

Hanna Boys Center Café

Monday April 16, 2018

Café Service Hours

Spring 4

Breakfast
Lunch
Dinner

- Cereal** Ralston Hot Cereal with Brown sugar
- Breakfast Bistro** Scrambled Eggs with Bacon and Cheese, Toasted Bagel and Schmears
- Breakfast Booster** Sliced Pineapple and Orange Juice
- Kitchen Table** BBQ'd Chicken Breast Sandwich with Cheddar Cheese on a Sweet Hawaiian Roll
- Earthly Selection** Squash and Mushroom Saute. Metro Deli Potato Chips
- Flatbreads & More...** Chef's Daily Warm Appetizer Presentation
- Tossed** Field Fresh Farms Red Leaf Lettuce Salad with Blue Cheese, Tomato and Bacon
- Kitchen Table** Barilla Rigatoni Pasta with Pork Sugo and Parmesan Cheese
- Garden Creations** Toasted Garlic Central Valley Asparagus Saute
- Oven Baked** LaBrea Bakery Focaccia Toast
- Tossed** Iceberg and Spinach Salad with Diced Green Apples and Feta Cheese
- Sweet Treats** Butterscotch Pudding with Whipped Cream



Tuesday April 17, 2018

Soup du Jour

Breakfast
Lunch
Dinner

- Cereal** Warm Cinnamon Oatmeal
- Breakfast Bistro** Gourmet Belgian Waffles with Breakfast Sausage, Pastries and Apple Juice
- Breakfast Booster** Sliced Strawberries
- Kitchen Table** Grilled 'Chef's Line' Turkey Cheeseburgers with Garlic JoJo Potatoes
- Earthly Selection** Honey-Parsley Glazed Faurot Ranch Carrots
- Flatbreads & More...** Chef's Daily Warm Appetizer Presentation
- Tossed** Marinated Lentil Salad with Crunchy Vegetables and Field Greens
- Kitchen Table** "Almost Famous" Savory Beef Meatloaf with Gravy and Creamy Mashed Potatoes
- Garden Creations** Sauteed Salinas Green Beans with Caramelized Onions
- Oven Baked** Sliced French Bread with Butter
- Tossed** Garden Salad with Garden Tomatoes, Sunflower Seeds and Cranberries
- Sweet Treats** Frozen Yogurt and Berry Smoothies

- Monday**
Cream of Broccoli and Potato Soup
- Tuesday**
Roasted Cauliflower & Garlic Soup with Caramelized Onions
- Wednesday**
Chicken Noodle Soup
- Thursday**
Red Pepper, Corn and Black Bean Chowder
- Friday**
Manhattan Clam Chowder

Wednesday April 18, 2018

Breakfast
Lunch
Dinner

- Cereal** Cream of Wheat Hot Cereal with Brown Sugar
- Breakfast Bistro** Denver Omelets with Country Potatoes, Sourdough Toast and Grape Juice
- Breakfast Booster** Orange Wedges
- Kitchen Table** Grilled Patuxent Farms Marinated TriTip with Au Jus
- Earthly Selection** Roasted Yukon Potatoes and Toasted Garlic Chard
- Flatbreads & More...** Chef's Daily Warm Appetizer Presentation
- Tossed** Chopped Israeli Couscous Salad with Cucumbers, Tomatoes, Bell Peppers and Garden Herbs
- Kitchen Table** Beef & Italian Sausage Lasagna with Homemade Marinara Sauce and Parmesan Cheese
- Garden Creations** Sauteed Rapini with Grape Tomatoes
- Oven Baked** Roasted Garlic Focaccia Toast
- Tossed** Romaine Caesar Salad with LaBrea Spourdough Croutons
- Sweet Treats** Carrot Cake Squares with Cream Cheese Frosting

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

Thursday NATIONAL GRILLED CHEESE DAY

Breakfast
Lunch
Dinner

- Cereal** Steel Cut Oats Hot Cereal
- Breakfast Bistro** Homemade Buttermilk Biscuits with Chorizo Country Gravy and Fried Eggs. Banana Nut Muffins
- Breakfast Booster** Red Grapes and Cranberry Juice
- Universal BBQ Day** Applewood Bacon, Monterey Jack, Cheddar Cheese and Garden Fresh Guacamole Sandwich on Sourdough Bread
- Earthly Selection** Homemade Kennebec Potato Chips and Oven Roasted Parmesan Brussels Sprouts
- Flatbreads & More...** Patty Melt Grilled Cheese Wrap with Caramelized Onions, Swiss and Cheddar Cheese
- Tossed** Iceberg and Romaine with Apples, Dried Figs, Roasted Peppers and a Chile Ranch Dressing
- Kitchen Table** Oven Roasted Patuxent Farms Pork Loin with a Natural Parsleyed Jus Lie
- Garden Creations** Asiago Cheese Roasted Broccoli Florets and Smashed Yukon Gold Potatoes
- Oven Baked** Roasted Garlic Braids
- Tossed** Romaine Lettuce Salad with Grilled Asparagus, Cranberries and Goat Cheese
- Sweet Treats** Granny Smith Apple Pies with Vanilla Ice Cream

Hanna Boys Center Café

Friday April 20, 2018

Breakfast	Breakfast Bistro	Sweet Italian Sausage, Cheddar and Scallion Frittata with Pastries and Ranch Potatoes
	Breakfast Booster	Fruit Salad and Orange Juice
	Kitchen Table	Smokey Bacon Mac n' Manhego Cheese with Toasted Bread Crumbs
Lunch	Earthy Selection	Sauteed Asparagus with Toasted Almonds
	Flatbreads & More...	Chef's Daily Warm Appetizer Presentation
	Tossed	Garden Salad Greens with Avocado, Tomato, Bell Pepper and a Lime Infused Dressing
Dinner	Kitchen Table	Grilled Chicken Breast "Piccata" with Capers, Lemon, Butter and Parsley
	Garden Creations	Baby Squash and Red Onion Saute with a Toasted Rice Pilaf
	Oven Baked	Sliced LaBrea Bakery Sourdough Bread
	Tossed	Green Salad with Beluga Lentils and Goat Cheese
	Sweet Treats	"Hopes" Peanut Butter Cookies

Saturday April 21, 2018

Bruch	Brunch Bistro	Eggs "Blackstone" with Grilled Tomato, Bacon and Hollandaise Sauce
	Kitchen Table	Roasted Top Round of Beef, Hash Brown Potatoes and Quaker Oats Hot Cereal
	Weekend Booster	Melon and Red Grape Fruit Salad
Dinner	Organic Side	Granola Topped Yogurt Cups
	Kitchen Table	Deep Fried, Boneless Chicken Thighs
	Organic Side	Buttermilk Mashed Potatoes and Garlic Green Beans
	Pane	Warm Wheat Rolls
	Tossed	Spring Green Salad with Sliced Apple, Toasted Hazelnuts and Focaccia Croutons
Sweet Treats	Strawberry Cream Cheese Cobbler	

Sunday April 22, 2018

Bruch	Brunch Bistro	Smoked Ham, Swiss Cheese and Crimini Mushroom Omelets
	Kitchen Table	Roasted Patuxent Farms Boneless Turkey Breast and Assorted Breakfast Muffins
	Weekend Booster	Cream of Wheat Hot Cereal and 'Thirster' Fruit Punch
Dinner	Organic Side	Melon and Yogurt Parfait
	Kitchen Table	Roasted Top Round of Beef, Lyonnaise Potatoes
	Organic Side	Creamed Salinas Valley Cauliflower
	Pane	Warm Baguette with Butter
	Tossed	Greek Grape Tomato Salad with Cucumber, Red Onion and Kalamata Olives
Sweet Treats	Ice Cream Sundaes with Nuts and 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



Menu key