

An example of one of our previous three course luncheons:

 Table Side Caesar Salad -BLT
Oven roasted Roma tomatoes, crispy pancetta, arugula, and basil aioli.
-Panna Cotta
A sweet creamy Italian dessert topped with fruit The NEHi Bistro is run entirely by the students of the Culinary Academy at Northeast High, from the menu all the way to the to the execution. All the proceeds go to the Culinary Arts Academy.

To make a **reservation** please contact Chef Serata at: pcsb.org/domain/1371

or sign up online: http://www.signupgenius.com/go/4090b48a5ac2ca2fb6-culinary