

Futures Café
At
Withlacoochee Technical Institute
This Weeks Menu
In Addition to Chef's Daily Features
02-06-12 thru 02-10-12

- Monday:** Sicilian Style Roasted Vegetable Lasagna Bianco
- Riverboat: Tomato, cucumber, blue cheese crumbles, onion, hard boiled egg, and bacon on top of Romaine/Spinach mix.
- Chef's Choice Entrée.
- Tuesday:** Pigmalion: Thinly sliced pork, bathed in warm chipotle BBQ sauce atop grilled marble rye. Pile on creamy home-made coleslaw, pepper jack cheese...top with deep fried onions and deep fried pickles. Say OINK!!!!
- Tuna Salad Plate, White Water Packed Tuna, lightly bound with Mayo, Celery, Onion and Diced Pickle, served with Carrot Sticks, Sliced Cucumber, Calamata Olives and Pepperoncini.
- Chef's Choice Entrée.
- Wednesday:** Slow Roasted Loin of Sweet Pork embellished with Island Rice and Tropical Fruit Salsa.
- Antipasto Salad. Crisp Romaine serves as a building block for Assorted Meats, Cheeses and Vegetables in this classic.
- Chef's Choice Entrée:
- Thursday:** Homemade Meatballs and Linguine, Light Marinara Sauce, and Garlic Bread.
- Southwestern Turkey Salad: Featuring Grilled Turkey Breast and Smokey Chipotle Dressing, Artichoke, Cucumber, Tomato, Jack Cheese and Bacon finish this soon to be classic.
- Chef's Choice Entrée.
- Friday:** Marinated and Grilled Skewered Shrimp Brochette, served over Blended Wild rice.
- Blackened Salmon Caesar Salad.
- Chef's Choice Entrée.
- EVERYDAY:** Always offering Fresh Subs, Hotdogs, Hamburgers, Chicken Sdwh. and Fine Homemade Desserts.
- Open for lunch from: 11:15 – 12:30
- Lunch: \$5.00 Includes: Entrée, Starch, Vegetable, Small Salad or \$6.00 with Dessert and Beverage.

Chef Hap and Chef Bob