



Westchester
Community College

State University of New York

CULINARY ARTS &
HOSPITALITY MANAGEMENT

Westchester Community College Culinary Arts Café Menus Spring 2017

We are pleased to announce the spring 2017 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
- 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



Created by Chef Stacey Cohen, Alumna

Call our dedicated reservation phone line at **606-6803** to reserve your seat today!

The Culinary Arts and Management team look forward to serving you.

February 14

Opening Day

Crisp Corn and Soft Flour Tortillas

Tomatillo Pico de Gallo

Butternut Squash Bisque

Seared Sea Scallop Seviche
Smashed Avocado and Lime

Roast Loin of Pork "Posole"
Sautéed Chayote

Kahlua Custard
Cinnamon Churros

Mock Margaritas

February 16

Rosemary Focaccia * Butternut Squash Bread
Herbed Olive Oil

Carrot-Ginger Soup

Winter Salad
Frisse with Chives, Clementine's, and Dried Cranberries

Angus Filet of Beef Stroganoff
Served over Pappardelle with Roasted Root Vegetables

Cranberry Parfait
Vanilla Spritz Cookie

Cola Mocktail

February 21

Cheese Biscuits * Jalapeno Hush Puppies
Honey Butter

Roasted Corn Chowder

Blackened Shrimp with Firecracker Cole Slaw

Fricassee of Free Range Chicken
Herbed Grits Braised Greens

Brown Sugar Bread Pudding, Pecan Chantilly

Iced Tea and Lemonade Arnold Palmers

Reservation Phone Line: 606-6803

February 23

Black History Month Menu
Jalapeno Hush Puppies * Four Cheese Biscuit
Honey Butter

Gumbo 'Des Herbes'
Fried Green Tomato

Pickled Shrimp with Hoppin' John Salad

Spicy Smothered Chicken
Mac 'n' Cheese Braised Greens

Fresh Fruit Cobbler
Vanilla Butterscotch Ice Cream

Sparkling Mint Julep

February 28

Warm Brioche * Crisp Baguette
Herbed Butter

Three Onion Soup
Warm Chevre Triangle

Basil Seared Tuna
Ratatouille Nicoise

Roast Rack of Lamb Persillade
Potato Gratin, Mélange of Vegetables

Milk Chocolate Crème Brulee

Kir Royale

March 2

Crisp Wontons * Scallion Buns
Thai Melon Salsa

Bangkok Ramen

Sesame Cucumber Salad

Teriyaki Salmon
Buddha's Fried Rice * Sautéed Snow Peas

Coconut Ice Cream
Almond Cookie

Ginger Ice Tea

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March 7

Irish Soda Bread * Whole Wheat Rolls
Cinnamon Butter

Cheddar and Leek Soup

Steakhouse Wedge Salad
Blue Cheese and Bacon

Roast Filet of Beef with Mustard and Horseradish
Shallot Yorkshire Pudding * Macedoine of Vegetables

Chocolate Pots de Crème

Sparkling Pomegranate Punch

March 9

Parmesan Crostini
Tomato Tapenade, Onion Jam

Tuscan Minestrone

Field Greens

Pear Chip, Slab Bacon, Gorgonzola Crumbs, Balsamic Vinaigrette

Herb Crusted Loin of Pork
Sweet Potato & Ginger Mousse, Sautéed Kale

Five Spice Carrot Cake
Whipped Cream Cheese Frosting

Sparkling Sangria
Diced Fresh Fruit

March 21

Corn Bread, Bran Muffins
Raisin Butter

Cauliflower Soup
Crisp Cauliflower Croutons

Wild Mushroom Strudel

Seared and Sliced Breast of Duck
Apricot-Rosemary Gastrique
Wild Rice Pilaf, Autumn Vegetable Julienne

Passionfruit Parfait, Spritz Cookie

Fruit Juice Sangria

March 23

Italian Bread * Zucchini Bread
Basil Olive Oil

Italian Wedding Soup

Cold Antipasto

Prosciutto Wrapped Chicken Breast
Stuffed with Spinach and Ricotta
Saffron Risotto * Broccoli Aglio Olio

Mocha Panna Cotta

Peach Bellini

March 28

Herbed Focaccia * Zucchini Bread
Rosemary Olive Oil

Minestrone alla Romana

Sicilian Seafood Salad

Veal Milanese
Saffron Risotto and Broccoli Rabe

Tiramisu

Peach Bellini

March 30

Sesame Breadsticks & Focacio
Sage infused Olive Oil

Stuffed Plum Tomato
Vegetable Couscous & Balsamic Glaze

Asparagus and Arugula Salad
Goat Cheese & Lemon Vinaigrette

Herb Crusted Cod Filet
Grilled Zucchini and Polenta

Pink Grapefruit Sorbet
Fennel Cookie

Passion Fruit Fizz

April 6

Jalapeno Corn Bread * Savory Churros
Cilantro Butter

Roasted Poblano Chile and Corn Soup

Lolita Salad

Pulled Beef Fajita Bowl
Salsa Verde, Roasted Chayote and Yellow Rice

Tequila Poached Pear
Cinnamon Chantilly and Lemon Wafer

Mexican Sunset

April 11

Rye Rolls * Parker House Rolls
Mustard Butter

Cappuccino of Wild Mushrooms
Crisp Mushroom Chips

Mozzarella Pearls, Teardrop Tomatoes and Cucumber Caprese

Broiled Atlantic Salmon, Chive Beurre Blanc
Steamed Asparagus, Rissolle Potatoes with Shallots

Black and White Profiteroles

Sparkling Apple Cider

April 13

Country Italian Bread & Parmesan Focaccia
Herb Olive Oil

White Bean and Escarole Soup

Tortellini alla Celli
(Tortellini with Asparagus and tomatoes)

Breast of Duck Cacciatore
Grilled Zucchini and Saffron Risotto

Chocolate Chip Cannoli

Cranberry Fizz

April 18

Papadum and Pita
House Made Hummus

Pink Lentil Dahl, Potato Crisps

Vegetarian Samosas
Cucumber and Carrot Raita Salad

Tandoori Chicken
Basmati Rice Biryani, Sautéed Spinach

Honey and Pistachio Yogurt, Vanilla Tulip

Mango Lassi

April 20

Jalapeno Cheddar Biscuits
Parker House Rolls
Honey Butter

Roasted Corn Chowder

Blackened Shrimp
Savoy Cabbage Cole Slaw

Carolina Barbecued Ribs
Braised Greens
Three Cheese Macaroni and Cheese

Banana Pudding
Chocolate Spritz Cookies

Country Style Iced Tea