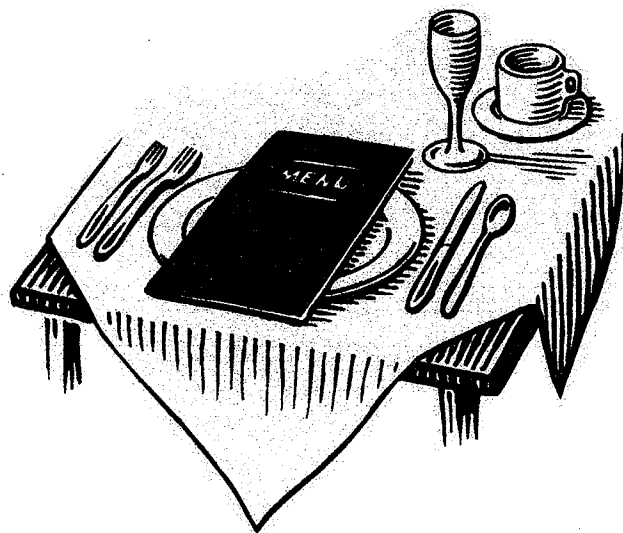


Auburn Room Restaurant

Basic Menu



“2009 - 2010”

AUBURN ROOM RESTAURANT

SOUP

Cream of Mushroom Soup.....\$1.75 bowl
\$1.00 cup

Cream of Potato Soup..... \$1.75 bowl
\$1.00 cup

APPETIZERS

Deep Fried Mozz Sticks..... \$3.25
(6 to a serving, marinara sauce included)

Deep Fried Potato Wedges..... \$3.95
(Topped with cheddar cheese, bacon bits, scallions, served with sour cream.)

SALADS

Regular Tossed Salad.....\$3.75

Grilled Chicken Salad..... \$4.25

Chef Salad..... \$4.00
(Ham and turkey included)

Seafood Salad.....\$4.50
(Served with imitation crab meat)

Choice of Dressings: **Italian, Ranch, French, Raspberry**
All salads served with roll and butter!

SANDWICHES**B.L.T..... \$3.85**

(Bacon, lettuce, tomato, mayo, choice of bread)

Club Sandwich..... \$4.00

(Bacon, ham, turkey, swiss, lettuce, tomato, mayo, choice of bread)

Grilled Marinated Chicken Sandwich..... \$4.25

(Grilled chicken, topped with melted cheese, bacon, lettuce, tomato, mayo on a toasted croissant.)

Egg Salad Croissant..... \$3.75

(Homemade egg salad, made with a touch of diced celery, onion, lettuce, on a toasted croissant.)

Tuna Salad Croissant \$3.75

(Homemade tuna salad, made with a touch of diced celery, onion, lettuce, tomato, on a toasted croissant.)

Deep Fried Breaded Tilapia Sandwich.....\$4.15

(Topped with Cheddar Cheese and Coleslaw served on a toasted bun.)

Choice of breads: Rye, White, Wheat**All Sandwiches served with chips!****DRINKS****Lemonade.....\$ 1.00****Ice Tea.....\$1.00****Coffee.....\$1.00****Hot Tea.....\$1.00****Milk.....\$1.00****Chocolate Milk.....\$1.00****“FREE REFILLS ON ALL DRINKS”**

MAIN ENTREES

Veal Marsala..... \$ 7.85
(Sautéed Veal, with fresh garlic, sliced mushrooms in a Marsala sauce. Served over rice.)

Chicken Maderia.....\$7.00
(Sautéed Chicken, with fresh garlic, sliced mushrooms in a Maderia sauce. Served over rice.)

Seafood Al'Fredo..... \$ 7.95
(Sautéed shrimp, crab, with fettuccine, topped with a delicious al'fredo sauce)

Chicken-Broccoli Al' Fredo..... \$ 7.25
(Sautéed chicken and broccoli with pasta, mixed with a delicious al'fredo sauce.)

Grilled Cilantro Salmon..... \$ 7.65
(Served with cilantro sauce, seasoned rice, and vegetables)

Grilled Marinated Swordfish..... \$ 7.75
(Served with seasoned rice and vegetables)

Grilled Marinated Chicken Breast..... \$ 6.50
(Served with seasoned rice and vegetables)

All entrees served with fresh rolls and butter!!!

DESSERTS

Black Forest Cherry Cake.....	\$2.65
Cherry Cheesecake.....	\$2.25
Coconut Cream Pie.....	\$2.25
Caramel Brownie Ala Mode.....	\$2.75
Banana Cream Pie.....	\$2.25
Oreo Sundae.....	\$2.50

- Restaurant and Kitchen Operation: **Senior Culinary**
- Restaurant and Kitchen Preparation: **Junior Culinary**
- Culinary Arts Instructor: **Ms. Robin Dodge**
- Culinary Assistant: **Mrs. Cindy Johnson**
- Auburn Room Restaurant: **(440) 357-7542, Ext. 8210**
- Restaurant Hours: **Wednesday and Thursday-11:55a.m. Until 1:15p.m.**



Auburn Room Restaurant

Dear Customer and Guest,

Welcome to the Auburn Room Restaurant! We hope that your visit with us is an enjoyable experience! Our goal is to provide you with excellent service and delicious food!

The Auburn Room Restaurant is completely operated by the Junior and Senior Culinary Students. Please remember that we are a teaching facility, and the students are learning to be their very best in serving you!

All of our food at the Auburn Room Restaurant is "made to order". If it seems to take a few minutes for you to receive your food, just remember that the students are working very hard in preparing "pre-orders", "to-go orders", and also "your" order. While you are waiting, you might ask your server to give you a tour of our kitchen, so you can see the student's in operation.

To better serve you as a valuable customer, and to save time when paying your bill, we highly recommend that a reservation of "4" or more people, that we enter your orders in the computer on one guest check. If your group decides to have "separate" checks, please remember that this will take extra time, and your patience will be appreciated.

Tips and gratuities are greatly appreciated! All donations go to the Culinary FCCLA Club, which are used for culinary competitions, and field trips. There is a tip basket at the main cashier counter.

We do welcome large groups! We recommend a set menu, and set price. If you might be interested, please ask the Instructors, and they will explain in further detail.

We also have a private room that we can set up in the restaurant. It seats up to 14 guests. If interested, please ask Instructors for information.

Auburn Career Center is a wonderful facility that offers many excellent programs. If you have time while you are visiting with us, please ask about taking a tour!

We thank you for all of your support, and for your patience in allowing our students to learn!

Sincerely,

Ms. Robin Dodge and Mrs. Cindy Johnson