

# Hanna Boys Center Café

**Monday June 19, 2017**

**Café Service Hours**

Summer 1

Breakfast

**Cereal** Ralston Hot Cereal with Brown sugar

**Breakfast Bistro** Sausage and Egg 'Sun'sUp' Sandwich with Hash Browns and Cranberry Juice

**Breakfast Booster** Sliced Berries and Breakfast Breads

**Kitchen Table** Herbed-Dijon Bassian Farms Chicken Breast with Roasted Yukon Potatoes

Lunch

**Earthy Selection** Sautéed Scallion and Cranberry Green Beans

**Flatbreads & More...** Chef's Daily Warm Appetizer Presentation

**Tossed** "Field Fresh Farms" Mixed Greens with Summer Tomatoes and Ranch Dressing

**Kitchen Table** "Roselli" Jumbo Beef Raviolis with a Bacon and Sage Sauce

Dinner

**Garden Creations** Seared Salinas Asparagus with Asiago Cheese

**Oven Baked** Roasted Focaccia Garlic Bread

**Tossed/Flatbreads** Cucumbe, Red Onion and Romaine Lettuce Salad

**Sweet Treats** Choco Taco Ice Cream



**Tuesday June 20, 2017**

Breakfast

**Cereal** Cream of Rice Hot Cereal

**Breakfast Bistro** Texas French Toast with Crisp Applewood Bacon, Orange Juice

**Breakfast Booster** Cantaloupe Spears and Blueberry Breakfast Cake Bites

**Kitchen Table** Summer Grass Fed Beef Tacos with Salsa Cruda, Cotija Cheese and Shredded Cabbage

Lunch

**Earthy Selection** Spicy Zucchini and Onion Saute with Mexican Rice. Sour Cream Garnish

**Flatbreads & More...** Chef's Daily Warm Appetizer Presentation

**Tossed** Central Valley Iceberg Lettuce Salad with Blue Cheese, Tomato and Crispy Bacon

**Kitchen Table** Grilled Lemon and Honey 'Bone In' Chicken Thighs

Dinner

**Garden Creations** Yukon Gold Potato Salad with Olives and Roasted Peppers

**Oven Baked** Sourdough Baguette

**Tossed/Flatbreads** Antipasti Salad with Genoa Salame, Peperoncini, Tomatoes and Fresh Basil

**Sweet Treats** Mango Sorbet with Fresh Berries

**Soup du Jour**

**Monday**

White Bean and Chicken Chili

**Tuesday**

Creamy Tomato and Orange Soup

**Wednesday**

Summer-Style Minestrone with Pasta

**Thursday**

Welcome Summer BBQ (no salad bar today)

**Friday**

New England Clam Chowder

**Wednesday June 21, 2017**

Breakfast

**Cereal** Cream of Wheat Hot Cereal with Brown Sugar

**Breakfast Bistro** Cheesy Scrambled Eggs with Smoked Ham. Sourdough Toast and Apple Juice

**Breakfast Booster** Melon Fruit Salad and Roasted Breakfast Potatoes with Onions and Peppers

**Kitchen Table** Grilled "Metro Deli" Cheddar and Heirloom Tomato Sandwiches with Sweet Pickles

Lunch

**Earthy Selection** Oven Roasted Broccoli with Brown Butter. Sun Chips

**Flatbreads & More...** Chef's Daily Warm Appetizer Presentation

**Tossed** Crunchy and Crisp Cucumber, Romaine, Feta and Toasted Almond Salad

**Kitchen Table** Roasted, Spiced "Patuxent Farms" Pork Shoulder with a Maple-Chipotle Sauce

Dinner

**Garden Creations** Toasted Garlic Green Beans and Buttermilk Mashed Potatoes

**Oven Baked** Roasted Garlic and Herb Naan

**Tossed/Flatbreads** "Field Fresh Farms" Romaine Caesar Salad with Focaccia Croutons

**Sweet Treats** Cherry Crumble with Whipped Cream

**June Activities**

**Welcome Summer BBQ 6/22**

**Summer Tomato Jubilee 6/29**

**Thursday June 22, 2017**

Breakfast

**Breakfast Bistro** Buttermilk Pancakes with Berries, Applewood Bacon and Apple Juice

**Breakfast Booster** Red Seedless Grapes and Homemade Coffee Cake

**Welcome Summer BBQ** Grilled Flank Steak with a Balsamic BBQ Sauce, Grilled Chicken Legs and Thighs

Lunch

**Earthy Selection** Grilled Corn, Heirloom Tomato and Black Bean Salad

**Flatbreads & More...** **Welcome Summer Barbeque**

**Tossed** Macaroni and Chived Egg Salad and a 'Caprese' Salad with Fresh Mozzarella, Heirloom Tomatoes and Summer Greens

**Kitchen Table** Chicken Enchiladas made with Free Range Chicken. Black Beans and Corn

Dinner

**Garden Creations** Pico de Gallo and "Darigold" Sour Cream

**Oven Baked** Citrus Spiked Jicama and Carrot Slaw

**Tossed/Flatbreads**

**Sweet Treats** Chocolate and Banana Milk Shakes

# Hanna Boys Center Café

## Friday June 23, 2017

Breakfast	<b>Breakfast Bistro</b>	Breakfast Sausage and Egg Scramble, Home Fries, Toasted "Hilltop Hearth" Bagel
	<b>Breakfast Booster</b>	Summer Fruit Salad, Orange Juice and 'Malto Meal' Hot Cereal
	<b>Kitchen Table</b>	Deli Smoked Turkey, Basil Pesto, Tomato and Cheese Panini on a Baguette
Lunch	<b>Earthly Selection</b>	Zucchini and Red Onion Saute and Elbow Macaroni Salad
	<b>Flatbreads &amp; More...</b>	Chef's Daily Warm Appetizer Presentation
	<b>Tossed</b>	"Field Fresh" Summer Garden Patch Salad with Tomatoes, Cucumber and Avocado
Dinner	<b>Kitchen Table</b>	Savory Petaluma Teriyaki Chicken Wings
	<b>Garden Creations</b>	Homemade Garlic Fries and Roasted Fresno Cauliflower
	<b>Oven Baked</b>	Sliced LaBrea Bakery Focaccia Toast
	<b>Tossed/Flatbreads</b>	Fruit Salad with Fennel and Watercress
	<b>Sweet Treats</b>	Oreo Ice Cream Bars

## Saturday June 24, 2017

Bruch	<b>Brunch Bistro</b>	Corned Beef Hash with 'Cage Free' Fried Eggs, Smoked Ham and Hash Browns
	<b>Kitchen Table</b>	"Steel Cut" Oatmeal with Bananas
	<b>Weekend Booster</b>	Melon and Red Grape Fruit Salad and Cranberry Juice
Dinner	<b>Organic Side</b>	Granola Topped Yogurt Cups
	<b>Kitchen Table</b>	Barilla 'Fettucine Alfredo' with Applewood Smoked Bacon and Parmesan Cheese
	<b>Organic Side</b>	Steamed Salinas Broccoli
	<b>Pane</b>	Cheesy Garlic Bread
	<b>Tossed</b>	Cobb Salad with Diced Chicken, Hard Cooked Eggs and Avocado
	<b>Sweet Treats</b>	Carrotcake with Cream Cheese Frosting

## Sunday June 25, 2017

Bruch	<b>Brunch Bistro</b>	Poached 'Eggs Benedict' with Roasted Gold Potatoes
	<b>Kitchen Table</b>	Roasted 'Patuxent Farms' Boneless Turkey Breast
	<b>Weekend Booster</b>	Cream of Rice Hot Cereal and 'Thirster' Lemonade
Dinner	<b>Organic Side</b>	Melon and Yogurt Parfait and Cinnamon Coffeecake Bites
	<b>Kitchen Table</b>	Smoked 'Patuxent Farms' Ham with Scalloped Potatoes
	<b>Organic Side</b>	Sauteed Green Beans with Toasted Almonds
	<b>Pane</b>	Warm Wheat Rolls
	<b>Tossed</b>	Central Valley Baby Greens with Red Grapes, Sunflower Seeds and Cranberries
	<b>Sweet Treats</b>	Vanilla Ice Cream with Chocolate Sauce

### Epicurean Group at Hanna Boys Center

Chef Manager Douglas V. Lane  
Sous Chef Jorma Walker

Catering or Special Events: [douglas@epicurean-group.com](mailto:douglas@epicurean-group.com)



### Menu key