

The Culinary Arts Program:

The accredited Culinary Arts Program at **(I can't believe it's not) Bread & Butter Café** is an intensive 18-week program that includes both classroom study and on-the-job training. Students are recruited from local homeless shelters and low-income areas with the promise of an opportunity to improve their lives.

Students spend their first 7 weeks in the classroom studying fundamentals such as:

- Nutrition ♦ Sanitation ♦ Knife Skills**
- Utilization ♦ Food Cost Efficiency**

At week 11, students are transitioned into the café for on-the-job restaurant training. The final weeks are very intense as students experience cross-functional training on 8 of the most common restaurant stations including:

- Soup ♦ Salad ♦ Sandwich ♦ Entrée**
- Bake Shop ♦ Server ♦ Sanitation**
- Chef of the Week**

Upon Graduation, students receive one quarter worth of college credit from **Savannah Technical College** that can be applied to a 2-year or 4-year degree in Culinary Arts. Graduates also receive "Serv-Safe" certification from the National Restaurant Association for 4 years.



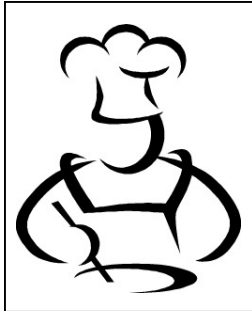
An innovative approach to community development

and a unique dining experience

The Culinary Arts Program at the (I can't believe it's not) Bread & Butter Café is a collaborative effort managed by **Union Mission, Inc.** and **Savannah Technical College.**



Open for Lunch
Monday - Friday
 11:30 am - 2:00 pm
Saturday
 9:00 am - 1:00 pm
 719 East Broad Street
 Savannah, GA 31401
 Tel. (912) 790-8512



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The Food:

Integral to the program's success is the quality of the food served. The weekly "Specials Menu" includes items like:

Pecan Crusted Salmon with Cucumber Yogurt Sauce, Horseradish-Mashed Potatoes and Veggie...\$9.50

Sautéed Chicken Breast with Country Ham and Sage Sauce, served with Cheddar-Garlic Grits and Wilted Spinach Bitter-sweet Chocolate Terrine with Raspberry Sauce...\$9.50



Connie, Class 21, and Chef Rachel Reese

Results:

More than just a training program, (I can't believe it's not) Bread & Butter Café graduates receive significant job search assistance and support from **Union Mission's Employment & Training Center**. Our track record speaks for itself:

2003 Reporting:

63% of all graduates secured and maintained employment on or before graduation.

The average wage of program graduates is now **\$9.28 per hour**.

Most graduates also return to volunteer and support current students.

REGULAR MENU

SOUPS.....\$3.00

Soups are served with bread and made from scratch daily.

SALADS.....\$4.50 (with chicken add.....\$1.00)

Spinach Salad

Spinach Salad served with grilled red onions, toasted pecans, bacon, fresh green apples, toasted pecans, gorgonzola cheese, hard-boiled eggs and tossed in our homemade maple sherry vinaigrette. Served with bread.

Bread & Butter Salad

Spring mix and romaine lettuces tossed with roasted red peppers, feta, artichoke hearts, cucumbers, tomatoes and sprouts. Served with bread and your choice of our homemade house dressings.

Soup & Small Salad combination.....\$4.50

Fresh Seasonal Fruit and Yogurt Plate

Small.....\$4.50

Large.....\$6.50

FROM THE GRILL:

Grilled Hotdog served with cole slaw, pickle and curly fries.....\$4.50

Grilled ½ pound BIG Burger served with lettuce, tomato, purple onion & curly fries.....\$6.50
Add Bacon or Cheese.....\$0.25

Homemade Chicken Fingers served with curly fries and dipping sauces
(3 pieces).....\$4.50 (5 pieces).....\$5.50

Hot Wings served with celery, carrot sticks and blue cheese dressing
(6 pieces).....\$4.00 (12 pieces).....\$5.50

DESSERTS:

Bread & Butter Pudding.....\$3.00

Our famous Bread & Butter Pudding served warm with Crème Anglaise.

Giant Turtle Brownie.....\$2.00

Fresh Baked Cookies.....\$1.00

Chocolate Chip, Peanut Butter, Oatmeal Raisin, White Chocolate-Macadamia Nut

Scones.....\$2.00

Blueberry-Lemon, Strawberry-White Chocolate Chip, Cheddar-Roasted Red Pepper, Chocolate Chip

SANDWICHES.....\$5.50

All sandwiches are served with chips and a large pickle, dressed with lettuce and tomatoes and may be "hot pressed" on our panini grill.

Smoked Turkey, Bacon and Grilled Apple Wrap with Guacamole and grilled purple onions.

Ham & Cheddar Wrap with Lettuce, Tomato, Fresh Crisp Bacon, Red Onion & Dijonaise

Pesto Chicken Salad on Sourdough bread.

Tuna Salad with Cheddar Cheese served on Wheat bread.

Three Cheese (provolone, cheddar & Swiss) with tomatoes & lemon-garlic mayo served on sourdough bread.

Grilled Vegetable wrap, with provolone cheese, grilled red onion, zucchini, yellow squash and eggplant, spring mix, sprouts, artichoke hearts & red pepper hummus spread.

SATURDAY BRUNCH MENU

Eight-Layer Quiche.....\$6.50

Stuffed with: Ham, Turkey, Cheddar, Swiss, Roasted Red Pepper, Spinach, Bacon & Fresh Herb Eggs served with Fresh Fruit

Homemade Buttermilk Biscuits & Sausage with Gravy.....\$4.50

Breakfast Plate.....\$4.50

Scrambled Eggs, Cheese Grits, Buttery Texas Toast & Bacon or Sausage.

2 Fluffy Buttermilk Pancakes.....\$4.50

Served with bacon or sausage and your choice of toppings and syrups.

2 Thick Pieces of French Toast.....\$4.50

Served with sausage or bacon and your choice of toppings and syrups.

Fresh Fruit & Yogurt Plate.....\$6.50

Assorted Pastries, Breakfast Breads, Scones & Muffins
Various Prices

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