



Salads

Full 4 / Half 3 Tuscan Salad
A mix of fresh greens grown in house, melange of colorful peppers and diced roma tomatoes tossed with our own signature Italian dressing, parmesan cheese and topped with a trio of fresh asparagus spears
3 Add Grilled Chicken Breast

Full 4 / Half 3 Crisp Caesar Salad
Romaine lettuce served with homemade Caesar dressing, parmesan cheese, and black olives
3 Add Grilled Chicken Breast

Entrées

Full 6 / Half 3 Classic Latin Cubano
Savory pork and ham smothered in dijon mustard sauce, caramelized onions and melted swiss cheese over a toasted ciabatta bread
Served with homemade chips

3 Alfredo
A beautiful mix of flavors. Creamy white alfredo sauce seasoned with tender roasted garlic on a bed of fettuccine pasta accented with gouda cheese
3 Add Grilled Chicken Breast
4 Add Blackened Shrimp

Drinks

1

Coke	Unsweetened Tea
Cherry Coke	Raspberry Tea
Diet Coke	Coffee
Sprite	Hot Tea
Lemonade	Assorted Flavors

Special Offers

Cup of soup or half salad with half Cubano Sandwich **6**

Chef's Whim
Our Chef's original limited offer **Market**

Soup

Vegetable Chili **Bowl 3 / Cup 2**
A hearty, rustic soup made with vegetables fresh from the garden and a traditional stock

Soup Du Jour **Bowl 3 / Cup 2**
A seasonal soup creation designed by the chef

Creamy Ham And Potato **Bowl 3 / Cup 2**
A cream based soup with savory ham, sliced celery, and diced onions

Desserts

Dessert Du Jour **Market**
Inquire with server about our tantalizing creation

Crème Brulée **3**
A luscious custard topped with delicious caramelized sugar

Chocolate Souffle **3**
A rich baked chocolate confection dusted with powdered sugar and fresh whipped cream

Sides

Seasoned Homemade Chips **1**

The Warsaw Area Career Center Blue Apron is a student based restaurant, ran by the beginning Culinary Arts Students, the Advanced Culinary and Hospitality students, and Chef Mark Bragg.

In the French cuisine, the color of an apron worn by the staff denotes the level of mastery. The Blue Apron is known for “student in training.” Our students are receiving both high school and college credit while enrolled in the program. Our students get the opportunity to create a new menu every two weeks using their creativeness and the skills we provide for them.

Thank you for joining us through our learning experience!



We are open Tuesday, Wednesday, and Thursday 11-1