

Hanna Boys Center Café

Monday December 3, 2018

Café Service Hours

Fall 2

Breakfast	<i>Cereal</i>	Cream of Rice Hot Cereal
	<i>Breakfast Bistro</i>	Scrambled Cage Free Eggs with Crisp Hash Browns and Breakfast Sausage
	<i>Breakfast Booster</i>	Orange Wedges and Cranberry Juice
Lunch	<i>Kitchen Table</i>	Spicy 'Patuxent Farms' Chicken Soft Tacos, Salsa Fresca, Cotija Cheese and Sour Cream
	<i>Earthly Selection</i>	Organic Refried Pinto Beans and a Fall Vegetable Medley
	<i>Flatbreads & More...</i>	Chef's Daily Warm Appetizer Presentation
Dinner	<i>Tossed</i>	Cobb Salad with Julienned Genoa Salami, Hard Cooked Eggs, Blue Cheese and Ranch
	<i>Kitchen Table</i>	Braised Asian Beef Short Ribs with Roasted Garlic Mashed Potatoes
	<i>Garden Creations</i>	Roasted, Herbed Butternut Squash
	<i>Oven Baked</i>	Parmesan Focaccia Toast
	<i>Tossed/Flatbreads</i>	"Field Fresh Farms" Green Salad with Artichokes and Orange Sections
	<i>Sweet Treats</i>	Reese's Peanut Butter Ice Cream Cups



Tuesday December 4, 2018

Soup du Jour

Breakfast	<i>Cereal</i>	Oatmeal with Brown Sugar and Raisins
	<i>Breakfast Bistro</i>	Banana Pancakes with Applewood Smoked Bacon and Assorted Breakfast Pastries
	<i>Breakfast Booster</i>	Melon and Berry Fruit Salad and Orange Juice
Lunch	<i>Kitchen Table</i>	Vietnamese Pork Steak BBQ and Asian Rice Sticks with Cilantro
	<i>Earthly Selection</i>	Stir Fried Baby Bok Choy with Garlic and Ginger
	<i>Flatbreads & More...</i>	Chef's Daily Warm Appetizer Presentation
Dinner	<i>Tossed</i>	Asian Green Salad with Mizuna, Tatsoi and Spinach
	<i>Kitchen Table</i>	Natural, Free Range Chicken Breast 'Piccata'
	<i>Garden Creations</i>	Organic Brown Rice Pilaf and a Garden Vegetable Saute
	<i>Oven Baked</i>	Sweet, Warm LaBrea Bakery Baguette
	<i>Tossed/Flatbreads</i>	Spinach and Basil Salad with Toasted Pecans
	<i>Sweet Treats</i>	Cheesecake Squares

Monday
"Patuxent Farms" Beef Goulash Soup
Tuesday
Curried Mulligatawny Soup
Wednesday
"Slow Bean" Organic Black Bean and Tomato Soup
Thursday
Bratwurst Soup with Jalapenos
Friday
Boston Clam Chowder

Wednesday December 5, 2018

December Activities

Breakfast	<i>Cereal</i>	Malto Meal Hot Cereal
	<i>Breakfast Bistro</i>	Sun'sUp Egg and Cheese English Muffin with Sliced Ham and Breakfast Potatoes
	<i>Breakfast Booster</i>	Slices of Pear and Apple Juice
Lunch	<i>Kitchen Table</i>	Seared Pangasius Catfish with a Citrus-Parsley Butter
	<i>Earthly Selection</i>	Cheesy Soft Polenta and Wilted Organic Greens
	<i>Flatbreads & More...</i>	Chef's Daily Warm Appetizer Presentation
Dinner	<i>Tossed</i>	"Boigiatto Ranch" Caesar Salad with Sourdough Croutons and Asiago Cheese
	<i>Kitchen Table</i>	Butternut Squash Raviolis with a Bacon, Sage Brown Butter, Parmesan and Parsley
	<i>Garden Creations</i>	Grilled Zucchini and Yellow Squash with Grape Tomatoes
	<i>Oven Baked</i>	Warm Roasted Garlic Focaccia
	<i>Tossed/Flatbreads</i>	Hanna House Salad with Artichokes, Cranberries and Scallions
	<i>Sweet Treats</i>	White Chocolate Fudge

Dec 13 "Almost Winter" Lunch
Dec 20 Christmas Prime Rib Dinner

Thursday December 6, 2018

Breakfast	<i>Breakfast Bistro</i>	Buttermilk Biscuits with Country Sausage Gravy and Scrambled Eggs. Quaker Oats Cereal
	<i>Breakfast Booster</i>	Melon Fruit Salad, Breakfast Breads and Apple Juice
	<i>Kitchen Table</i>	Grilled Turkey and Pepper Jack Sandwiches on Sourdough Bread
Lunch	<i>Earthly Selection</i>	Homemade Kennebec Potato Chips and Honeyed Carrots
	<i>Flatbreads & More...</i>	Chef's Daily Warm Appetizer Presentation
	<i>Tossed</i>	Cobb Salad with Sliced, Natural Chicken Breast, Hard Boiled Eggs and Blue Cheese
Dinner	<i>Kitchen Table</i>	Grilled 'Patuxent Farms' TriTip with Wilted Leeks
	<i>Garden Creations</i>	Baked Russet Potatoes with Sour Cream and Steamed, Buttered Broccoli
	<i>Oven Baked</i>	Garlic Knots
	<i>Tossed/Flatbreads</i>	"Field Fresh Farms" Green Salad with Toasted Sunflower Seeds, Tomatoes, Cucumbers
	<i>Sweet Treats</i>	Iced Pumpkin Cookies and Sliced Berries

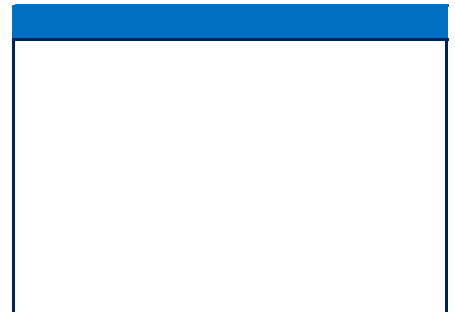
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Friday December 7, 2018

Breakfast	Breakfast Bistro	Applewood Bacon and Cheddar Cheese Omelets, Home Fried Potatoes, Orange Juice
	Breakfast Booster	Fruit Salad, Sourdough Toast and Warm Steel Cut Oats
	Kitchen Table	Marinated and Grilled BBQ'd Chicken Breast
Lunch	Earthly Selection	Spicy Rice Pilaf and Spicy Sauteed Green Beans
	Flatbreads & More...	Chef's Daily Warm Appetizer Presentation
	Tossed	Bay Shrimp Chef's Salad with Julienned Ham, HB Eggs, Ranch Dressing and Iceberg
	Kitchen Table	"Route 66" Grilled Skirt Steak with Wild West Steak Sauce
Dinner	Garden Creations	Blue Cheese Mashed Potatoes and Roasted 'Babe Farms' Cauliflower
	Oven Baked	
	Tossed/Flatbreads	Romaine Lettuce Salad with Sliced Apple, Grape Tomatoes and Toasted Almonds
	Sweet Treats	Choco Taco Ice Cream

Saturday December 8, 2018

Bruch	Brunch Bistro	N.Y.'S Chop Cheese Sandwich with Ground Beef, Onions, Cheddar Cheese, Lettuce, Tomato and Condiments on a Hoagie Roll
	Kitchen Table	Crispy Hash Brown Potatoes and a Garden Green Salad
	Weekend Booster	Yogurt and Fruit Parfait, Orange Juice
Dinner	Organic Side	
	Kitchen Table	Spicy Chicken Fettucine with Artichokes, Bell Peppers, Onion and Asiago Cheese
	Organic Side	Wilted 'Happy Boy Farms' Red Chard
	Pane	Roasted Focacia Garlic Bread
	Tossed	Green Salad with Fresh Mozzarella, Crumbled Tortilla Chips and Red Seedless Grapes
Sweet Treats	Rice Krispie Treats	



Sunday December 9, 2018

Bruch	Brunch Bistro	Smoked Turkey Wraps with Crisp Bacon, Caramelized Onions, Cream Cheese, Sliced Tomatoes and Baby Greens
	Kitchen Table	Melon and Grape Fruit Salad and Roasted Gold Potatoes
	Weekend Booster	Breakfast Pastries and Cranberry Juice
Dinner	Organic Side	Yogurt Cups with Granola
	Kitchen Table	Grilled 'Stockyards Grass Fed' Cheddarburgers
	Organic Side	Roasted JoJo Russet Potatoes and Asiago Broccoli
	Pane	Warm "LaBrea Bakery" Sourdough Batard
	Tossed	Wilted Spinach and Bacon Salad
Sweet Treats	Ice Cream with Homemade Caramel 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

