



## Soups

- Cup - 3      **Creamy Ham and Potato**  
 Bowl - 4      A cream based soup with  
 savory ham, celery, onions, and  
 Russet potatoes.
- Cup - 3.50      **Chicken Tortilla Soup**  
 Bowl - 5      A clear soup with shredded  
 chicken, corn, black beans, and  
 topped with tortilla strips.
- Market      **Soup Du Jour**  
 Seasonal soup designed  
 by the student chefs.

## Salads

- Half - 4      **Crisp Caesar Salad**  
 Full - 6      Romaine lettuce served with  
 homemade Caesar dressing, shaved  
 Parmesan cheese, and Kalamata olives
- 3      Add Chicken Breast
- 9      **Tennessee Hot Chicken Salad**  
 Two hand-breaded, fried chicken  
 tenderloins tossed in Frank's Hot Sauce  
 placed on crisp greens, served with  
 boiled egg, avocado, grape tomatoes,  
 a pickle spear, and complimented  
 with buttermilk ranch dressing.
- 9      **Express-To-Go Box Lunch**  
 A quick lunch with a sandwich, side,  
 chips, bottled water, and dessert.

## Entrees

- Chef Special**      Market  
 A dish created by the current  
 student chefs of the week.
- Burger Impulse**      Market  
 A burger of the chef's choosing.  
 Served with house-made chips
- Make it Impossible** - Vegetarian patty
- Classic Latin Cubano**      Half - 5  
 Full - 9.50  
 Savory pork and ham complimented  
 with Dijon mustard sauce, caramelized  
 onions, and melted Swiss cheese on  
 toasted ciabatta bun.  
 Served with house-made chips
- Fettuccine Alfredo - (v)**      8  
 Al dente fettuccine egg noodles paired  
 with our unique smoked Gouda Alfredo  
 sauce, garnished with basil and Parmesan.  
 Add Chicken Breast      3
- Hoosier Breaded Pork Loin**      8  
 A hand cut, hand breaded pork loin,  
 marinated in buttermilk and spices, then deep  
 fried to a crisp golden brown. Garnished with  
 lettuce, tomato, pickle, onion on a Brioche bun.  
 Served with house-made chips.

## Drinks

2           Coke   Diet Coke   Root Beer  
          Sprite   Lemonade   Raspberry Tea  
                          Hot Tea   Coffee

3           Gold Peak Unsweetened Tea

## Sides

1           Seasoned house-made chips

## Desserts

### Cheesecake Du Jour

4

A cake creation made by our current dessert chefs.

### Dessert Du Jour

Market

A rotating dessert created by our current dessert chefs.

### Crème Brûlée

3

A luscious custard topped with caramelized sugar.

### Cookie

1

A rotating cookie treat.

**T**he Warsaw Area Career Center's Blue Apron is a student based restaurant, run by the Beginning Culinary Arts Students, the Advanced Culinary and Hospitality Students.

In the French cuisine, the color of an apron worn by the staff denotes the level of mastery. The blue colored apron signifies "a student in training." Our students are receiving both high school and college credit while enrolled in the program. Our students have the opportunity to create new menu items every three weeks using their creativity and the skills provided through the program.

**Thank you for joining us for our learning experience!**



Join us on Wednesday & Thursday 11am - 1pm