1898 at Tourism, Hospitality, and Culinary Arts (THCA) Spring 2024

Jan. 16-May 10

(Tea or Sweet Tea included with Meal)

Menu	Thursday Luncheon	Thursday Dinner	Friday Luncheon
Menu Set 1	Feb. 1	Feb. 1	Feb. 2
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			
Soup	Feb. 8	Feb. 8	Feb. 9
Autumn Squash Apple Cider Soup Hearty Italian Meatball Soup			
Salad			
Fresh Garden Salad with roasted Tomato Vinaigrette Parmesan brussels sprouts salad			
Entrees			
Pan Seared Chicken Breast with Mushroom Velouté, Pan Sear Potatoes and Haricot Verts and Carrots			
Dessert			
Pumpkin pecan cake with ginger cream anglaise			

Menu	Thursday Luncheon	Thursday Dinner	Friday Luncheon
Menu Set 3	Feb. 15	Feb. 15	Feb. 16
Soup			
White Bean and Kale Soup Roasted Poblano and Corn Soup			
Salad			
Tri color Salad with Walnut Dressing Raspberry and Romaine Salad			
Entree			
Red Snapper Vera Cruz/roasted potatoes w/garlic/Maple glazed Carrots			
Dessert Options Apple Tart a La Mode			
Menu Set 4	Feb. 22	Feb. 22	Feb. 23
Salad	High School Invitational		
Mixed Green Salad w/carrots, tomatoes			
and cucumbers Choice of House Made Dressings	No Service		
Shallot Vinaigrette or Ranch			
Entrees			
Choose a Panini Chicken Mushroom Spinach Provolone Portabella Mushroom Spinach Provolone			
Choice of: French Fried Potatoes or Waffle Chips			
Dessert			
Chocolate Pot De Creme			

Menu	Thursday Luncheon	Thursday Dinner	Friday Luncheon
Menu Set 6	Feb. 29	Feb. 29	Mar. 1
Soup			
Chicken and Sausage Gumbo Chicken Noodle			
Salad			
Bibb Lettuce and spinach with citrus and avocado Blood orange, beet and fennel salad			
Entree			
Shrimp Po'boy w/Remoulade sauce Dirty Rice w/Creole sauce Cajun Cole Slaw			
Dessert Options Bread Pudding			
Soup	Mar. 7	Mar. 7	Mar. 8
Cheddar Leek Soup			
Salad			
Citrus Salad			
Entrees			
Salmon en Papilliote with Ginger Lime Sauce Lyonaise Potatoes Broccoli and Sweet Pepper Stir Fry			
Dessert			
Vanilla Pots de Crème			
	Mar. 14	Mar. 14	Mar. 15
SPRING BREAK SCHOOL CLOSED NO SERVICE	SPRING BREAK SCHOOL CLOSED NO SERVICE	SPRING BREAK SCHOOL CLOSED NO SERVICE	SPRING BREAK SCHOOL CLOSED NO SERVICE

Menu	Thursday Luncheon	Thursday Dinner	Friday Luncheon
Salad	Mar. 21	Mar. 21	Mar. 22
Caesar			
Entree			
Build your own Pasta Fettucine Pasta			
Choice of Sauces Alfredo Tomato			
Choice of Meats Chicken Shrimp			
Dessert Options Lemon Sorbet			
House Made French Bread			
Soup	Mar. 28	Mar. 28	Mar. 29
Hearty Lentil Soup			Good Friday School Closed
Salad			No Service
Vine Ripened Tomato Salad			THE SET VICE
Entrees			
Blackened Fish with Creole and Crawfish Sauce Dirty Rice Broccoli w/ Garlic			
Dessert			
Bread Pudding			

Menu	Thursday Luncheon	Thursday Dinner	Friday Luncheon
Soup	April 4	April 4	April 5
Cream of Asparagus Soup Minestrone			
Salad			
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 Options Carrot Cake w/coconut cream cheese glaze			
Choose your Skewers Plates	April 11	April 11	April 12
Soup			
Vegetable and Quinoa			
Option 1			
Lemon garlic and rosemary chicken skewers, olive and lemon Rice Roasted Brussel Sprouts			
Dessert			
Olive oil Cake			
Option 2			
Ginger pork, and pineapple skewers with pickled carrots and cucumber with Thai Coconut Rice			
Dessert			
Mango Tapioca Pudding			

Menu	Thursday Luncheon	Thursday Dinner	Friday Luncheon
Service in ARTEMISIA'S	April 18	April 18	April 19
Soup			
Corn and Green Chili Chowder			
Salad			
Cool Cucumber Salad			
Entree			
Pork Tenderloin with Angel Fire Sauces Wild Rice Dressing Asparagus with Lemon and Garlic Butter Soft dinner rolls with Poppy Seeds			
Dessert Options Molten Chocolate Cake Black Cherry Sauce			
	April 25	April 25	April 26
Fiesta Week CULTURE FEST	CULTURE FEST	CULTURE FEST	Battle of Flowers
	No Service	No Service	No Service

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