

Menu for March 2nd Restaurant

Prix Fixe \$10.00 (*appetizer, entree, desserts and beverage*)

Starters

Crab Soup

our original recipe

claw meat, tomatoes, red peppers, onions, garlic, old bay seasoning

Caesar Salad

Romaine lettuce, shaved parmesan, focaccia croutons, our house made dressing

Entrees

Bacon Wrapped Chicken

fresh cut chicken breast, bacon, roasted sweet potatoes, corn and red peppers

Chicken Pot Pie

chicken breast and thigh meat, carrots, celery, onions, peas and corn in an all butter flaky crust

mashed potatoes and parsley gravy

Beef Goulash

Diced stew beef cooked until very tender with hungarian paprika, tomatoes, onions, and garlic

Finished with sour cream and chopped house made pickles over house extruded fettuccine

Butternut Squash Ravioli

hand made pockets of love filled with roasted butternut squash, creamy ricotta and parmesan

served with a sage cream sauce

Desserts

Rice Pudding

Our house recipe

whole milk, arborio rice, sugar, cream, vanilla

BCTHS Chocolate Cake

Moise layers of chocolate cake, buttercream filling, chocolate ganache coating

Carrot Cake

spiced cake with carrots and pecans layered with cream cheese frosting

Cream Puffs

Fresh made cream puffs filled with vanilla infused whipped cream, and coated with chocolate sauce

Beverages

Coke, Diet Coke, Sprite, Water, Coffee, ea