Two Course Meal
Soup and Sandwich Combo 12.50
Your choice of soup and sandwich

Soup
Duet
Montego Bay Lobster Bisque 6
Maryland Crab

Combo
Black Bean, Potato Corn Chowder 6
Roasted Corn-Bean-Chorizo Salsa

Du Jour
6
Trio
Sample of the above offerings and soup du jour 6.5

Salad
Polynesian Jerk Chicken “Coco Lopez”
Tropical Fruits, Candied Pecans, Avocados, Mixed Baby Greens, Coconut Tropical Dressing 8

The Winds Land and Sea
Flat Iron Steak, Shrimp Brochette, Greens, Grapes, Almonds, Pear Tomatoes, Fried Mozzarella Cheese, Chambord Vinaigrette 10

Asian Duck
Sesame Sweet/Sour Duck Breast, Red Leaf Lettuce, Boursin, Craisins, Dried Apricots, Beets, Pear, Figs, Grand Marnier-Honey Dressing 8

Warm Applewood Smoked Bacon and Baby Spinach
Apple, Mushroom, Sundried Tomato, Parmesan, Honey-Applejack Brandy Vinaigrette, Corn Bread Stick 6

Grilled Chicken Breast Italian Style
Mesclun Greens, Marinated Tomato, Cucumber, Roasted Pepper, Mozzarella, Artichoke, Light Focaccia Oil Dressing 8

Tapas One Course Meal
Cup of Soup
Small Salad
Sandwich 15.00

Grilled Brie Modesto Style
Grilled Brie with Fresh Spinach, Roasted Peppers, Avocado, Yeast Corn Bread Tomato-Basil Sauce 6

Appleton Baked Turkey Breast
Waldorf Slaw, Pepper-Jack Cheese, Gala Apple, Citrus Butter Croissant 8

Italian Lobster and Crab Cake
Mango-Papaya Slaw, Focaccia-Boursin Bread 8

Grilled Chicken Normandy
Avocado, Apple, Papaya-Mango Chutney, Brie, Pepperoni-Asiago Roll 8

Beef Shortrib & Pierogie
Port Wine Braised, Pierogis, Slaw Confit, Micro Greens Natural Reduction Sauce 8

Three Course Meal
Soup or Salad, Entrée, Dessert 22.50

Small Plates
Lobster-Crab Cake and Scallop
Tropical Slaw, Fig Fruit Salsa Sesame-Amaretto Crème Sauce 8

Chicken Jameson
Shiitake Mushrooms, Concasce Tomatoes, Dill, Scallions, Irish Crème Sauce, Langostino Chive Risotto 8

Island Style Baked Brie
Macadamia Nut Encrusted, Papaya-Mango-Avocado Brie Fondue, Fresh Berries, Salad Greens 7

Italian Specialty
Frittata Del Giorno
Quinoa Salad with Roasted Pine Nuts 10

On the Healthier Side

Mojo Chicken or Shrimp
Grilled Shrimp or Chicken, Mango-Avocado-Papaya Chutney, Brown Rice-Grain-Legume Ragout, Steamed Vegetables 11

Sandwiches

Entrees
Include fresh seasonal vegetables

Porterhouse Bone-In Steak
Scalloped Potato-Pasta, Port Wine Chasseur Sauce 13

Panetta Basted Salmon
Pan Smoked, Crabmeat-Spinach-Artichoke-Boursin Stuffing, Lobster Saffron Risotto 13

Focaccia Breaded Chicken Breast
Crab-Lobster-Sundried Tomato Filling, Vegetable Medley 12.5

Chicken Champignon au Fromage
Basil-Potato Ragout, Mushroom Medley, Honey Bourbon Espagnole Crème Sauce 12.5

Veal Milan
Broccoli Tortellini Alfredo, Spinach, Plum Tomato, Prosciutto Ham, Provolone, Ricotta Cheese 12.5

Orange Roughy
Crab-Shrimp-Mango-Papaya-Cilantro Stuffing, Potato Lasagna 13

Lump Crab Cakes
Panetta Langostino Scampi Crème Sauce 13

Turkey London Broil
Red Quinoa Salad, Broccoli-Carrot Medley 10

Grilled Mahi Mahi
Watermelon and Cucumber Relish, Roasted Potatoes and Carrots 13

Boursin Sweet Pa
Pasta Pillows
Penne Pasta, Sweet Pea Ravioli, Grilled Chicken Breast, Roasted Vegetable-Boursin Blush Cream Sauce 10

Vegetarian Selections
Include a Baby Green Salad with Sesame Goat Cheese Vinaigrette

Eggplant Mascarpone and Sweet Potato Rollatini
Grilled Asparagus, Avocado, Roasted Pepper Polenta with Brie Fondue 10

Add Crab Cake 2
Add Scallop 2

Grilled Quesadilla
Porte Salute Cheese, Avocado, Fig Marmalade, Hominy Grits 6
The Hampton Winds Restaurant is Northampton Community College’s student training facility for the Culinary Arts program. This student run gourmet restaurant is a practical examination. Each student will have an opportunity to perform all the functions on an operating restaurant.

It is our goal to provide you with the finest quality food and services. The student’s grade will reflect the amount of professionalism demonstrated in providing these foods and services.

The Students and their instructors would like to thank you for your patronage. Without public support, this valuable experience would not be possible. It is our hope that we net or exceed your expectations. We can benefit from your constructive criticism. We encourage you to critique your meal and give us your honest opinion.

Breads and Pastry
All of the Artisan breads, mini muffins and fruit breads presented on the bread plate are created in house for your enjoyment. The selection varies from day to day but some standard offerings have emerged. Customer favorites are Dark and Light Marble Rye, Semolina, Focaccia and Cherry Honey Oat.

Desserts
Upon conclusion of your meal our pastry students will share with you and your guests their fresh selections for that day. You will get to see the product and hear the description at your table from the students who are on their pastry rotation. They will also be able assist you with information regarding dietary restrictions and questions you may have about the program in general. Included in 3 course meal option

Beverage Selections—1.75

Cold Beverages
Coca-Cola
Diet Coke
Sprite
Fuze Sweet Tea with Lemon
Fresca

Hot Beverages
Colombian Coffee
Colombian Decaf Coffee
Regular and Herbal Tea
Hot Chocolate (seasonal)

Restaurant Hours—Lunch
Monday through Friday
Between the Hours of 11:00 AM and 12:30 PM
Reservations are STRONGLY SUGGESTED

Restaurant Hours—Dinner
Monday
Between the Hours of 6:00 PM and 7:30 PM
Tuesday through Friday
Between the Hours of 5:00 PM and 7:30 PM
Reservations are REQUIRED

To check lunch availability and for all reservations please call us at 610-861-4549.
To preview menus or see our calendar of events check our website: www.northampton.edu/hamptonwinds

**Not all ingredients are listed on the menu. Please inform your server if you have an allergy so that we may accommodate your requests.

*Consuming Raw or Undercooked Animal Products may increase your risk for foodborne illness.