**EMAIL me you orders until 9:45 and then**

       **call your orders in to our dining staff after 9:45 @ 14761**

**. . . . . To our faithful dinner crowd,**thank you for your weekly orders

**#FOODS2GOHOME**

**$20 in sales for home - 2 desserts on us**

**$30 in sales for home - 3 desserts on us**

**REMINDER - WE ARE CLOSED TOMORROW - FRIDAY FOR A LARGE BANQUET**

**NAME: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  SIZE BILL $ \_\_\_\_\_\_\_ TIME OF DINE-IN / PICKUP OR LOUNGE DELIVERY \_\_\_\_\_\_\_\_\_**

                           **\*\*\* DELIVERIES TO TEACHERS LOUNGES ONLY FOR LUNCHES \*\*\***

**TEACHERS LOUNGES -   B-144    -    D200    -    E105    -   Guidance Lounge   -   Main office    -    PICK UP    -    DINE-IN**

***The Owl Café***

***SOUPS*  -   12oz Bowl - 3.5      1 Pt - 4      Quart - 6 . . . includes rolls**

**Broccoli Cheddar Soup**

                                                                        Fresh broccoli sautéed with onions, carrot and garlic simmered in a savory chicken broth,                                                                                                         finished with aged cheddar cheese and cream.

**Beef Vegetable Soup**

                                                  Angus beef simmered in beef broth with garlic, celery, carrots, green beans, tomato,                                                                                                                                                                                                         sweet corn, peas, potatoes and spices.

**Market Salad** **4**

                                                                        Arcadian baby lettuce, hard-boiled egg, green pepper, cucumber, red onion, tomatoes, & garlic croutons                                                                                      **. . . Add grilled chicken 2.5**Choice of dressings – Balsamic vinaigrette - our creamy Ranch

**Pan-Seared Salmon 8**

Pan-seared salmon fillet served over mushroom and herb Israeli cous-cous with buttered peas and balsamic glaze.

 **Grilled Sirloin 8**

Country French marinated and grilled sirloin flap steak served over lemon oregano rice pilaf with sautéed Brussel sprouts.

**Boston Cream Pie Layer Cake 2  -***(out of this world good)*

Sponge Cake filled with Orange Vanilla Pastry cream, another layer of sponge cake and chocolate ganache coating

                                           **6" double stacked Whole Boston Cream Pie Layer Cake - boxed for 8**

**Double Chocolate Cupcake - Pink Frosted rosette 1**

**Vanilla Cake with Pink Frosting & Strawberries - 2**

**Chocolate-Chocolate Chip Crinkle Cookies 3/1.5**

**White Chocolate glazed Chocolate Chip Cookie Bars 2/1.5**

**Chocolate Ganache Glazed Brownie 2**

**Raspberry Thumbprints Shortbreads 3/1.5**

**1 ½ lb. Festive Challah Braided Loaf - 5**

**5 pack of Festive Challah Rolls - 1.5**

**Garlic Butter Rolls 3/1                 –                       Baker’s dz. 3.5**

***\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_***

*“Please notify dining staff of any food allergies when placing your order ”*                            *“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.”*

Chef Edwin Armstrong

Culinary Dept Head

Whitney Tech

100 Fairview Ave

Hamden, Ct 06514

203 397 4031    ext. 14763

ReplyReply allForward

Attendee panel closed

**Owl Cafe Thursday lunch & #FOODS2GOHOME**

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**Extended Day**

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