



# Youth Train in Trades at Walnut Grove Secondary School Culinary Arts Dinner Series 2017 Walnut Grove Cafeteria. 5:30pm - 6:30pm

Weekly  
Menu May 16-18

**soups** \$4- **Salmon Chowder.**  
\$4- **Beet Borscht.** vegetarian. gluten free.

**salads** \$4- **Pickled Beet Salad.**  
pickled red and golden beets. Goats cheese. toasted pumpkin seeds  
\$4- **Spinach Salad**  
spinach, strawberries, red onions, feta cheese, almonds

**pasta** \$9- **Spaghetti Carbonara**  
served with a salad creamy, bacon, peas, parmesan cheese

**flatbread** \$9- **Pulled Pork Tostada**  
served with greens pulled pork, chipotle cream, avocado, tomato, cabbage

**sandwich** \$9- **Crispy Chicken Sandwich**  
served with potato chips green goddess mayo, kale, oven dried tomatoes, provolone.

**entrée** \$9- **Roasted Chicken Breast**  
served with 2 sides lemon, thyme, natural jus.

**entrée** \$9- **Pan Seared Cod**  
served with 2 sides dill hollandaise.

**starches & vegetables** \$4- **Scallop Potatoes.**  
\$4- **Basmati Rice.**  
\$4- **Seasonal Vegetables of the Day.**

**desserts** \$4- **Sticky Toffee Pudding.** toffee sauce  
\$4- **Chocolate Cake.** chocolate frosting.  
\$4- **Fresh Fruit Tart.** vanilla pastry cream.  
\$4- **Apple Crostada.** vanilla anglaise.

**Two Courses for \$12. Three Courses for \$15**

Additional items priced individually!

For Reservations for 6 or more please email: [oneseasonatwgss@sd.35.bc.ca](mailto:oneseasonatwgss@sd.35.bc.ca)

Please note this is a Culinary School, we thank you for your patience!

Menu may change due to availability. First come first served!



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