

Hanna Boys Center Café

Monday January 8, 2018

Breakfast	<i>Cereal</i>	Ralston Hot Cereal
	<i>Breakfast Bistro</i>	Cheesy Scrambled Eggs, Diced Applewood Bacon, Home Fried Potatoes, Bagels & Schmears
	<i>Breakfast Booster</i>	Melon Spears and Orange Juice
Lunch	<i>Kitchen Table</i>	Thai Orange Natural Chicken with Ginger and Basil.
	<i>Earthy Selection</i>	Steamed Jasmine Rice and Sweet Carrots.
	<i>Flatbreads & More...</i>	Chef's Daily Warm Appetizer Presentation
	<i>Tossed</i>	Cobb Salad with Sliced, Natural Chicken Breast, Hard Boiled Eggs, Avocado, Blue Cheese and Ranch Dressing.
Dinner	<i>Kitchen Table</i>	Barilla Pasta Rigatoni with a Grass Fed Beef Meat Sauce and Parmesan Cheese
	<i>Garden Creations</i>	Maple Glazed Happy Boy Farms Carrots
	<i>Oven Baked</i>	LaBrea Bakery Roasted Garlic Bread
	<i>Tossed/Flatbreads</i>	Chopped Salad with Romaine, Cucumbers, Chickpeas, Toasted Almonds.
	<i>Sweet Treats</i>	Mocha Almond Fudge Ice Cream with Chocolate Sauce

Café Service Hours

Winter 1



Tuesday January 9, 2018

Breakfast	<i>Cereal</i>	Cinnamon Oatmeal
	<i>Breakfast Bistro</i>	Buttermilk Pancakes with Blueberry Compote, Smoked Ham, Breakfast Breads
	<i>Breakfast Booster</i>	Sliced Ruby Grapefruit, Grape Juice
Lunch	<i>Kitchen Table</i>	Italian Meatball Sandwiches with Marinara Sauce and Mozzarella.
	<i>Earthy Selection</i>	Homemade Kennebec Potato Chips and Roasted Garden Vegetables.
	<i>Flatbreads & More...</i>	Chef's Daily Warm Appetizer Presentation
	<i>Tossed</i>	"Taste of Home" Red Pear, Organic Spelt and Watercress Salad.
Dinner	<i>Kitchen Table</i>	Shredded Chicken Burritos with Salsa Fresca and Pepper Jack Cheese.
	<i>Garden Creations</i>	Mexican Rice, Refried Beans, Cilantro and Shredded Cabbage.
	<i>Oven Baked</i>	
	<i>Tossed/Flatbreads</i>	Ratto Ranch Green Salad with Avocado and Tomato
	<i>Sweet Treats</i>	Pumpkin Mousse with Whipped Cream and Ginger Snaps.

Soup du Jour

Monday
Smoky Ham and Potato Chowder.
Tuesday
Pureed Butternut Squash Soup with a Basil Pesto Drizzle.
Wednesday
Vegetarian Tuscan Minestrone with Garbanzo Beans.
Thursday
Sweet Potato and Kale Stew.
Friday
Boston Clam Chowder

Wednesday January 10, 2018

Breakfast	<i>Cereal</i>	Steel Cut Oats Hot Cereal
	<i>Breakfast Bistro</i>	Cheddar and Jack Cheese Omelets, Hash Browns and Sourdough Toast with Butter
	<i>Breakfast Booster</i>	Fruit Salad and Cranberry Juice
Lunch	<i>Kitchen Table</i>	"Fiesta" Cheese and Chorizo Rice Quesadillas with Salsa Fresca and Sour Cream.
	<i>Earthy Selection</i>	Baked, Whole Organic Pinto Beans
	<i>Flatbreads & More...</i>	Chef's Daily Warm Appetizer Presentation
	<i>Tossed</i>	Corn and Black Bean Mexican Style Salad with Iceberg Lettuce, Peppers and Ranch Dressing.
Dinner	<i>Kitchen Table</i>	Mongolian Bassian Farms Beef with Spring Onions
	<i>Garden Creations</i>	Spiced Rice Pilaf and Sauteed Green Beans
	<i>Oven Baked</i>	Warm Hawaiian Dinner Rolls
	<i>Tossed/Flatbreads</i>	Earthbound Farms Mesclun Mix with Fresh Mozzarella and Roasted Peppers
	<i>Sweet Treats</i>	Apple Pie with Ice Cream

January Activities

Jan. 11 National Spaghetti Day
Jan. 18 Pop-Up Omelets at Lunch
Jan. 25 Southern Food Day

Thursday Celebrating National Spaghetti Day

Breakfast	<i>Breakfast Bistro</i>	Cream of Wheat Hot Cereal with Brown Sugar
	<i>Breakfast Booster</i>	Homemade Buttermilk Biscuits with Country Sausage Gravy and Scrambled Eggs. Pastries, Bananas, Apple Juice.
	<i>Kitchen Table</i>	Chicken Parmigiana Sandwich on a Ciabatta Roll with a Side of Spaghetti Marinara
Lunch	<i>Earthy Selection</i>	Toasted Garlic Green Beans with Red Bell Peppers
	<i>Flatbreads & More</i>	Chef's Daily Warm Appetizer Presentation
	<i>Tossed</i>	Lemon Cilantro Shrimp Salad with Orzo Pasta
	<i>Kitchen Table</i>	Patuxent Farms Fried Chicken.
Dinner	<i>Garden Creations</i>	Mashed Potatoes with Parmesan Cream and Roasted Butternut Squash
	<i>Oven Baked</i>	Roasted Focaccia Garlic Bread
	<i>Tossed/Flatbreads</i>	Summer Greens Salad with Avocado, Pepperoncini and Tomato
	<i>Sweet Treats</i>	Vanilla Yogurt and Strawberry Milk Shakes

Hanna Boys Center Café

Friday January 12, 2018		
Breakfast	<i>Breakfast Bistro</i>	Spicy Chorizo and Egg Scramble with Pepper Jack Cheese, Potatoes Lyonnaise, Croissants, and Brown Rice Hot Cereal
	<i>Breakfast Booster</i>	Orange Juice and Red Seedless Grapes
Lunch	<i>Kitchen Table</i>	Applewood Bacon, Havarti Cheese, Tomato and Pesto Panini on Cuban Bread.
	<i>Earthy Selection</i>	Roasted Cauliflower with Capers, Raisins and Herbs and Metro Deli Potato Chips.
	<i>Flatbreads & More...</i>	Chef's Daily Warm Appetizer Presentation
	<i>Tossed</i>	Caesar Salad with Focaccia Croutons and Asiago Cheese.
	<i>Kitchen Table</i>	Grilled Citrus and Black Pepper Salmon.
Dinner	<i>Garden Creations</i>	Brown Rice Pilaf and Honey Mustard Glazed Carrots
	<i>Oven Baked</i>	LaBrea Bakery Focaccia Toast
	<i>Tossed/Flatbreads</i>	Field Fresh Spinach Salad with Toasted Walnuts
	<i>Sweet Treats</i>	Fudge Nut Brownies

Saturday January 13, 2018		
Bruch	<i>Brunch Bistro</i>	Breakfast Sausage and Cheddar Omelets with Yukon Gold Breakfast Potatoes and Toasted English Muffins.
	<i>Kitchen Table</i>	
Dinner	<i>Weekend Booster</i>	Roasted Top Round of Beef and Breakfast Breads
	<i>Organic Side</i>	Quaker Oatmeal with Apples and a Yogurt and Fruit Parfait
	<i>Kitchen Table</i>	Genoa Salame, Roasted Pepper and Fresh Mozzarella Pizza
	<i>Organic Side</i>	Steamed Salinas Broccoli
	<i>Pane</i>	
	<i>Tossed</i>	Romaine Lettuce Salad with Sliced Apples and Cranberries
	<i>Sweet Treats</i>	Strawberry Shortcake with Whipped Cream


Sunday January 14, 2018		
Bruch	<i>Brunch Bistro</i>	Poached Eggs 'Blackstone' with Tomato, Bacon and Hash Browns.
	<i>Kitchen Table</i>	
Dinner	<i>Weekend Booster</i>	Roasted Turkey Breast.
	<i>Organic Side</i>	Cream of Rice Hot Cereal and Fruit Salad with Yogurt.
	<i>Kitchen Table</i>	Asian Patuxent Farms Pork Stir Fry with Mushrooms
	<i>Organic Side</i>	Fresh Yakitori Noodles with Julienned Vegetables
	<i>Pane</i>	Warm Wheat Rolls
	<i>Tossed</i>	Field Fresh Caesar Salad with Focaccia Croutons
	<i>Sweet Treats</i>	Bonnie's Almost Famous Apple Crisp ala Mode



Epicurean Group at Hanna Boys Center

Chef Manager Douglas V. Lane
Sous Chef Jorma Walker

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



EPICUREAN GROUP
the natural choice.