

Restaurant 1898

Tourism, Hospitality, and Culinary Arts (THCA)

Fall 2024 Semester August 26 – Dec 13


Service to begin Sept 11 – November 22


(Tea or Sweet Tea included with Meal)




Week Of:	Wednesday Dinner	Thursday Luncheon	Friday Luncheon
Sept 9	SEPT 11 Soup Options Carrot Dill Soup Cream of Broccoli Soup Salad Options Mesclun Salad with Raspberry Vinaigrette Arugula w/fried goat cheese wheel and cherry balsamic vinaigrette Entree Meatloaf with Mushroom Sauce, Duchess Potatoes, Broccoli with Glazed Pecans and Lemon Zest Dessert Options Peach Cobbler a la mode	SEPT 12 Soup Options Carrot Dill Soup Cream of Broccoli Soup Salad Options Mesclun Salad with Raspberry Vinaigrette Arugula w/fried goat cheese wheel and cherry balsamic vinaigrette Entree Meatloaf with Mushroom Sauce, Duchess Potatoes, Broccoli with Glazed Pecans and Lemon Zest Dessert Options Peach Cobbler a la mode	SEPT 13 Soup Options Carrot Dill Soup Cream of Broccoli Soup Salad Options Mesclun Salad with Raspberry Vinaigrette Arugula w/fried goat cheese wheel and cherry balsamic vinaigrette Entree Meatloaf with Mushroom Sauce, Duchess Potatoes, Broccoli with Glazed Pecans and Lemon Zest Dessert Options Peach Cobbler a la mode
Sept 16	SEPT 18 Soup Options Autumn Squash Apple Cider Soup Hearty Italian Meatball Soup Salad Options Fresh Garden Salad with roasted Tomato Vinaigrette Parmesan brussels sprouts salad Entree Pan Seared Chicken Breast with Mushroom Velouté, Pan Sear Potatoes and Haricot Verts and Carrots Dessert Pumpkin pecan cake with ginger cream anglaise	Sept 19 Soup Options Autumn Squash Apple Cider Soup Hearty Italian Meatball Soup Salad Options Fresh Garden Salad with roasted Tomato Vinaigrette Parmesan brussels sprouts salad Entree Pan Seared Chicken Breast with Mushroom Velouté, Pan Sear Potatoes and Haricot Verts and Carrots Dessert Pumpkin pecan cake with ginger cream anglaise	Sept 20 Soup Options Cream of Asparagus Soup Minestrone Salad Options Belgium endive and watercress with roasted walnuts and walnut shallot vinaigrette Hearts of Palm Salad Entree Manicotti with Chicken and Spinach/Grilled Vegetable Skewers Dessert Carrot Cake w/Coconut Cream Cheese Glaze

<p>Sept 23</p>	<p>Sept 25</p> <p>Soup Options White Bean and Kale Soup Roasted Poblano and Corn Soup</p> <p>Salad Options Tri color Salad with Walnut Dressing Raspberry and Romaine Salad</p> <p>Entree Red Snapper Vera Cruz/Roasted Potatoes w/Garlic/Maple Glazed Carrots</p> <p>Dessert Apple Tart a La Mode</p>	<p>Sept 26</p> <p>Salad Options Butternut and Arugula Salad with Maple Syrup Vinaigrette</p> <p>Strawberry, Feta and Pecan Salad with Balsamic Vinaigrette</p> <p>Soup Options Cheddar and Leek Soup Cream of Mushroom Soup</p> <p>Entrée Spinach and Onion Stuffed Chicken Breast w/Sundried tomato and Basil Beurre Blanc Fingerling Potatoes Broiled Tomato</p> <p>Dessert Strawberry Napoleon</p>	<p>Sept 27</p> <p>Soup Options White Bean and Kale Soup Roasted Poblano and Corn Soup</p> <p>Salad Options Tri color Salad with Walnut Dressing Raspberry and Romaine Salad</p> <p>Entree Red Snapper Vera Cruz/Roasted Potatoes w/Garlic/Maple Glazed Carrots</p> <p>Dessert Apple Tart a La Mode</p>
<p>Sept 30</p>	<p>Oct 2</p> <p>Soup Options Cream of Asparagus Soup Minestrone</p> <p>Salad Options Belgium endive and watercress with roasted walnuts and walnut shallot vinaigrette Hearts of Palm Salad</p> <p>Entree Manicotti with Chicken and Spinach/Grilled Vegetable skewers</p> <p>Dessert Carrot Cake w/Coconut Cream Cheese Glaze</p>	<p>Oct 3</p> <p>Soup Options Cream of Asparagus Soup Minestrone</p> <p>Salad Options Belgium endive and watercress with roasted walnuts and walnut shallot vinaigrette Hearts of Palm Salad</p> <p>Entrees Manicotti with Chicken and Spinach/Grilled Vegetable skewers</p> <p>Dessert Carrot Cake w/Coconut Cream Cheese Glaze</p>	<p>Oct 4</p> <p>Salad Mixed Green Salad w/carrots, tomatoes and cucumbers</p> <p>Choice of House Made Dressings Shallot Vinaigrette or Ranch</p> <p>Entree Options</p> <p>Choose a Panini Chicken Mushroom Spinach Provolone Cuban Pork Panini Portabella Panini</p> <p>Choice of: French Fried Potatoes or Waffle Chips</p> <p>Dessert Lime Pie</p>

<p>Oct 7</p>	<p>Oct 9</p> <p>Salad Mixed Green Salad w/carrots, tomatoes and cucumbers</p> <p>Choice of House Made Dressings Shallot Vinaigrette or Ranch</p> <p>Entrees</p> <p>Choose a Panini Chicken Mushroom Spinach Provolone</p> <p>Cuban Pork Panini</p> <p>Portabella Panini</p> <p>Choice of: French Fried Potatoes or Waffle Chips</p> <p>Dessert Lime Pie</p>	<p>Oct 10</p> <p>Salad Mixed Green Salad w/carrots, tomatoes and cucumbers</p> <p>Choice of House Made Dressings Shallot Vinaigrette or Ranch</p> <p>Entrees</p> <p>Choose a Panini Chicken Mushroom Spinach Provolone</p> <p>Cuban Pork Panini</p> <p>Portabella Panini</p> <p>Choice of: French Fried Potatoes or Waffle Chips</p> <p>Dessert Lime Pie</p>	<p>Oct 11</p> <p>Soup Options Chicken and Sausage Gumbo Chicken Noodle</p> <p>Salad Options Bibb Lettuce and spinach with citrus and avocado Blood orange, beet and fennel salad</p> <p>Entree Shrimp Po'boy w/Remoulade sauce Dirty Rice w/Creole sauce Cajun Cole Slaw</p> <p>Dessert Bread Pudding</p>
<p>Oct 14</p>	<p>Oct 16</p> <p>Soup Options Chicken and Sausage Gumbo Chicken Noodle</p> <p>Salad Options Bibb Lettuce and spinach with citrus and avocado Blood orange, beet and fennel salad</p> <p>Entree Shrimp Po'boy w/Remoulade sauce Dirty Rice w/Creole sauce Cajun Cole Slaw</p> <p>Dessert Bread Pudding</p>	<p>Oct 17</p> <p>Soup Options Chicken and Sausage Gumbo Chicken Noodle</p> <p>Salad Options Bibb Lettuce and spinach with citrus and avocado Blood orange, beet and fennel salad</p> <p>Entrees Shrimp Po'boy w/Remoulade sauce Dirty Rice w/Creole sauce Cajun Cole Slaw</p> <p>Dessert Bread Pudding</p>	<p>Oct 18</p> <p>Salad Caesar</p> <p>Entrée Build your own Pasta Fettucine Pasta</p> <p>Choice of Sauces Alfredo Tomato</p> <p>Choice of Meats Chicken Meatballs</p> <p>House Made French Bread</p> <p>Dessert Lemon Sorbet</p>

<p>Oct 21</p>	<p>Oct 23</p> <p>Salad Caesar</p> <p>Entrée Build your own Pasta Fettucine Pasta</p> <p>Choice of Sauces Alfredo Tomato</p> <p>Choice of Meats Chicken Meatballs</p> <p>House Made French Bread</p> <p>Dessert Lemon Sorbet</p>	<p>Oct 24</p> <p>Salad Caesar</p> <p>Entrée Build your own Pasta Fettucine Pasta</p> <p>Choice of Sauces Alfredo Tomato</p> <p>Choice of Meats Chicken Meatballs</p> <p>House Made French Bread</p> <p>Dessert Lemon Sorbet</p>	<p>Oct 25</p> <p>No Service Employee Development Day</p> 
<p>Oct 28</p>	<p>Oct 30</p> <p>Soup Vegetable and Quinoa Soup</p> <p>Entrée Options Choose your Skewer Plate</p> <p>Option 1 Lemon, Garlic and Rosemary Chicken Skewers, Olive and Lemon Rice, and Roasted Brussels Sprouts</p> <p>Dessert Olive Oil Cake</p> <p>Option 2 Ginger Pork and Pineapple Skewers, with Pickled Carrots, Cucumber and Thai Coconut Rice</p> <p>Dessert Mango Tapioca Pudding</p>	<p>Oct 31</p> <p>Soup Vegetable and Quinoa Soup</p> <p>Entrée Options Choose your Skewer Plate</p> <p>Option 1 Lemon, Garlic and Rosemary Chicken Skewers, Olive and Lemon Rice, and Roasted Brussels Sprouts</p> <p>Dessert Olive Oil Cake</p> <p>Option 2 Ginger Pork and Pineapple Skewers, with Pickled Carrots, Cucumber and Thai Coconut Rice</p> <p>Dessert Mango Tapioca Pudding</p>	<p>Nov 1</p> <p>Salad Options Butternut and Arugula Salad with Maple Syrup Vinaigrette</p> <p>Strawberry, Feta and Pecan Salad with Balsamic Vinaigrette</p> <p>Soup Options Cheddar and Leek Soup Cream of Mushroom Soup</p> <p>Entrée Spinach and Onion Stuffed Chicken Breast w/Sundried tomato and Basil Beurre Blanc Fingerling Potatoes Broiled Tomato</p> <p>Dessert Strawberry Napoleon</p>

<p>Nov 4</p>	<p>Nov 6</p> <p>Salad Options Butternut and Arugula Salad with Maple Syrup Vinaigrette</p> <p>Strawberry, Feta and Pecan Salad with Balsamic Vinaigrette</p> <p>Soup Options Cheddar and Leek Soup Cream of Mushroom Soup</p> <p>Entrée Spinach and Onion Stuffed Chicken Breast w/Sundried tomato and Basil Beurre Blanc Fingerling Potatoes Broiled Tomato</p> <p>Dessert Strawberry Napoleon</p>	<p>Nov 7</p> <p>TENTATIVE HS COMPETITION NO SERVICE</p> 	<p>Nov 8</p> <p>Soup Cheddar Leek Soup</p> <p>Salad Citrus Salad</p> <p>Entree Salmon en Papillote with Ginger Lime Sauce Lyonnaise Potatoes Broccoli and Sweet Pepper Stir Fry</p> <p>Dessert Pots de Crème</p>
<p>Nov 11</p>	<p>Nov 13</p> <p>Soup Cheddar Leek Soup</p> <p>Salad Citrus Salad</p> <p>Entree Salmon en Papillote with Ginger Lime Sauce Lyonnaise Potatoes Broccoli and Sweet Pepper Stir Fry</p> <p>Dessert Pots de Crème</p>	<p>Nov 14</p> <p>Soup Cheddar Leek Soup</p> <p>Salad Citrus Salad</p> <p>Entree Salmon en Papillote with Ginger Lime Sauce Lyonnaise Potatoes Broccoli and Sweet Pepper Stir Fry</p> <p>Dessert Pots de Crème</p>	<p>Nov 15</p> <p>Soup Options Autumn Squash Apple Cider Soup Hearty Italian Meatball Soup</p> <p>Salad Options Fresh Garden Salad with Roasted Tomato Vinaigrette Parmesan Brussels Sprouts Salad</p> <p>Entrees Pan Seared Chicken Breast with Mushroom Velouté, Pan Sear Potatoes and Haricot Verts and Carrots</p> <p>Dessert Pumpkin Pecan Cake with Ginger Cream Anglaise</p>

Nov 18	<p align="center">Nov 20</p> <p align="center">Service in ARTEMISIA'S</p> <p align="center">Soup Corn and Green Chili Chowder</p> <p align="center">Salad Cool Cucumber Salad</p> <p align="center">Entree Pork Tenderloin with Angel Fire Sauces Wild Rice Dressing Asparagus with Lemon and Garlic Butter</p> <p align="center">Soft dinner rolls with Poppy Seeds</p> <p align="center">Dessert: Molten Chocolate Cake Black Cherry Sauce</p>	<p align="center">Nov 21</p> <p align="center">Service in ARTEMISIA'S</p> <p align="center">Soup Corn and Green Chili Chowder</p> <p align="center">Salad Cool Cucumber Salad</p> <p align="center">Entree Pork Tenderloin with Angel Fire Sauces Wild Rice Dressing Asparagus with Lemon and Garlic Butter</p> <p align="center">Soft dinner rolls with Poppy Seeds</p> <p align="center">Dessert Molten Chocolate Cake Black Cherry Sauce</p>	<p align="center">Nov 22</p> <p align="center">Service in 1898</p> <p align="center">Soup Corn and Green Chili Chowder</p> <p align="center">Salad Cool Cucumber Salad</p> <p align="center">Entree Pork Tenderloin with Angel Fire Sauces Wild Rice Dressing Asparagus with Lemon and Garlic Butter</p> <p align="center">Soft dinner rolls with Poppy Seeds</p> <p align="center">Dessert: Molten Chocolate Cake Black Cherry Sauce</p>
<p align="center">Nov 25</p> <p>THANKSGIVING WEEK NO SERVICE</p>	<p align="center">Nov 27</p> <p align="center"></p>	<p align="center">Nov 29</p> <p align="center"></p>	<p align="center">Nov 30</p> <p align="center"></p>

Lunch Service

Doors Open at 11:45 AM,
Service Time at 11:45 AM

Dinner Service

Doors Open at 6:00 PM
Service Time at 6:00 PM