

# Hanna Boys Center Café

**Monday October 2, 2017**

**Café Service Hours**

Fall 2

Breakfast

**Cereal** Cream of Rice Hot Cereal

**Breakfast Bistro** Scrambled Cage Free Eggs with Crisp Hash Browns and Breakfast Sausage

**Breakfast Booster** Orange Wedges and Cranberry Juice

**Kitchen Table** Spicy 'Patuxent Farms' Chicken Soft Tacos, Salsa Fresca, Cotija Cheese and Sour Cream

Lunch

**Earthly Selection** Fall Vegetable Medley and Roasted Garlic Bread

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

**Tossed** Cobb Salad with Julienned Genoa Salami, Hard Cooked Eggs, Blue Cheese and Ranch

**Kitchen Table** Grilled Italian Style Pork Tenderloin with Roasted Garlic Mashed Potatoes

**Garden Creations** Roasted, Herbed Butternut Squash

**Oven Baked** Parmesan Focaccia Toast

**Tossed/Flatbreads** "Field Fresh Farms" Green Salad with Artichokes and Orange Sections

**Sweet Treats** Reese's Peanut Butter Ice Cream Cups

Dinner



**Tuesday October 3, 2017**

**Soup du Jour**

Breakfast

**Cereal** Oatmeal with Brown Sugar and Raisins

**Breakfast Bistro** Banana Pancakes with Applewood Smoked Bacon and Assorted Breakfast Pastries

**Breakfast Booster** Melon and Berry Fruit Salad and Orange Juice

**Kitchen Table** Classic Grass Fed Beef and Italian Sausage Lasagna

Lunch

**Earthly Selection** Oven Roasted Central Valley Cauliflower with Parmesan and Garlic Bread

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

**Tossed** Organic Wheat Berry Salad with Pears and Salad Greens

**Kitchen Table** Natural, Free Range Chicken Breast 'Piccata'

**Garden Creations** Organic Brown Rice Pilaf and a Garden Vegetable Sauté

**Oven Baked** Sweet, Warm LaBrea Bakery Baguette

**Tossed/Flatbreads** Spinach and Basil Salad with Toasted Pecans

**Sweet Treats** Cheesecake Squares

Dinner

**Monday**

"Patuxent Farms" Beef Goulash Soup

**Tuesday**

Curried Mulligatawny Soup

**Wednesday**

"Slow Bean" Organic Black Bean and Tomato Soup

**Thursday**

"Slower Bean" Organic Chickpea, and Pasta Soup

**Friday**

Boston Clam Chowder

**Wednesday October 4, 2017**

**October Activities**

Breakfast

**Cereal** Malto Meal Hot Cereal

**Breakfast Bistro** Sun'sUp Egg and Cheese English Muffin with Sliced Ham and Breakfast Potatoes

**Breakfast Booster** Slices of Pear and Apple Juice

**Kitchen Table** Grilled, Herbed, Pepper and Orange Salmon Filets with a Citrus-Parsley Butter

Lunch

**Earthly Selection** Cheesy Soft Polenta and Wilted Organic Greens

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

**Tossed** "Boigiatto Ranch" Caesar Salad with Sourdough Croutons and Asiago Cheese

**Kitchen Table** Butternut Squash Raviolis with Sage Brown Butter, Parmesan and Parsley

**Garden Creations** Grilled Zucchini and Yellow Squash with Grape Tomatoes

**Oven Baked** Warm Roasted Garlic Focaccia

**Tossed/Flatbreads** Hanna House Salad with Artichokes, Cranberries and Scallions

**Sweet Treats** White Chocolate Eggnog Fudge

Dinner

**Oct. 12-"Oktoberfest" Outside Lunch**

**Oct. 19- 'National Seafood Month'**

**Oct. 26-Halloween 'Spooky' Lunch**

**Thursday October 5, 2017**

Breakfast

**Breakfast Bistro** Buttermilk Biscuits with Country Sausage Gravy and Scrambled Eggs. Quaker Oats Cereal

**Breakfast Booster** Melon Fruit Salad, Breakfast Breads and Apple Juice

**Kitchen Table** Grilled Turkey and Pepper Jack Sandwiches on Sourdough

Lunch

**Earthly Selection** Homemade Kennebec Potato Chips and Honeyed Carrots

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

**Tossed** Cobb Salad with Sliced, Natural Chicken Breast, Hard Boiled Eggs and Blue Cheese

**Kitchen Table** Grilled 'Patuxent Farms' TriTip with Wilted Leeks

**Garden Creations** Baked Russet Potatoes with Sour Cream and Steamed, Buttered Broccoli

**Oven Baked** Garlic Knots

**Tossed/Flatbreads** "Field Fresh Farms" Green Salad with Toasted Sunflower Seeds, Tomatoes, Cucumbers

**Sweet Treats** Iced Pumpkin Cookies and Sliced Berries

Dinner

# Hanna Boys Center Café

## Friday October 6, 2017

Breakfast	<b>Breakfast Bistro</b>	Applewood Bacon and Cheddar Cheese Omelets, Home Fried Potatoes, Orange Juice
	<b>Breakfast Booster</b>	Fruit Salad, Sourdough Toast and Warm Steel Cut Oats
	<b>Kitchen Table</b>	Spanish Roasted Free Range Chicken with Oranges and Apples
Lunch	<b>Earthly Selection</b>	Rice Pilaf and Spicy Sautéed Green Beans
	<b>Flatbreads &amp; More...</b>	Chef's Daily Warm Appetizer Presentation
Dinner	<b>Tossed</b>	Bay Shrimp Chef's Salad with Julienned Ham, HB Eggs, Ranch Dressing and Iceberg
	<b>Kitchen Table</b>	Quesadillas with Chorizo Sausage, Yukon Potatoes, Salsa Verde and Diced Tomatoes
	<b>Garden Creations</b>	Roasted 'Babe Farms' Cauliflower with Asiago Cheese
	<b>Oven Baked</b>	
	<b>Tossed/Flatbreads</b>	Romaine Lettuce Salad with Sliced Apple, Grape Tomatoes and Toasted Almonds
	<b>Sweet Treats</b>	Choco Taco Ice Cream

## Saturday October 7, 2017

Bruch	<b>Brunch Bistro</b>	Eggs Benedict with Canadian Bacon, Hollandaise Sauce and a Toasted English Muffin
	<b>Kitchen Table</b>	Roast Top Round of Beef and Hash Brown Potatoes
	<b>Weekend Booster</b>	Yogurt and Fruit Parfait, Orange Juice and Malto Meal Hot Cereal
Dinner	<b>Organic Side</b>	
	<b>Kitchen Table</b>	Spicy Chicken Fettucine with Artichokes, Bell Peppers, Onion and Asiago Cheese
	<b>Organic Side</b>	Wilted 'Happy Boy Farms' Red Chard
	<b>Pane</b>	Roasted Focacia Garlic Bread
	<b>Tossed</b>	Green Salad with Fresh Mozzarella, Crumbled Tortilla Chips and Red Seedless Grapes
	<b>Sweet Treats</b>	Rice Krispie Treats

## Sunday October 8, 2017

Bruch	<b>Brunch Bistro</b>	Texas French Toast with Applewood Bacon and Scrambled Eggs
	<b>Kitchen Table</b>	Fruit Salad and Cream of Rice Hot Cereal
	<b>Weekend Booster</b>	Breakfast Pastries and Cranberry Juice
Dinner	<b>Organic Side</b>	Yogurt Cups with Granola
	<b>Kitchen Table</b>	Grilled 'Stockyards Grass Fed' Cheddarburgers
	<b>Organic Side</b>	Roasted JoJo Russet Potatoes and Asiago Broccoli
	<b>Pane</b>	Warm Sourdough Batard
	<b>Tossed</b>	Wilted Spinach and Bacon Salad
	<b>Sweet Treats</b>	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](mailto:douglas@epicurean-group.com)



### Menu key