



World Class Café

Open Wednesdays, Thursdays and Fridays.

From 11:00am to 1:30 pm

Come and enjoy our full service restaurant.

Place your lunch order in advance for here or to go.

Best time to order—10:00 am-11:00am.

(231) 922-6285

Within CTC call extension 62851



Vegetarian
Option

A 6% sales tax will be added to your bill.

We will apply a one time \$0.20 surcharge for every to go order.



Gluten Free
Option

Appetizer

Chicken Wings Indonesia 5

5 chicken wings dressed in a flavorful glaze of honey, lime juice, garlic, lemongrass, soy sauce, ginger, served with cucumber slices and a dipping sauce. Ask your server for today's choices.

Salads

Cherry Pear Salad Michigan 6

Romaine lettuce, baby spinach, fresh pear, dried cherry, candied pecans, grape tomato, crumbled fresh goat cheese, served with a local maple vinaigrette dressing.  

Tabouleh Salad Lebanon 6

Romaine lettuce, topped with bulgur wheat with parsley, mint, cucumber, tomato, lemon juice, olive oil. Served with two kaftas "grilled ground beef skewer."

Salad Bar / Soup

Soup Bowl (12 oz.) 3

Soup Cup (8oz.) 2

Salad Bar 6

Side Salad 3

Combo (any size soup)

Salad Bar + Soup 7

Sandwich Special + Soup 7

Sandwiches

Served with kettle chips

Substitute for a side of french fries—add \$2

Substitute for Gluten Free sliced bread at no extra cost

Gyro Greece 6

Cooked beef/lamb gyro, caramelized onion, shredded lettuce, tomato, cucumber, tzatziki "cucumber yogurt sauce" crumbled feta cheese on a naan bread.

Power Veggie Sandwich California 5

Fresh avocado, lettuce, sliced tomato, sprouts, sliced Swiss cheese, hummus spread on a wheat bread. 

Sandwich Special 6

Chef's choice.

Burger USA 8

1/2 lb. beef patty on a brioche bun

..... Create your own

Cheddar, Swiss or Colby-Jack

Lettuce, Sliced Tomato, Caramelized Onion, Sautéed Mushrooms, Crispy Bacon, Pickles

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Entrées

Salad bar for \$2 with the purchase of any entrée

- Street Taco (3) GF México 6
Slow roasted pulled pork, on a house made corn tortilla with pickled crunchy cabbage blend, scallions, cilantro, salsa verde, lime wedge, crumbled queso fresco.
- Pappardelle Alfredo Italy 6
Grilled chicken breast, on spinach pappardelle pasta with a light alfredo sauce, broccoli, grape tomato, sweet corn, parmesan cheese.
- Chicken Curry GF Thailand 6
Boneless thighs, cooked in yellow curry, sautéed red bell pepper, cauliflower, toasted cashews, over aromatic jasmine rice. Served with a slice of grilled naan bread.
- Cod en Papillote GF France 7
Marinated cod loin, sautéed leeks and kale, julienne carrots, citrus quinoa, tomatoes, pouch steamed.
- Pork Schnitzel Germany 7
Crispy tenderloin cutlets, apple cider braised red cabbage, herbed bacon spätzle.
- The Catch 7 to 9
Chef's choice. Fresh fish or seafood catch, served with vegetable of the day.
Salad bar included.

Sweets

- Bakery Fresh Dessert 2
Our bakery students have prepared for you this week two delicious desserts. Ask your server for today's choices.

Drink

- Coke, Diet Coke, Sprite 1
Lemonade, Hot Tea, Iced Tea 1
Coffee—Regular or Decaf 1
Milk or Chocolate Milk 1

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The World Class Café 2017 Menu was created by:

2 year students AM Culinary Arts

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Bailey Shimmell*



2nd year students PM Culinary Arts

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