

International Cuisine

Mexico

Monday January 30, 2023

Four Course Lunch - \$15

FIRST COURSE

please choose one

Chicken, Corn and Lime Soup

Roasted Vegetable Burrito

SECOND COURSE

Jicama Salad

ENTRÉES

please choose one

Stewed Pork with Herbed Green Mole

Roasted Chicken Tacos

Served with pico de gallo and fresh guacamole

All Entrees served with Mexican Rice & Well-Fried Beans

DESSERT

Orange Flan

International Cuisine

Caribbean & Central America

Monday February 6, 2023

Four Course Lunch - \$15

FIRST COURSE

Cuban Black Bean Soup with Tostones

SECOND COURSE

Avocado and Pineapple Salad

ENTRÉE

Please select one

Jamaican Jerk Beef Steak, Rice and Beans

or

Chicken and Rice

DESSERT

Cuban Coconut Pudding

Thank you for supporting our students!

International Cuisine

Greece Monday February 27, 2023

Four Course Lunch - \$15

FIRST COURSE

Lemon Potato Soup

A citrusy broth with potatoes and spinach topped with feta cheese

SECOND COURSE

Mezze Plate

A sampling of spanakopita, hummus, pita bread and pickled vegetables

ENTRÉE

Please select one

Moussaka

*Eggplant layered with tomatoes, cheese, onions and ground lamb
finished with a bechamel sauce*

Garithes Saganaki

Shrimp baked with lemon, white wine - finished with feta cheese

All entrees served with Greek Spinach Rice Pilaf

DESSERT

Pistachio Baklava

with homemade pistachio ice cream

Thank you for supporting our students!

International Cuisine

Italy Monday March 6, 2023

Four Course Lunch - \$15

First Course

Please select one

Ricotta Gnudi with Parmesan Cheese and Leeks

Soft “ricotta style” gnocchi in a leek cream sauce

Italian Country Meatballs

Marinara sauce and garlic focaccia

Second Course

Panzanella Bread Salad

Entrée course

Please select one

Osso Buco Milanese

Braised veal shanks with vegetables in a savory demi-glace

Chicken Cacciatore

Chicken simmered with mushrooms, tomatoes, garlic, and white wine

Above entrees served with Saffron Risotto.

Dessert

Tiramisu

*Lady finger cookies soaked in a brandy syrup layered with
cocoa sweetened mascarpone*

Thank you for supporting our students!

International Cuisine

Middle East

Monday March 27, 2023

Four Course Lunch - \$15

FIRST COURSE

Mazza plate

*an appetizer plate served with Stuffed Grape Leaves Dolmades,
Baba Ghanoush, pita and fresh vegetables*

SECOND COURSE

Orange and Kalamata Olive Salad

lemon garlic vinaigrette

ENTRÉES

please select one

Falafel

*fried chickpeas served in a pita with a cucumber tomato salad
and a tahini dressing.*

Lamb Kebobs

a savory combination of ground lamb grilled on skewers

*Entrees served with Tabouli a salad of bulgur wheat, chickpeas, fresh mint, and
tomatoes*

DESSERT

Arabic Honey Cake

Thank you for supporting our students!

International Cuisine

North Africa Monday April 3, 2023

Four Course Lunch \$15

FIRST COURSE

Muamba Nsusu

Congo Chicken and Peanut Soup

chicken with peanut butter in a spicy soup

SECOND COURSE

Warm Lima Bean Salad

lima beans with radish and cilantro in a lemon vinaigrette

ENTRÉE

Please choose one

Tagine of Chicken

roasted chicken with preserved lemon and green olives

Fish Chermoula

sauteed cod marinated in cumin, garlic and lemon

All entrees served with cous cous & carrots with currants

DESSERT

Moroccan Serpent Cake

Thank you for supporting our students!

International Cuisine

China & Far East Asia

Monday April 18th

Four Course Lunch - \$15

First Course

Wonton Soup

Flavorful Chicken Broth with Pork filled wontons

Second Course

Soba Noodle Salad

Entrees

please select one

Kung Pao Chicken

Classic Chinese with spicy chicken, peanuts, vegetables in a Kung Pao sauce.

Shanghai Sweet & Sour Spareribs

A signature southern dish. The delicate balance of soy sauce, sugar and vinegar

entrées served with vegetable fried rice

Dessert

Fruit Sushi

Thank you for supporting our students!

Afternoon Tea

Tuesday April 11th

3:00 PM

\$15.00

This will be a traditional Afternoon (Low) Tea that the Culinary Arts students will be offering. Each guest will select their tea and enjoy a tableful of sweet and savory treats. Including:

Quick Breads

Pumpkin, Poppy Seed & Banana

Scones

Blueberry, Chocolate Chip & Cheddar Chive

Cookies

Lemon Squares, Tea Cakes, Chocolate Chip & Shortbread

French Macarons

Sweet and Savory Selections

Savory Treats

Gourges, Cucumber Sandwiches and Watercress Sandwiches

Assorted Jams, Butter, and Clotted Cream

Garde Manger Class

Tuesday, January 31st

Salad Buffet

\$10.00 per person

11:30 – 12:15 in the Café Seating Area

Assorted Salads

Caesar Salad

Soba Noodle

Cous Cous & Curried Vegetables

Cobb

Hearts of Artichokes

Mixed Bean & Grain

Dessert and Beverage included

Garde Manger Class

Tuesday, February 14th

Sandwich Buffet

\$10.00 per person

11:30 – 12:15 in the Café Seating Area

Sandwiches

Muffuletta

Assorted Club Sandwiches

Traditional Reuben Sandwich

Egg salad Tea sandwich

Potato salad / Coleslaw

Dessert and Beverage included