

Hanna Boys Center Café

Monday December 4, 2017

Café Service Hours

Fall 4

- Breakfast**
- Cereal** Warm Oatmeal with Brown Sugar
 - Breakfast Bistro** Applewood Bacon and Cheddar Scramble, Hash Browns and Bagels & Schmears
 - Breakfast Booster** Fruit Salad and Orange Juice
- Lunch**
- Kitchen Table** Patuxent Farms BBQ'd Chicken Wings with a Yukon Gold Potato Salad
 - Earthly Selection** Ratto Ranch Asiago Brussels Sprout with Brown Butter and Parsley
 - Flatbreads & More...** Chef's Daily Warm Appetizer Presentation
 - Tossed** Caesar Salad with Romaine, Asiago Cheese and Sourdough Croutons
- Dinner**
- DINNER AT 5PM** Grilled Bassian Farms TriTip with Roasted Red Bliss Potatoes
 - Garden Creations** Roasted 'Capay' Broccoli with Bell Peppers
 - Oven Baked** Warm LaBrea Bakery Baguette
 - Tossed/Flatbreads** Iceberg Lettuce with Blue Cheese, Cranberries and a Smoky Paprika Vinaigrette
 - Sweet Treats** "Hopes" Chocolate Chip Cookies



Tuesday December 5, 2017

Soup du Jour

- Breakfast**
- Cereal** Malto Meal Hot Cereal
 - Breakfast Bistro** Buttermilk Pancakes with Breakfast Sausage and Assorted Muffins
 - Breakfast Booster** Orange Wedges and 'Thirster' Fruit Juice
- Lunch**
- Kitchen Table** Vietnamese 'BanhMi' Pork Saute served with Naan Bread
 - Earthly Selection** Toasted Coconut Jasmine Rice and a Central Valley Vegetable Saute in the Asian Style
 - Flatbreads & More...** Chef's Daily Warm Appetizer Presentation
 - Tossed** Romaine and Baby Spinach Salad with Cranberries, Green Onions and Spicy Pecans
 - Kitchen Table** Free Range Chicken Chow Mein with Fresh Yakisoba Noodles
- Dinner**
- Garden Creations** Baby Bok Choy and 'Ratto Ranch' Sugar Snap Peas
 - Oven Baked** Roasted Garlic & Herb Naan
 - Tossed/Flatbreads** Grilled Chicken Thai Salad with Cabbage and Sesame
 - Sweet Treats** Chocolate Peanut Butter Mousse

- Monday**
- Kale-Vegetable and Organic Gigande Bean Soup
- Tuesday**
- Roasted Butternut Squash and Bacon Soup
- Wednesday**
- Spicy Tomato and Seafood Stew
- Thursday**
- Chicken Soup with Barley, Mushrooms & Organic Chickpeas
- Friday**
- New England Clam Chowder

Wednesday December 6, 2017

December Activities

- Breakfast**
- Cereal** Cream of Rice Hot Cereal
 - Breakfast Bistro** Applewood Bacon and Cheddar Cheese Omelets with Home Fried Potatoes
 - Breakfast Booster** Bananas, Fruit Juice and Assorted Pastries
- Lunch**
- Kitchen Table** Roasted, Diced Pork Shoulder with a Natural Jus and Spicy Couscous
 - Earthly Selection** Faurot Ranch Honey Glazed Carrots
 - Flatbreads & More...** Chef's Daily Warm Appetizer Presentation
 - Tossed** Watsonville Green Salad with Roasted Fennel, Cranberries and Artichokes
 - Kitchen Table** Jorma's Absotively Outstanding Fried Chicken with Buttermilk Mashed Potatoes
- Dinner**
- Garden Creations** Roasted Butternut Squash with Portobella Mushrooms
 - Oven Baked** Warm Wheat Rolls
 - Tossed/Flatbreads** Chopped Salad with Greens, Tomatoes, Beans, Mushrooms, Avocado and Fresh Mozz.
 - Sweet Treats** Dark and White Chocolate Peppermint Bark

Dec. 7 Auditorium Outdoor Lunch
Dec. 21 Christmas Dinner Celebration

Thursday December 7, 2017

- Breakfast**
- Breakfast Bistro** Cinnamon Oatmeal, Gourmet Belgian Waffles and Breakfast Breads
 - Breakfast Booster** Macerated Organic Bluberries and Cranberry Juice
- Lunch**
- AUDITORIUM** Braised Boneless Beef Short Ribs with Mashed Potatoes and Crispy Leeks
 - AFTER THE CHRISTMAS MUSIC CONCERT** Honey-Dijon Carrots with Sauteed Sugar Snap Peas
 - CHRISTMAS MUSIC CONCERT** Chef's Daily Warm Appetizer Presentation
 - MUSIC CONCERT** Jeff's Famous Romaine Caesar Salad with Focaccia Croutons with Parmesan Cheese
 - Kitchen Table** Grilled Patuxent Farms Flank Steak with Caramelized Shallots and a Natural Reduction
- Dinner**
- Garden Creations** Soft Parmesan Polenta with a Sauteed 'Salinas Valley' Garden Medley
 - Oven Baked** LaBrea Bakery Focaccia Toast
 - Tossed/Flatbreads** Warm Spinach Salad with Beets and Strawberries
 - Sweet Treats** Fudge Brownies with Whipped Cream

Hanna Boys Center Café

Friday December 8, 2017

Breakfast	Breakfast Bistro	Fried 'Cage Free' Eggs with Smoked Ham, Lyonnaise Potatoes and Breakfast Pastries
	Breakfast Booster	Fruit Salad, Apple Juice Malto Meal Hot Cereal
	Kitchen Table	Pulled Pork Burrito with Pico, Organic Pinto Beans and Avocado. Mexican Brown Rice
Lunch	Earthly Selection	Sauteed Green Beans with Jalapeno Peppers
	Flatbreads & More...	Chef's Daily Warm Appetizer Presentation
Dinner	Tossed	Mixed Baby Greens with Sliced Apples, Roasted Bell Peppers and Ranch Dressing
	Kitchen Table	Macaroni and 'Metro Deli' Cheddar Cheese with a Crisp Applewood Bacon Topping
	Garden Creations	Roasted Cauliflower with Capers, Peppers and Parsley
	Oven Baked	Sourdough Batarde
	Tossed/Flatbreads	Garlicy Caesar Salad with Focaccia Croutons and Shaved Parmesan Cheese
	Sweet Treats	Apple and Peach Pie with Vanilla Ice Cream

Saturday December 9, 2017

Bruch	Brunch Bistro	Huevos Rancheros with Organic Pinto Beans and Ranch Potatoes
	Kitchen Table	Smoked Ham and Warm Corn Tortillas
	Weekend Booster	Fruit Salad Cups with Berkeley Farms Yogurt
Dinner	Organic Side	Cream of Wheat Hot Cereal with Brown Sugar
	Kitchen Table	Grilled Free Range Chicken Breasts with a Paprika-Yogurt Marinade
	Organic Side	Parsleyed Honey Carrots and Scallion Steamed Brown Rice
	Pane	Warm Bread with Butter
	Tossed	Mixed Garden Salad with Croutons, Avocado and Cranberries
	Sweet Treats	Mango Sorbet Fruit Shakes

Sunday December 10, 2017

Bruch	Brunch Bistro	Crisp Hardwood Bacon and Cheddar Cheese Omelets
	Kitchen Table	Banana Pancakes with Warm Syrup and Cooked To Order Roasted Turkey Breast
	Weekend Booster	Warm Oatmeal Hot Cereal with Cinnamon Sugar
Dinner	Organic Side	Yogurt and Fruit Parfait
	Kitchen Table	Roasted Bassian Farms Top Round of Beef with AuJus
	Organic Side	Oven Roasted Broccoli with Asiago Cheese and Roasted Garlic Mashed Potatoes
	Pane	Warm Hawaiian Dinner Rolls
	Tossed	Green Salad with Red Bell Pepper, Grilled Squash and Feta Cheese
Sweet Treats	Organic Strawberries with a Cookie	

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