

# THE BISTRO

Eat In | Or | Take Out

## Starters

**White Bean Soup-** *A broth based soup that contains, smoked ham, spinach and parmesan cheese. \$2.50*  
Chef Katy

**Stuffed Mushrooms-** *Jumbo mushroom caps, stuffed with a sausage, cheese and seasoned breadcrumb mixture. Baked to order. \$3.25* Chef Caleb

## Sandwiches

**Bistro Burger-** *Our 7-ounce char-grilled burger, served on a Kaiser roll, your choice of cheese and side. Served with lettuce, tomato and pickle. \$5.50* Chef Keifer

**Chicken Parmesan Sandwich-** *Tender breaded chicken breast, rich tomato sauce, melted mozzarella cheese and parmesan cheese on a toasted roll. Choice of side. \$5.25*  
Chef Iain

*Sides: Sweet potato fries, bowl of soup, tater tots, or fries. (Ala cart... \$2.50)*

## Pasta/Pizza of the Week

**Lemon Fettuccini with Shrimp** –*Homemade pasta, tossed with garlic, lemon juice, olive oil, fresh parsley and sautéed jumbo shrimp. \$5.50* Chef Branson

**Fall Pizza** –*A traditional honey crust, topped with a garlic cream sauce, roasted sweet potatoes, caramelized onions and spicy sausage. \$ 4.50*

## Salads

**House Salad-** *Fresh greens, tomatoes, cucumbers, carrots and garlic- butter croutons. \$3.25*

**Autumn Apple Salad-** *Fresh chopped greens, red and green apple, dried cranberries and mild blue cheese. \$4.25* Chef Casey

**Tree Hugger Salad** –*Fresh greens, topped with a chopped mixture of carrots, cauliflower, broccoli, celery, red cabbage, raisins and sunflower seed.s \$ 4.25*

**Side Salad-** *Half portion of the house salad. \$2.50*

**Dressings:** *Parmesan Ranch, House (Italian) Vinaigrette, Blue Cheese Dressing, Balsamic Vinaigrette, Fat Free Lemon-Garlic Vinaigrette*

## Sweets

**Napoleon-** *A classical French puff pastry layered dessert, with vanilla pastry cream. \$1.00* Chef Alex

**Servers this week: Justin, Chance**

Back in action this week with some exciting dishes. Fall is setting in on us and we are welcoming some seasonal ingredients into our menu. We are offering a classic rich French dessert this week and on the other end of the food chain, a tree hugger salad. Paired together, a match made in heaven. We will be open Tuesday through Thursday this week From 11:15-1:00. Hope to see you there.

The Bistro on the Boulevard is a student run restaurant providing real world experience for our senior culinary students to transition to culinary school or into the food industry. Please be patient with your service so every meal can be used as a learning experience and a teaching moment.

If you would like to be on our menu e-mail list, please e-mail Chef Carnahan requesting to do so. If the school is closed due to inclement weather, the restaurant will be closed as well. We will make every attempt to reschedule your event if you have reservations. ([mcarnahan@c-tec.edu](mailto:mcarnahan@c-tec.edu)) Bistro Phone # 740-364-2431 or ext. 2431



**Bread Basket Chef this week: Chef Bella**

**Safety and Sanitation Managers this week; Chef Taylor, Chef Matt**

**Catering and Countertop Sweets this week; Chef Jade, Chef Haley, Chef Tristan**