
THE BISTRO

Eat In | Or | Take Out

Starters

Sweet Corn & Ham Chowder – A cream based soup with aromatic vegetables, potatoes, diced ham and sweet corn. \$2.50

Lentil Soup- A vegan option with aromatic vegetables, caramelized onions and served with herbed croutons. \$2.50

Sandwiches

Bistro Burger – A grilled 6 ounce burger with your choice of cheese, lettuce tomato, pickle and side. \$5.50

Chef Mitchell

Pastrami on Rye – Shaved deli style peppered pastrami on rye bread with spicy mustard on the side. \$5.75

Chef Daisy

Gourmet Chicken Salad- Roasted chicken breast, aromatic vegetables, mayo, greek yogurt and red grapes. Served on a whole-wheat bun and choice of side. & 5.25

Chef Jagger

Sides: Fries, Chips or Bowl of Soup

Pasta

Garlic-Chive Pasta -A homemade pasta tossed with a garlic, chive butter and topped with parmesan cheese and chili flakes. \$4.25 Chef Garrett

Add seared Shrimp \$2.00

Salads

House Salad- Fresh chopped greens, tomatoes, cucumber slice, and pepperoncini and garlic- butter croutons. \$3.75

Chef Jordan

Mandarin -Almond Salad - Fresh spinach topped with mandarin orange segments, celery slices, toasted almonds and croutons.\$ 4.50

Anti-oxidant Crunch Salad- Mixed greens topped with shaved napa cabbage, fresh blueberries, shredded carrots, dried cranberries and offered with a pomegranate dressing. \$4.75

Dressings: Fresh Buttermilk Ranch, House Vinaigrette, Balsamic Vinaigrette, Sweet and Sour Dressing, Pomegranate Dressing, Creamy Poppy seed Dressing

Sweets

Banana Cream Pie – A banana custard with fresh banana slices and whipped cream.\$1.50 Chef Jack

Tiramisu- A classic rich dessert containing, coffee soaked ladyfingers, mascarpone filling, rum flavored whipped cream and dusted with cocoa powder. \$1.50

This will probably be our last week open unless we have a few pop up buffets at the end of May. We will be open Tuesday through Thursday this week. Hope to see you there. Our hours are 11:15-1:00.

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 we have the opportunity to make each dish correct.

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)

