELLA, PARMESAN, ASIAGO

CHICKEN TORTILLA CASSEROLE - \$15²⁵

SPANISH RICE, CHIPS AND SALSA

EGGPLANT LASAGNA - \$14⁵⁰

GARLIC BREAD, STEAMED VEGETABLES

SOUP AND SALAD BAR

(15 PERSON MINIMUM-CHOICE OF ONE SOUP AND ONE SALAD)

INCLUDES ICED TEA, REGULAR & DECAFFEINATED COFFEE, DINNER ROLLS AND ASSORTED COOKIES

CHOICE OF ONE SALAD:

GARDEN FRESH - \$11⁰⁰

MIXED GREENS, RADISH, PICKLED CARROTS, CUCUMBERS, TOMATO

QUINOA - \$13⁰⁰

KALE, CARROTS, GREEN ONION, ROASTED ROOT VEGETABLES

CLASSIC CAESAR - \$12⁵⁰

ROMAINE LETTUCE, PARMESAN, ROASTED GARLIC CROUTONS

COUS COUS SALAD - \$13⁰⁰

MOROCCAN SPICED VEGETABLES, ARUGULA, TOASTED PINE NUTS, DRIED APRICOTS, APRICOT LEMON VINAIGRETTE

SPINACH SALAD - \$11⁵⁰

CARAMELIZED ONIONS, CANDIED APPLEWOOD SMOKED BACON, MARINATED HERB TOMATOES, SLICED APPLE

ADD PROTEIN TO ANY SALAD

CHICKEN BREAST - \$3⁰⁰ PER PERSON

SHRIMP SKEWER - \$4⁰⁰ PER PERSON (2 SHRIMP EACH)

SALMON - \$4⁰⁰ PER PERSON

SHAVED BEEF - \$3⁵⁰ PER PERSON

CHOICE OF ONE SOUP:

BROCCOLI CHEDDAR, FRENCH ONION, MINESTRONE, ROASTED RED PEPPER BISQUE OR CHEF'S SEASONAL SELECTION



Metropolitan Community College
**INSTITUTE FOR THE
CULINARY ARTS**

ICA DELI SANDWICHES - \$10²⁵

SERVED WITH WATER, HOUSE MADE CHIPS, WHOLE FRUIT AND COOKIES
PEPSI PRODUCTS CAN BE PURCHASED FOR AN ADDITIONAL COST
AVAILABLE IN TO-GO BOXES FOR AN ADDITIONAL COST

ROAST BEEF

CHEDDAR CHEESE, HORSERADISH CREAM, ARUGULA, TOMATO, RED ONION, WHEAT BERRY BREAD

PASTRAMI

SWISS CHEESE, WHOLE GRAIN MUSTARD AIOLI, BUTTER LETTUCE, TOMATO, RED ONION, MARBLE RYE

COBB SMOKED HAM

SWISS CHEESE, ROASTED RED PEPPER AIOLI, PICKLED RED ONION, RUSTIC SOURDOUGH

ROASTED VEGETABLE

GRILLED SEASONAL VEGETABLES, BALSAMIC REDUCTION, MOZZARELLA CHEESE, CIABATTA

TURKEY

PROVOLONE CHEESE, AVOCADO MAYO, WHOLE GRAIN MUSTARD, ARUGULA, TOMATO, RUSTIC SOURDOUGH

HOT LUNCH BUFFET - \$16²⁵

INCLUDES WATER, ICED TEA, REGULAR & DECAFFEINATED COFFEE, MIXED GREENS SALAD & DESSERT

SMOKED BEEF BRISKET

LOADED MASHED POTATOES, CREAMED SPINACH, HOUSE MADE BBQ SAUCE

WHOLE ROASTED HERB CHICKEN

ROMESCO SAUCE, CONFIT FINGERLING POTATOES, ROASTED BABY CARROTS

GRILLED LEMON SALMON

RICE PILAF, ROASTED BRUSSEL SPROUTS, LEMON CAPER SAUCE

ROASTED PORK LOIN

SWEET POTATO AU GRATIN, GRILLED BROCCOLINI, WHOLE GRAIN MUSTARD CREAM

PLATED LUNCHEON

INCLUDES WATER, ICED TEA, REGULAR & DECAFFEINATED COFFEE, MIXED GREENS SALAD OR CHEF SOUP AND DESSERT

PAN ROASTED AIRLINE CHICKEN BREAST - \$24⁵⁰

BUTTERNUT SQUASH POLENTA, ROASTED BRUSSEL SPROUTS, SAGE COMPOUND BUTTER

WALNUT CRUSTED SALMON - \$27⁵⁰

ROASTED APPLE COMPOTE, COUS, SEASONAL VEGETABLES

GRILLED STRIP LOIN - \$25⁵⁰

ROASTED GARLIC AND HERB MASHED POTATO, ASPARAGUS, WILD MUSHROOM DEMI-GLACE

CITRUS PORK ROULADE - \$23⁵⁰

SWEET POTATO PUREE, HORSERADISH GREMOLATA, BROCCOLINI

CHEF INSPIRED SERVED LUNCHEON

LET OUR CHEF CREATE A MENU SPECIFIC TO YOUR EVENT. (PRICED PER MENU)

PLEASE ALERT US IF YOU HAVE A GLUTEN, DAIRY OR OTHER INTOLERANCE AS WE WOULD ENJOY CREATING A MENU SPECIFIC TO YOUR NEEDS. ALL PRICES EXCLUDE TAX. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.