We are pleased to announce the spring 2016 semester opening of the Culinary Arts Cafe. Student chefs and managers, under the direction of experienced faculty, develop the unique themes and menus. The class plans, cooks and serves each luncheon event. It is a wonderful dining and educational experience for the guests and students alike. Please take a look at the menus and available dates.

Culinary Café Highlights

- Reservations are available at 11:30 or 12 Noon
- Open Monday, Tuesdays and Thursdays
- $12 per person, cash only please
- Gratuities not included, but always welcome
- Take-out is not available
- Community based seating
- All menus are subject to product availability

Call our dedicated reservation’s phone line at 606-6803 to reserve your seat today! The Culinary Arts and Management team looks forward to serving you.

Opening Day

**Thursday, February 25th**

Mint Julep Iced Tea

Rosemary Biscuits  •  Black Pepper Corn Bread

*Honey Butter*

Sweet Potato Foo-Foo

Barbequed Shrimp

*Hoppin’ John Salad*

Crisp Buttermilk Chicken

Grits

Greens & Gravy

Warm Fruit Cobbler  •  Molasses Ice Cream & Peanut Brittle

*Coffee and Tea*

*If you have a food allergy concern, please see your food server or manager*
Monday, February 29th
Sparkling Lemon Soda
Prawn & Sesame Toast
Vegetable Stir-fried Rice Noodles
Chopped Kale Salad
Sesame Garlic Vinaigrette
Basil Duck Breast
Shanghai String Beans
Coconut-lemongrass Scented Rice
Mango Cheesecake
Coffee and Tea

Tuesday, March 1st
Cucumber Ginger Beer
Warm Pita Triangles
House Made Hummus
Mediterranean Lentil Soup
Middle Eastern Tabbouleh Salad
Aegean Swordfish with Feta, Tomato & Capers
Toasted Israeli Cous Cous
Lemon Spinach
Athenian Lemon Cake
Honey-Vanilla Yogurt
Coffee and Tea

Thursday, March 3rd
Sparkling Pomegranate Mojito
Brioche Rolls ● Cheddar Biscuits
Chive-honey Butter
Seared Sea Scallop
Carrot-Ginger Puree with Parsley Oil
Hearts of Romaine
Classic Caesar Dressing & Crisp Bacon Croutons
Red Wine Braised Short Rib of Beef
Parmesan-herb Polenta
Grilled Baby Asparagus
Strawberry Macaron Parfait
Chocolate Covered Strawberry
Coffee and Tea

Monday, March 7th
Peach Lemonade
Three Cheese Biscuits
Seared Sea Scallop
Garden Greens & Pecan Vinaigrette
Turkey Breast Roulade
Mozzarella & Roasted Red Bell Pepper
Mushroom Marsala Sauce
Sweet Potato Mash Up
Roasted Brussel Sprouts
Crisp Bacon
Blueberry Oatmeal and Vanilla Bean Ice Cream Sandwich
Coffee and Tea

Tuesday, March 8th
No Hangover French 57
French Country Roll
Herbed Butter
Three Onion Soup
Gruyere Croutons
Cod Fish Goujonettes
Mesclun Lettuce & Dijon Vinaigrette
Beef Bourguignon
Herbed Rice Pilaf
Haricot Verts with Shallots
Chocolate Eclairs
Coffee and Tea

Thursday, March 10th
Root Beer
Irish Soda Bread ● Country Wheat Rolls
Minted Butter
Farmstead Mushroom Barley Soup
Guinness Battered Shrimp
Dill & Malt Vinegar Sauce
Corned Brisket of Beef
Mustard Sauce
Parsleyed New Potatoes
Steamed Green Cabbage
Irish Crème Trifle
Coffee and Tea

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Monday, April 4th
Special Benefit Luncheon - $15.00 per person
- Lychee Mojito
- Tangerine Scones
- Caribbean Crab Cake
- Spicy Mango Aioli
- Cantaloupe and Toasted Almond Salad
- Grilled Radicchio and Herb Chèvre
- Seared Mahi Mahi
- Ginger Citrus Sauce
- Couscous & Lentil Pilaf
- Curried Carrots & String Beans
- Coconut Berry Trifle
- Coffee and Tea

Monday, April 11th
- Sparkling Ginger Spitzer
- Biscuits with Honey Butter
- Spring Vegetable Minestrone
- Wedge Salad with Blue Cheese Dressing & Teardrop Tomatoes
- Sundried Cherry Glazed Pork Tenderloin
- Rosemary Roasted New Potatoes
- Sugar Snap Peas
- Chocolate Chip Cake
- Vanilla Ice Cream & Bananas Foster Sauce
- Coffee and Tea

Tuesday, April 5th
- Arnold Palmer
- Roasted Jalapeno Cornbread
- Carrot and Orange Soup with Crispy Leeks
- Rare Seared Sesame Tuna
- Spring Mesclun Salad & Orange Vinaigrette
- Veal Cutlet with Onion Marmalade
- Wild Mushroom and Vegetable Risotto
- Praline Cake
- Coffee and Tea

Tuesday, April 12th
- Raspberry Iced Tea
- Whole Wheat Muffin
- Herbed Butter
- Wild Mushroom Soup
- Dill Sour Cream
- Chopped Salad with Sundried Cranberries
- Ranch Dressing
- Cedar Planked Salmon
- Roasted Garlic Mashed Potatoes
- Caramelized Spring Vegetables
- Carrot Cake with Walnuts
- Coffee and Tea

Thursday, April 7th
- Strawberry Kir
- Poppy Seed Roll • Warm Pita Bread
- Chick Pea Dip
- Stuffed Baby Artichoke
- Celery Hearts, Roasted Peppers & Oranges
- Sautéed Shrimp with White Polenta
- Wine and Chive Sauce
- Mustard & Rosemary Rubbed Rack of Lamb
- Tri-color Roasted Fingerling Potatoes
- Ratatouille Niçoise
- Bing Cherry Clafouti
- Coffee and Tea

Thursday, April 14th
Private Function

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Monday, April 18th

Limeade
Anise Bread & Honey Quinoa Bread
Poached Shrimp Ceviche
Lomo Saltado
Tri-tip sautéed with French Fries & Onions
Peruvian Potato Salad
Sautéed Chayote
Arroz Con Leche
Sweet Rice Pudding
Coffee and Tea

Monday, April 25th

Spring Fruit Smoothie
Mini Parmesan Herb Popovers
Creamy French Onion Soup
Baguette Croutons
Romaine Hearts
Honey Lime Vinaigrette
Stuffed Chicken Breast
Tuscan Kale & Pancetta
Rosemary and Lemon Roasted Potato Wedges with Parsley
Broccoli Rabe with Garlic & Sundried Tomatoes
Italian Ricotta Cheesecake
Coffee and Tea

Tuesday, April 19th – Model Seder Special Event - $15.00 per person

Seder Plate
Matzah Ball Soup
Braised Beef Brisket
Roasted Vegetable Tsimmes
Potato Latkes
Crispy Apples and Onions
Mandel Bread with Fresh Fruit
Hazelnut Macaroons
Coffee and Tea

Tuesday, April 26th – Private Function

Tuesday, April 28th

Iced Coffee
Bread Basket from the Bake Shop
Bacon & Eggs
Deviled Eggs with Crispy Prosciutto
Farmer’s Market Salad
Steak & Potatoes
Grilled Flank Steak with Red Wine Sauce
Spring Potatoes
Garden Vegetables
Berries & Cream
Coffee and Tea

Thursday, April 21st

Passion Fruit Kir Royale
Puffy Naan
Rosemary Focaccia
Warm Kalamata Olive Oil
Coconut-Curry Shrimp Bisque
Micro Greens Salad
Blonde Balsamic Vinaigrette
Roasted Cornish Hen with Parsley Pesto
Sun Dried Cherries & Wild Rice Pilaf
Julienne of Carrots, Zucchini & Yellow Squash
Key Lime Pavlova with Fresh Berries
Coffee and Tea

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