

Hanna Boys Center Café

Monday April 9, 2018

Café Service Hours

Spring 3

Breakfast

- Cereal** Cream of Rice Hot Cereal
- Breakfast Bistro** Sausage and Cheddar Omelets with Hash Browns, Bagels and Cream Cheese and Cranberry Juice
- Breakfast Booster** Bananas

Lunch

- Kitchen Table** Grass Fed Beef Tacos with Salsa Fresca and Sour Cream
- Earthy Selection** Spicy Mexican Brown Rice and Roasted Asparagus with Chili Butter
- Flatbreads & More...** Chef's Daily Warm Appetizer Presentation
- Tossed** Vegetarian Chef's Salad with Avocado, Fresh Mozzarella, Chopped Pickled Vegetables and Salad Greens

Dinner

- Kitchen Table** "Drunken Noodles" with Cage Free Chicken, Chiles and Yakisoba Noodles
- Garden Creations** Garlic 'Field Fresh Farms' Broccoli Stir Fry
- Oven Baked** Warm Naan Bread
- Tossed** Mixed Greens Salad with Mandarins, Toasted Almonds & Sesame Ginger Vinaigrette
- Sweet Treats** Scoop of Ice Cream with Chocolate Sauce



Tuesday April 10, 2018

Soup du Jour

Breakfast

- Cereal** Oatmeal with Raisins
- Breakfast Bistro** Banana, Buttermilk Pancakes with Applewood Bacon, Breakfast Pastries and Orange Juice
- Breakfast Booster** Sliced Green Apples

Lunch

- Kitchen Table** Coconut Curry Patuxent Farms Pork Stew with a Thai Rice Pilaf
- Earthy Selection** Oven Roasted Asian Spring Vegetables
- Flatbreads & More...** Chef's Daily Warm Appetizer Presentation
- Tossed** Greek Spinach Salad with Kalamata Olives, Roasted Peppers and Feta Cheese

Dinner

- Kitchen Table** Fried Chicken and Waffles with Jalapeno Syrup
- Garden Creations** Steamed Broccolini with Red Bell Pepper
- Oven Baked** Sourdough Baguette
- Tossed** Iceberg Wedge with Dried Cranberries, Sliced Apple and Blue Cheese Dressing
- Sweet Treats** Peach and Berry Pie with Whipped Cream

- Monday**
Chicken and Vegetable Soup with Orzo
- Tuesday**
Carrot, Onion and Ginger Soup with Sour Cream
- Wednesday**
Sausage and Red Bean Gumbo
- Thursday**
Tuscan White Bean and Vegetable Soup
- Friday**
Boston Clam Chowder

Wednesday April 11, 2018

April Activities

Breakfast

- Cereal** Malto Meal Hot Cereal
- Breakfast Bistro** Breakfast Sausage, Egg and Cheese Croissant with Home Fried Potatoes, Blueberry Scones and Grape Juice
- Breakfast Booster** Orange Wedges

Lunch

- Kitchen Table** Chinese Chicken Teriyaki with Ginger, Garlic and Soy Sauce
- Earthy Selection** Stir Fried Asian Vegetables and Sticky Jasmine Rice
- Flatbreads & More...** Chef's Daily Warm Appetizer Presentation
- Tossed** Crunchy Thai Salad with Cabbage, Iceberg Lettuce, Lime, Cilantro and Ginger

Dinner

- Kitchen Table** Roasted Turkey Breast with Gravy and Mashed Potatoes
- Garden Creations** Grilled Spring Asparagus with Fresh Garden Herbs
- Oven Baked** Wheat Rolls with Butter
- Tossed** Red Leaf Lettuce and Mushroom Salad with Monterey Jack Cheese
- Sweet Treats** Chocolate Pudding with Whipped Cream

- 4/12 Blueberry Pie Day**
- 4/19 Grilled Cheese Day**
- 4/26 Spring Fling BBQ**

Thursday Blueberry Pie Day

Breakfast

- Breakfast Bistro** Texas French Toast with a Peach Compote, Breakfast Sausage, Mini Pastries and Apple Juice
- Breakfast Booster** Melon and Berry Fruit Salad and Steel Cut Oats Hot Cereal

Lunch

- Kitchen Table** Grilled Chicken Breast, Bacon and Blue Cheese Wraps with Homemade Potato Chips
- Earthy Selection** Sauteed Green Beans with Parmesan and Toasted Almonds/Tastes of Blueberry Custard Pies
- Flatbreads & More...** Blueberry Pie Oatmeal Crumble Bars
- Tossed** Cobb Salad with Smoked Ham, Manchego Cheese, Hard Boiled Eggs & Grape Tomatoes

Dinner

- Kitchen Table** BBQ Braised Smokey Pork Shoulder
- Garden Creations** Creamy Coleslaw and Wild Rice Salad
- Oven Baked** Hawaiian Dinner Rolls
- Tossed/Flatbreads** Garden Salad with Grilled Asparagus and Roasted Red Peppers
- Sweet Treats** Blueberry Crisp with Ice Cream

Hanna Boys Center Café

Friday April 13, 2018

Breakfast	Cereal	Cream of Wheat with Brown Sugar
	Breakfast Bistro	Cheesy Scrambled Eggs with Diced Ham, Breakfast Potatoes, Cinnamon Rolls
	Breakfast Booster	Pineapple Sticks and Orange Juice
Lunch	Kitchen Table	Applewood Bacon, Bean and Cheese Burritos with Salsa Fresca and Sour Cream
	Earthly Selection	Roasted California Broccoli with Parmesan Cheese
	Flatbreads & More	Tossed Green Salad with Apples, Sunflower Seeds, Croutons and Cranberries
	Tossed	Tossed Green Salad with Apples, Sunflower Seeds, Croutons and Cranberries
Dinner	Kitchen Table	Fettucine Shrimp 'Alfredo' with Parmesan Cheese
	Garden Creations	California Zucchini and Crimini Mushroom Saute
	Oven Baked	Roasted Garlic Focaccia Toast
	Tossed	Green Salad with Dried Figs, Tomatoes and Toasted Almonds
	Sweet Treats	"Hopes" Oatmeal and Raisin Cookies

Saturday April 14, 2018

Bruch	Brunch Bistro	Ralston Grained Hot Cereal
	Kitchen Table	Poached Eggs Benedict with Canadian Bacon & Hollandaise Sauce. Oven Roasted Breakfast Potatoes
	Weekend Booster	Roasted Turkey Breast, Gourmet Waffles and Grape Juice
Dinner	Organic Side	Yogurt and Fruit Salad
	Kitchen Table	Spicy Asian Style Chicken Wings with Red Potato Salad
	Organic Side	Steamed Salinas Broccolini with Brown Butter and Parmesan
	Pane	Warm Naan Flatbread
	Tossed	Romaine Caesar Salad with Garlic Croutons
	Sweet Treats	Sweet Cherry Crumble with Ice Cream

Sunday April 15, 2018

Bruch	Brunch Bistro	Quaker Oats Hot Cereal
	Kitchen Table	Bacon and Swiss Cheese Frittata with Hash Brown Potatoes, Assorted Breakfast Muffins
	Weekend Booster	Roast Patuxent Farms Smoked Ham and "Thirster" Lemonade
Dinner	Organic Side	Berry and Yogurt Parfait
	Kitchen Table	Smoked Ham Steaks with Wilted Leeks and Peas. Crushed Yukon Gold Potatoes
	Organic Side	Roasted Green Beans with Toasted Walnuts
	Pane	Sliced LaBrea Bakery Baguette
	Tossed	Iceberg Lettuce Salad with Shredded Cheddar Cheese and Scallions
Sweet Treats	Heath Ice Cream Bars	

Epicurean Group at Hanna Boys Center

Chef Manager Douglas V. Lane
Sous Chef Jorma Walker

Catering or Special Events: douglas@epicurean-group.com



Menu key