

Café 141
Our Culinary Arts Students,
Chef Costa, Chef Rogers

Café 141 Luncheon Menu

Individually Priced

Appetizers

Fried Pickles with Spicy Yogurt Sauce \$3.00

Filipino Spring Rolls \$5.00

Seasoned ground beef and Sausage with vegetables and cellophane noodles accompanied with a sweet chili dipping sauce

House Made Soups

Cream of Mushroom Soup

French Onion Soup

Cup \$2.00 Bowl \$4.00 Quart \$6.00

Salads

Garden Salad \$4.00

with Chicken \$7.00

Caesar Salad \$7.00

with Chicken \$10.00

Choice of Dressing: Caesar, Ranch, Balsamic, Parmesan Peppercorn, Blue Cheese, Lemon Poppy Seed

Winter Pear Salad

Burgundy poached pears, blue cheese, candied walnuts, shaved red onions and dried cranberries with lemon poppy seed dressing on a bed of field greens

\$6.00

Hot and Cold Sandwiches

Turkey Club

Thinly sliced roasted turkey, lettuce, tomato, crispy bacon, and mayonnaise on a triple decker sandwich

\$7.00

Italian Panini

Thinly slice bologna, salami, ham, capicola with provolone cheese, lettuce, tomato and mustard in a tortilla wrap grilled to perfection

\$7.00

Classic Chicken Bacon Ranch Sandwich

Grilled breast of chicken, topped with bacon, cheddar cheese, lettuce, tomato and ranch dressing on a toasted focaccia roll

\$7.00

All sandwiches served with Pickles & choice of French Fries, Onion Rings, Garden Salad with choice of dressings

Pizza Selections \$7.00

Margaretta Pizza

Fresh tomatoes, garlic oil, basil and
fresh mozzarella, drizzle with a
Balsamic gastric

Pepperoni Pizza

Pizza sauce, pepperoni,
mozzarella cheese

Eggplant Parmesan

Fried eggplant, mozzarella cheese, parmesan, tomato sauce on crisp pizza crust

Stuffed Bread \$5.00

Buffalo Chicken

breaded chicken tossed in
a tangy buffalo sauce and cheddar

Pepperoni and Cheese

Spicy pepperoni and cheddar cheese

Broccoli and Cheese

Sauteed broccoli with onions and filled with cheddar

Entrees

Baked Stuffed Chicken

Roasted stuffed chicken served with
herbed velouté sauce accompanied
with garlic mashed potatoes and
medley of vegetables

\$7.00

Steak au Poivre

Pan-seared peppercorn crusted top sirloin
served with brandy demi-glace sauce
accompanied with garlic mashed potatoes
and medley of vegetables

\$7.00

Stuffed Sole with Seafood Stuffing Jaeger Schnitzel

Baked fillet of sole stuffed with lobster
and scallop dressing served with a
lemon beurre blanc sauce accompanied
with rice pilaf and medley of vegetables
And rice pilaf

\$8.00

Pan-fried breaded pork medallion topped
with a mushroom cream sauce accompanied
with spätzle noodles and medley of vegetables

\$7.00



Pasta Selection

Linguine with Salmon

Sauteed herbed salmon with a lemon caper sauce over linguine and a garlic roll

\$8.00

Grain Bowl Selection

Roasted Vegetable Basmati Rice Bowl

White and brown basmati rice topped with roasted zucchini, sweet potatoes, red onions, chick peas and fingerling potatoes drizzled with a garlic oil

\$7.00

Desserts

Assorted Dessert

Assorted Cookies for 2 for \$1.00

Cupcakes 6 for \$3.00

Beverages

Coffee, Decaf and Tea

10 oz. \$1.00

12 oz. \$1.50

\$1.00 each *Coke - Diet Coke - Pepsi - Diet Pepsi - Ginger Ale*

Root Beer - Orange - Grape

Flavored Ice Coffee

\$ 2.50

Pumpkin Praline - Tiramisu - Vanilla Nut - Mocha