Experience the
Culinary **Arts** Café
at Westchester Community College

The Culinary Arts and Management Curriculum would like announce the spring 2015 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 **Arts** Café Highlights**

- Reservations are available at 11:30, 11:45 or 12 Noon
- Open Tuesdays and Thursdays
- $12 per person, cash only please
- Gratuities not included, but always welcome
- 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.

“If you have a food allergy concern, please see your food server or manager”
Tuesday, February 24
“An Italian Afternoon Buffet”

Rosemary Focaccia – Sesame Grissini
Tri-Color Salad, Gorgonzola and Dried Cherries
Tuscan Cannellini and Cauliflower Soup
Wild Mushroom and Sage Risotto
Salmon Bruschetta, Vincotto Drizzle
Veal Milanese with Apples, Grapes and Aged Balsamic
Marsala Marinated Fruits
Chocolate Chip Cannoli
Strawberry-Basil Sparkler

Tuesday, March 3
An Acapulco Beach Party Buffet

Hand-Cut Guacameole and Plum Tomato Salsa, Tricolor Corn Chips
Mexican Butternut Squash Soup with Ancho Chili, Crema, and Pepitas
Baby Lettuce with Orange, Grapefruit and Almonds, Citrus Dressing
Build Your Own Taquitos:
Shrimp Veracruz
Pico de Gallo
Fresh Cilantro, Yellow Rice, Red Beans, Roast Corn
Bell Peppers, Mushrooms, and Onions
Banana Enchilada, Kahlua-Chocolate Sauce
Tropical Fruit Salad

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Thursday, March 5

Popping Fresh Corn Muffins with Cranberries
Mushroom Barley Soup
Classic Cole Slaw
Crispy Southern Fried Boneless Chicken Breast with Citrus Twist
Pistachio Nut Crusted Tuna Steak
Lyonnaise Potatoes
Buttered Peas with Water Chestnuts
Traditional Éclairs with Chocolate Mousse or Seasonal Fresh Fruit

Tuesday, March 10

*St. Patrick’s Day Buffet*

Nana’s Soda Bread    Traditional Brown Bread
Wild Honey Butter

Minted Pea and Watercress Soup
Clotted Cream and Crisp Bacon

Cork City Salad
Arugula, Orange and Endive, Pistachio Dressing

Corned Brisket of Beef, Coleman’s Mustard
Beer Batter Sole, Green Herb Sauce
Boxy Potatoes, Braised Cabbage, Farmstead Vegetables
Dublin Fudge Brownie, Irish Cream Icing
Irish Flag Fruit Platter
Lemon-Lime Shanty

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Thursday, March 12

Rustic Italian Bread, Rosemary Olive Oil
Parma Style Antipasto
Tuscan White Bean Soup
Sicilian Lasagna
Florentine Roast Pork
Risotto Milanese
Sauté of Zucchini and Cherry Tomatoes
Tiramisu Parfait or Assorted Dried Fruit and Figs

Tuesday, March 24

*A Beijing Buffet*

Scallion Buns  Shrimp Toast
Crisp Spring Rolls  Pickled Napa Cabbage
Classic Egg Drop Soup
Stir Fried Scallops, XO Sauce
Five Spice Pork Loin, Hoisin Sauce
Eight Vegetable Lo Mein
Steamed Broccoli and Straw Mushrooms
Mandarin Oranges and Kiwi
Ginger Ice Cream with Almond Cookies
Bubble Tea

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Thursday, March 26

Pumpkin Muffins
French Onion Soup with Parmesan Cheese Croutons
Garden Greens, Dijon Mustard Dressing
Roasted Cornish Game Hen
Sautéed Brook Trout with Creamy Avocado Sauce
Oven Baked Sweet Potato Fries
Polenta with Tomato Concassé & Fresh Herbs
Buttered Brussels Sprouts
Cream Puffs with Vanilla Custard or Seasonal Fruit

Tuesday, March 31

Springtime in Paris Buffet

Warm Chèvre and Phyllo Beggars Purse
Marinated Cherry Tomato & Cucumber

Organic Mesclun Salad
Candied Walnuts, Cranberry, Raisins & Dijon Vinaigrette

Roast Atlantic Salmon, Lemon-Dill Sauce

Carved Fillet of Beef “Hunter Style”
Wild Mushrooms and Sauce Bordelaise

Potato Gratin

Baby Green Beans, Carrot Julienne

Puff Pastry Swans, Chocolate Chantilly

Mélange of Fresh Fruit

Virgin Kir Royale

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Thursday, April 2

Brioche

Smooth Garden Vegetable Soup

Italian Blend of Garden Greens
Herb or Bleu Cheese Vinaigrette Dressing

Classic Macaroni and Cheese with Country Ham

Sautéed Filet of Sole Francaise

Saffron Rice & Green Beans with Water Chestnuts

Chef’s Special Dessert or Fresh Fruit

Tuesday, April 7

*A Bangkok Buffet*

Roti and Papadum
Green, Massaman and Red Chili Sauce

Steamed Lemongrass Tofu Dumpling
Black Soy Dipping Sauce

Chopped Phuket Salad
Sesame-Scallion Dressing

Traditional Pad Thai

Stir-fry Baby Bok Choy

Bangkok Style Spare Ribs

Opal Basil Shrimp

Kanon-Mor-Chee
Green Tea Ice Cream with Candied Lotus Root

Pineapple, Starfruit, Lychee and Asian Pear

Ginger Iced Tea

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Tuesday, April 14

*Hawaiian Island Buffet*

- Hawaiian Sunset Rolls
- Fried Wonton Crisps, Homemade Duck Sauce
- Tiki Kabobs, Teriyaki Sauce
- Coconut & Corn Soup
- Crispy Tuna Lettuce Wrap, Soy Citrus Sauce
- Glazed Hawaiian Pineapple Chicken
- Vegetable Fried Rice
- Stir Fried Snow Peas
- Passion Fruit Tart
- Banana Fritters
- Aloha Island Twist

Tuesday April 21

*A Brazilian Buffet*

*Broa*- Cornbread with Fennel  *Pao de Queijo*- Cheese Buns

*Bolinho*- Crisp Cod Fritter, Orange Salsa

Hearts of Palm, Cherry Tomato and Cucumber Salad

*Churrasco de Brazil*- Brazilian Barbeque

*Moqueca*- Bahian Fish Stew

Three Bean Vegetarian *Feijoada*

Sautéed *Choco*, Chayote

Cuscuz Branco- Tapioca Pudding with Peanut Brittle

Grilled Pineapple

Virgin *Caipirinha* Cocktail

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Thursday, April 23

Fresh Light Focaccia

Gazpacho Soup

Classic Caesar Salad

Char-grilled Skirt Steak over Arugula on French Baguette with Bleu Cheese

Sizzling Shrimp Scampi

Seasoned Orzo

Sautéed Celery, Water Chestnuts and Snow Pea Medley

Bubbling Hot Praline Cake or Seasonal Fruit

Tuesday, April 28

**A Belgian Buffet**

Brioche and Baguettes

Watercress Salad

White Wine Vinaigrette

Chicon au Gratin

Roast Rack of Lamb Flamande

Beer Batter Cod, Mustard-Dill Sauce

Traditional Stoemp

Brussels Sprouts and Baby Carrots

Warm Belgian Waffle, Vanilla Bean Ice Cream, Chocolate Sauce

Mélange of Fresh Fruit

Virgin Orange Blossom

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Thursday, April 30

Country Biscuit

Pasta, Olive and Feta Cheese Salad

Tex-Mex Vegetable Soup with Avocado & Cheddar Cheese

Char-grilled Chicken Taco

Seasoned Cod Filet

Pasta, Olive and Feta Cheese Salad

Broccoli Spears Drizzled with Butter and Dusted with Lemon Zest

Vanilla and Berry Swirl or Seasonal Fruit