

<b>Garrett's Dinner Service 5:30pm-6:45pm</b>	
Date	<b>Monday, February 6, 2017</b>
Class	<b>CUL 120 Classical Kitchen Operations</b>
Menu Items	
Appetizer	Grilled Chicken Skewers
Soup	Puree of Cauliflower
Salad	Fresh Salad Greens w/ Mozzarella Cheese
Entrée 1	Pan Fried Center Cut Pork Chops
Entrée 2	Baked Salmon Fillet w/ Sautéed Spinach
Entrée 3	Sweet and Sour Squash
Dessert 1	Italian Panna Cotta w/ Jellied Raspberries
Dessert 2	Chocolate Blackout Cake
Dessert 3	Coffee Pecan Tart
Dessert 4	Vanilla Ice Cream

<b>Garrett's Lunch Service 11:30am-12:45pm</b>	
Date	<b>Wednesday, February 8, 2017</b>
Class	<b>CUL 231 Global Cuisine</b>
Menu Items	
Appetizer 1	Dim Sum w/ a Chili Sauce
Appetizer 2	Beef Nori Roll w/ a Kimchi Slaw
Soup	Asian Consomme w/ Lemongrass
Salad	Warm Spinach Salad w/ Beets and Apple Bacon
Entrée 1	Seafood Stuffed Chicken Allemande
Entrée 2	Creole Rubbed Loin of Beef w/ a Mushroom Sauce
Entrée 3 (veg)	Roasted Vegetable Plate
Dessert 1	Chocolate Intense Torte w/ Chocolate Glaze
Dessert 2	Danish Cheesecake
Dessert 3	Linzer Tarts w/ Chantilly Cream
Dessert 4	Cinnamon Ice Cream

<b>Garrett's Dinner Service 5:30pm-6:45pm</b>	
Date	<b>Monday, February 13, 2017</b>
Class	<b>CUL 120 Classical Kitchen Operations</b>
Menu Items	
Appetizer	Cauliflower Pakoras w/ Dipping Sauce
Soup	Smoked Turkey and Rice Soup
Salad	Tossed Salad w/ a Maple Dressing
Entrée 1	Beer Roasted Pork Shoulder
Entrée 2	Cajun Fried Catfish w/ a Tomato Remoulade
Entrée 3 (veg)	Penne Pasta Primavera
Dessert 1	Red Velvet Cheesecake
Dessert 2	Frosted Lemon Blueberry Cake
Dessert 3	Salted Caramel Chocolate Tart
Dessert 4	Vanilla Ice Cream

<b>Garrett's Lunch Service 11:30am-12:45pm</b>	
Date	<b>Wednesday, February 15, 2017</b>
Class	<b>CUL 231 Global Cuisine</b>
Menu Items	
Appetizer 1	Dim Sum w/ a Chili Sauce
Appetizer 2	Beef Nori Roll w/ a Kimchi Slaw
Soup	Asian Consomme w/ Lemongrass
Salad	Warm Spinach Salad w/ Beets and Apple Bacon
Entrée 1	Seafood Stuffed Chicken Allemande
Entrée 2	Creole Rubbed Loin of Beef w/ a Mushroom Sauce
Entrée 3 (veg)	Roasted Vegetable Plate
Dessert 1	Chocolate Heart Cake w/ Chambord Ice Cream
Dessert 2	Cream Puffs w/ Diplomat Cream and Choc. Sauce
Dessert 3	Crepes Normandy w/ Caramel Sauce
Dessert 4	Crème Brulee w/ Fresh Berries

<b>Garrett's Dinner Service 5:30pm-6:45pm</b>	
Date	<b>Tuesday, February 7, 2017</b>
Class	<b>CUL 121 Modern Kitchen Operations</b>
Menu Items	
Appetizer	Fried Calamari w/ a Roasted Red Pepper Sauce
Soup	Minestrone w/ a Basil Pesto
Salad	Beet and Carrot Salad w/ a Citronette Dressing
Sandwich	Bistro Grilled Chicken on a Baguette
Entrée 1	Daube of Pork w/ a Lyonnaise Sauce
Entrée 2 (veg)	Winter Vegetable Risotto w/ Truffle Oil
Dessert 1	Pecan Pie w/ Whipped Cream
Dessert 2	That Chocolate Cake w/ a Raspberry Sauce
Dessert 3	Blueberry Buckle w/ a Caramel Sauce

<b>Garrett's Lunch Service 11:30am-12:45pm</b>	
Date	
Class	
Menu Items	
Appetizer 1	
Appetizer 2	
Soup	
Salad	
Entrée 1	
Entrée 2	
Entrée 3 (veg)	
Dessert 1	
Dessert 2	
Dessert 3	
Dessert 4	

<b>Garrett's Dinner Service 5:30pm-6:45pm</b>	
Date	<b>Tuesday, February 14, 2017</b>
Class	<b>CUL 121 Modern Kitchen Operations</b>
Menu Items	
Appetizer	Fried Calamari w/ a Roasted Red Pepper Sauce
Soup	Minestrone w/ a Basil Pesto
Salad	Beet and Carrot Salad w/ a Citronette Dressing
Sandwich	Bistro Grilled Chicken on a Baguette
Entrée 1	Daube of Pork w/ a Lyonnaise Sauce
Entrée 2 (veg)	Winter Vegetable Risotto w/ Truffle Oil
Dessert 1	New York Cheesecake
Dessert 2	Chocolate Brownies a la Mode
Dessert 3	Lemon Chiffon Pie w/ Whipped Cream

<b>Garrett's Lunch Service 11:30am-12:45pm</b>	
Date	
Class	
Menu Items	
Appetizer 1	
Appetizer 2	
Soup	
Salad	
Entrée 1	
Entrée 2	
Entrée 3 (veg)	
Dessert 1	
Dessert 2	
Dessert 3	
Dessert 4	

<b>Garrett's Dinner Service 5:30pm-6:45pm</b>	
Date	<b>Monday, February 27, 2017</b>
Class	<b>CUL 120 Classical Kitchen Operations</b>
Menu Items	
Appetizer	Cauliflower Pakoras w/ Dipping Sauce
Soup	Smoked Turkey and Rice Soup
Salad	Tossed Salad w/ a Maple Dressing
Entrée 1	Beer Roasted Pork Shoulder
Entrée 2	Cajun Fried Catfish w/ a Tomato Remoulade
Entrée 3 (veg)	Penne Pasta Primavera
Dessert 1	Banana Cake
Dessert 2	White Chocolate Raspberry Mousse Cake
Dessert 3	Tiramisu

<b>Garrett's Dinner Service 5:30pm-6:45pm</b>	
Date	<b>Tuesday, February 28, 2017</b>
Class	<b>CUL 121 Modern Kitchen Operations</b>
Menu Items	
Appetizer	Fried Calamari w/ a Roasted Red Pepper Sauce
Soup	Minestrone w/ a Basil Pesto
Salad	Beet and Carrot Salad w/ a Citronette Dressing
Sandwich	Bistro Grilled Chicken on a Baguette
Entrée 1	Daube of Pork w/ a Lyonnaise Sauce
Entrée 2 (veg)	Winter Vegetabile Risotto w/ Truffle Oil
Dessert 1	Carrot Cake w/ Cream Cheese Icing
Dessert 2	Black Forrest Cake w/ Chocolate Sauce
Dessert 3	Apple Streusel Pie w/ Caramel Sauce

<b>Garrett's Lunch Service 11:30am-12:45pm</b>	
Date	<b>Wednesday, March 1, 2017</b>
Class	<b>CUL 231 Global Cuisine</b>
Menu Items	
Appetizer 1	Dim Sum w/ a Chili Sauce
Appetizer 2	Beef Nori Roll w/ a Kimchi Slaw
Soup	Asian Consomme w/ Lemongrass
Salad	Warm Spinach Salad w/ Beets and Apple Bacon
Entrée 1	Seafood Stuffed Chicken Allemande
Entrée 2	Creole Rubbed Loin of Beef w/ a Mushroom Sauce
Entrée 3 (veg)	Roasted Vegetable Plate
Dessert 1	Apple Tart w/ Dulce de Leche Sauce
Dessert 2	Chocolate Mousse Parfait
Dessert 3	Pavlova w/ Fresh Berries
Dessert 4	Orange and Raspberry Bombe

<b>Garrett's Lunch Service 11:30am-12:45pm</b>	
Date	
Class	
Menu Items	
Appetizer 1	
Appetizer 2	
Soup	
Salad	
Entrée 1	
Entrée 2	
Entrée 3 (veg)	
Dessert 1	
Dessert 2	
Dessert 3	
Dessert 4	

<b>Garrett's Dinner Service 5:30pm-6:45pm</b>	
Date	<b>Monday, March 6, 2017</b>
Class	<b>CUL 120 Classical Kitchen Operations</b>
Menu Items	
Appetizer	Cauliflower Pakoras w/ Dipping Sauce
Soup	Smoked Turkey and Rice Soup
Salad	Tossed Salad w/ a Maple Dressing
Entrée 1	Beer Roasted Pork Shoulder
Entrée 2	Cajun Fried Catfish w/ a Tomato Remoulade
Entrée 3 (veg)	Penne Pasta Primavera
Dessert 1	Chocolate Guinness Cake
Dessert 2	Irish Cream Crème Brulee
Dessert 3	Shortbread w/ Irish Whiskey Ice Cream

<b>Garrett's Dinner Service 5:30pm-6:45pm</b>	
Date	<b>Tuesday, March 7, 2017</b>
Class	<b>CUL 121 Modern Kitchen Operations</b>
Menu Items	
Appetizer	Albondigas in an Almond Sauce
Soup (veg)	Cream of Pumpkin
Salad (veg)	Fattoush and Fried Pita
Sandwich (veg)	Mujadara in Pita w/ House Made Chips
Entrée 1	Lamb Tagine w/ Cous Cous and Mint
Entrée 2 (veg)	Samfaina w/ Fried Polenta
Dessert 1	Chocolate Mousse Pie w/ Whipped Cream
Dessert 2	Coconut Cream Cake w/ Caramel Sauce
Dessert 3	New York Cheesecake w/ a Raspberry Sauce

<b>Garrett's Lunch Service 11:30am-12:45pm</b>	
Date	<b>Wednesday, March 8, 2017</b>
Class	<b>CUL 231 Global Cuisine</b>
Menu Items	
Appetizer 1	Root Beer Braised Pork Belly
Appetizer 2	Tomato and Basil Bruschetta
Soup	Chicken Gumbo over Steamed Rice
Salad	Contemporary Caesar Salad
Entrée 1	Broiled Black Sea Bass w/ an Herb Butter
Entrée 2	Banger w/ a Potato Disk and Red Cabbage
Entrée 3	English Boil w/ Braised Cabbage and a Corn Muffin
Dessert 1	Cream Horns w/ Vanilla Bavarian Cream
Dessert 2	Baklava w/ Whipped Cream
Dessert 3	Sacher Torte w/ Chocolate Sauce
Dessert 4	Coffee Ice Cream Parfait

<b>Garrett's Lunch Service 11:30am-12:45pm</b>	
Date	
Class	
Menu Items	
Appetizer 1	
Appetizer 2	
Soup	
Salad	
Entrée 1	
Entrée 2	
Entrée 3	
Dessert 1	
Dessert 2	
Dessert 3	
Dessert 4	

<b>Garrett's Dinner Service 5:30pm-6:45pm</b>	
Date	<b>Monday, March 13, 2017</b>
Class	<b>CUL 120 Classical Kitchen Operations</b>
Menu Items	
Appetizer	Crab Cakes w/ a Roasted Pepper Aioli
Soup 1	Scotch Broth
Soup 2	Puree of Spring Vegetables
Salad	Goat Cheese & Walnut Salad w/ Fresh Berries
Entrée 1	Roasted Zucchini Wrapped Grouper
Entrée 2	Savory Meat Loaf w/ a Mushroom Sauce
Entrée 3	Bangers & Potatoes w/ an Onion Flan
Dessert 1	Cranberry Pear Tart
Dessert 2	Earl Grey Chocolate Mousse
Dessert 3	Italian Rum Cream Cake

<b>Garrett's Lunch Service 11:30am-12:45pm</b>	
Date	<b>Wednesday, March 15, 2017</b>
Class	<b>CUL 231 Global Cuisine</b>
Menu Items	
Appetizer 1	Root Beer Braised Pork Belly
Appetizer 2	Tomato and Basil Bruschetta
Soup	Chicken Gumbo over Steamed Rice
Salad	Contemporary Caesar Salad
Entrée 1	Broiled Black Sea Bass w/ an Herb Butter
Entrée 2	Banger w/ a Potato Disk and Red Cabbage
Entrée 3	English Boil w/ Braised Cabbage and a Corn Muffin
Dessert 1	Double Chocolate Tart w/ Caramel Sauce
Dessert 2	Irish Stout Cake w/ Chocolate Buttercream
Dessert 3	Beignets Doughnuts w/ Caramel Ice Cream
Dessert 4	Bananas Foster Bread Pudding w/ Foster Sauce

<b>Garrett's Dinner Service 5:30pm-6:45pm</b>	
Date	<b>Monday, March 20, 2017</b>
Class	<b>CUL 120 Classical Kitchen Operations</b>
Menu Items	
Appetizer	Crab Cakes w/ a Roasted Pepper Aioli
Soup 1	Scotch Broth
Soup 2	Puree of Spring Vegetables
Salad	Goat Cheese & Walnut Salad w/ Fresh Berries
Entrée 1	Roasted Zucchini Wrapped Grouper
Entrée 2	Savory Meat Loaf w/ a Mushroom Sauce
Entrée 3	Bangers & Potatoes w/ an Onion Flan
Dessert 1	Vanilla Panna Cotta w/ a Mango Mousse
Dessert 2	Peanut Butter Cheesecake
Dessert 3	Fruit Tart w/ Vanilla Ice Cream

<b>Garrett's Lunch Service 11:30am-12:45pm</b>	
Date	<b>Wednesday, March 22, 2017</b>
Class	<b>CUL 231 Global Cuisine</b>
Menu Items	
Appetizer 1	Root Beer Braised Pork Belly
Appetizer 2	Tomato and Basil Bruschetta
Soup	Chicken Gumbo over Steamed Rice
Salad	Contemporary Caesar Salad
Entrée 1	Broiled Black Sea Bass w/ an Herb Butter
Entrée 2	Banger w/ a Potato Disk and Red Cabbage
Entrée 3	English Boil w/ Braised Cabbage and a Corn Muffin
Dessert 1	Hazelnut Pot de Crème
Dessert 2	Lemon Semi-Freddo
Dessert 3	Apple Turnovers w/ Vanilla Ice Cream
Dessert 4	Tiramisu

<b>Garrett's Dinner Service 5:30pm-6:45pm</b>	
Date	<b>Tuesday, March 14, 2017</b>
Class	<b>CUL 121 Modern Kitchen Operations</b>
Menu Items	
Appetizer	Albondigas in an Almond Sauce
Soup (veg)	Cream of Pumpkin
Salad (veg)	Fattoush and Fried Pita
Sandwich (veg)	Mujadara in Pita w/ House Made Chips
Entrée 1	Lamb Tagine w/ Cous Cous and Mint
Entrée 2 (veg)	Samfaina w/ Fried Polenta
Dessert 1	Sour Cream Pound Cake w/ Whipped Cream
Dessert 2	Apple Strusel Pie w/ Caramel Sauce
Dessert 3	That Chocolate Cake w/ a Raspberry Sauce

<b>Garrett's Lunch Service 11:30am-12:45pm</b>	
Date	
Class	
Menu Items	
Appetizer 1	
Appetizer 2	
Soup	
Salad	
Entrée 1	
Entrée 2	
Entrée 3	
Dessert 1	
Dessert 2	
Dessert 3	
Dessert 4	

<b>Garrett's Dinner Service 5:30pm-6:45pm</b>	
Date	<b>Tuesday, March 21, 2017</b>
Class	<b>CUL 121 Modern Kitchen Operations</b>
Menu Items	
Appetizer	Albondigas in an Almond Sauce
Soup (veg)	Cream of Pumpkin
Salad (veg)	Fattoush and Fried Pita
Sandwich (veg)	Mujadara in Pita w/ House Made Chips
Entrée 1	Lamb Tagine w/ Cous Cous and Mint
Entrée 2 (veg)	Samfaina w/ Fried Polenta
Dessert 1	Berry Trifle w/ Whipped Cream
Dessert 2	Chocoalte Cheesecake w/ a Raspberry Sauce
Dessert 3	Carrot Cake w/ Cream Cheese Icing

<b>Garrett's Lunch Service 11:30am-12:45pm</b>	
Date	
Class	
Menu Items	
Appetizer 1	
Appetizer 2	
Soup	
Salad	
Entrée 1	
Entrée 2	
Entrée 3	
Dessert 1	
Dessert 2	
Dessert 3	
Dessert 4	

<b>Garrett's Dinner Service 5:30pm-6:45pm</b>	
Date	<b>Monday, March 27, 2017</b>
Class	<b>CUL 120 Classical Kitchen Operations</b>
Menu Items	
Appetizer	Crab Cakes w/ a Roasted Pepper Aioli
Soup 1	Scotch Broth
Soup 2	Puree of Spring Vegetables
Salad	Goat Cheese & Walnut Salad w/ Fresh Berries
Entrée 1	Roasted Zucchini Wrapped Grouper
Entrée 2	Savory Meat Loaf w/ a Mushroom Sauce
Entrée 3	Bangers & Potatoes w/ an Onion Flan
Dessert 1	Boston Cream Pie Cheesecake
Dessert 2	Lemon Mousse
Dessert 3	Spumoni Cake

<b>Garrett's Lunch Service 11:30am-12:45pm</b>	
Date	<b>Wednesday, March 29, 2017</b>
Class	<b>CUL 231 Global Cuisine</b>
Menu Items	
Appetizer 1	Smoked Salmon w/ a Corn Cake and Basil
Appetizer 2	Coconut Swordfish w/ an Asian BBQ Glaze
Soup	Posole w/ Hominy Grits
Salad	Tuscan Pear Salad
Entrée 1	Hazelnut Crusted Lamb Chops w/ Julienne Beets
Entrée 2	Swiss Style Veal Scallopini w/ an Herbed Polenta
Entrée 3 (veg)	Pan Fried Eggplant Jambalaya
Dessert 1	Apple Crisp w/ a Cider Sorbet
Dessert 2	Peanut Butter Terrine w/ Sugared Peanuts
Dessert 3	Frozen Chocolate Souffles w/ Whipped Cream
Dessert 4	Orange Sherbert

<b>Garrett's Dinner Service 5:30pm-6:45pm</b>	
Date	<b>Monday, April 3, 2017</b>
Class	<b>CUL 120 Classical Kitchen Operations</b>
Menu Items	
Appetizer	Baked Cheese w/ a Cumberland Sauce
Soup	American Bounty Vegetable Soup
Salad	Mixed Greens w/ a Roasted Garlic Dressing
Entrée 1	Rainbow Trout in a Brown Butter Sauce
Entrée 2	Boeuf Bourguignon
Entrée 3	Spinach Tomato Lasagna
Entrée 4	French Toast w/ Fresh Bacon
Dessert 1	Fig Mascarpone Tart
Dessert 2	Coffee Panna Cotta
Dessert 3	Almond Cream Cake

<b>Garrett's Lunch Service 11:30am-12:45pm</b>	
Date	<b>Wednesday, April 5, 2017</b>
Class	<b>CUL 231 Global Cuisine</b>
Menu Items	
Appetizer 1	Smoked Salmon w/ a Corn Cake and Basil
Appetizer 2	Coconut Swordfish w/ an Asian BBQ Glaze
Soup	Posole w/ Hominy Grits
Salad	Tuscan Pear Salad
Entrée 1	Hazelnut Crusted Lamb Chops w/ Julienne Beets
Entrée 2	Swiss Style Veal Scallopini w/ an Herbed Polenta
Entrée 3 (veg)	Pan Fried Eggplant Jambalaya
Dessert 1	Almond Pear Tart w/ Goat's Milk Caramel Sauce
Dessert 2	Citrus Panna Cotta
Dessert 3	Chocolate and Caramel Bread Pudding
Dessert 4	Chocolate Raspberry Tart w/ a Raspberry Sauce

<b>Garrett's Dinner Service 5:30pm-6:45pm</b>	
Date	<b>Tuesday, March 28, 2017</b>
Class	<b>CUL 121 Modern Kitchen Operations</b>
Menu Items	
Appetizer	Hoisin Glazed Spare Ribs
Soup	Spring Pea Bisque w/ Crab
Salad (veg)	Marinated Swiss Chard w/ a Red Wine Vinaigrette
Sandwich	Grilled Flatbread Primavera
Entrée 1	Beef Tournedos a la Provence
Entrée 2 (veg)	House Made Spaghetti w/ Lentils and Almond Pesto
Dessert 1	Apple Strusel Pie w/ Caramel Sauce
Dessert 2	Black Forrest Cake w/ a Crème Anglaise Sauce
Dessert 3	Blueberry Buckle w/ a Crème Anglaise Sauce

<b>Garrett's Lunch Service 11:30am-12:45pm</b>	
Date	
Class	
Menu Items	
Appetizer 1	
Appetizer 2	
Soup	
Salad	
Entrée 1	
Entrée 2	
Entrée 3 (veg)	
Dessert 1	
Dessert 2	
Dessert 3	
Dessert 4	

<b>Garrett's Dinner Service 5:30pm-6:45pm</b>	
Date	<b>Tuesday, April 4, 2017</b>
Class	<b>CUL 121 Modern Kitchen Operations</b>
Menu Items	
Appetizer	Hoisin Glazed Spare Ribs
Soup	Spring Pea Bisque w/ Crab
Salad (veg)	Marinated Swiss Chard w/ a Red Wine Vinaigrette
Sandwich	Grilled Flatbread Primavera
Entrée 1	Beef Tournedos a la Provence
Entrée 2 (veg)	House Made Spaghetti w/ Lentils and Almond Pesto
Dessert 1	Fresh Berry Trifle w/ Whipped Cream
Dessert 2	Pecan Pie w/ Caramel Sauce
Dessert 3	That Chocolate Cake w/a Raspberry Sauce

<b>Garrett's Lunch Service 11:30am-12:45pm</b>	
Date	
Class	
Menu Items	
Appetizer 1	
Appetizer 2	
Soup	
Salad	
Entrée 1	
Entrée 2	
Entrée 3 (veg)	
Dessert 1	
Dessert 2	
Dessert 3	
Dessert 4	

<b>Garrett's Dinner Service 5:30pm-6:45pm</b>	
Date	<b>Monday, April 10, 2017</b>
Class	<b>CUL 120 Classical Kitchen Operations</b>
Menu Items	
Appetizer	Baked Cheese w/ a Cumberland Sauce
Soup	American Bounty Vegetable Soup
Salad	Mixed Greens w/ a Roasted Garlic Dressing
Entrée 1	Rainbow Trout in a Brown Butter Sauce
Entrée 2	Boeuf Bourguignon
Entrée 3	Spinach Tomato Lasagna
Entrée 4	French Toast w/ Fresh Bacon
Dessert 1	
Dessert 2	
Dessert 3	

<b>Garrett's Lunch Service 11:30am-12:45pm</b>	
Date	<b>Wednesday, April 12, 2017</b>
Class	<b>CUL 231 Global Cuisine</b>
Menu Items	
Appetizer 1	Smoked Salmon w/ a Corn Cake and Basil
Appetizer 2	Coconut Swordfish w/ an Asian BBQ Glaze
Soup	Posole w/ Hominy Grits
Salad	Tuscan Pear Salad
Entrée 1	Hazelnut Crusted Lamb Chops w/ Julienne Beets
Entrée 2	Swiss Style Veal Scallopini w/ an Herbed Polenta
Entrée 3 (veg)	Pan Fried Eggplant Jambalaya
Dessert 1	Key Lime Mousse in a Graham Cracker Cup
Dessert 2	Pecan Fudge Cake w/ a Frangelico Ice Cream
Dessert 3	Tres Leche Cake w/ Whipped Cream and Berries
Dessert 4	Chocolate Raspberry Tart w/ a Raspberry Sauce

<b>Garrett's Dinner Service 5:30pm-6:45pm</b>	
Date	<b>Monday, April 17, 2017</b>
Class	<b>CUL 120 Classical Kitchen Operations</b>
Menu Items	
Appetizer	Baked Cheese w/ a Cumberland Sauce
Soup	American Bounty Vegetable Soup
Salad	Mixed Greens w/ a Roasted Garlic Dressing
Entrée 1	Rainbow Trout in a Brown Butter Sauce
Entrée 2	Boeuf Bourguignon
Entrée 3	Spinach Tomato Lasagna
Entrée 4	French Toast w/ Fresh Bacon
Dessert 1	Chocolate Dome w/ Ice Cream
Dessert 2	Nutella Crème Brulee
Dessert 3	Strawberry Cake

<b>Garrett's Lunch Service 11:30am-12:45pm</b>	
Date	<b>Wednesday, April 19, 2017</b>
Class	<b>CUL 231 Global Cuisine</b>
Menu Items	Student Driven Menu TBD
Appetizer	Student Driven Menu TBD
Soup	Student Driven Menu TBD
Salad	Student Driven Menu TBD
Appetizer	Student Driven Menu TBD
Entrée 1	Student Driven Menu TBD
Entrée 2	Student Driven Menu TBD
Entrée 3	Student Driven Menu TBD
Dessert 1	Berries and Cream Cake w/ Macerated Berries
Dessert 2	Baileys Cookies and Cream Ice Cream
Dessert 3	Trio of Chocolate Profiteroles w/ Bavarian Cream
Dessert 4	Butterscotch Pudding w/ Chantilly Cream

<b>Garrett's Dinner Service 5:30pm-6:45pm</b>	
Date	<b>Tuesday, April 11, 2017</b>
Class	<b>CUL 121 Modern Kitchen Operations</b>
Menu Items	
Appetizer	Hoisin Glazed Spare Ribs
Soup	Spring Pea Bisque w/ Crab
Salad (veg)	Marinated Swiss Chard w/ a Red Wine Vinaigrette
Sandwich	Grilled Flatbread Primavera
Entrée 1	Beef Tournedos a la Provence
Entrée 2 (veg)	House Made Spaghetti w/ Lentils and Almond Pesto
Dessert 1	Blueberry Cobbler w/ Whipped Cream
Dessert 2	Chocolate Brownies a la Mode
Dessert 3	Carrot Cake w/ Cream Cheese Icing

<b>Garrett's Lunch Service 11:30am-12:45pm</b>	
Date	
Class	
Menu Items	
Appetizer 1	
Appetizer 2	
Soup	
Salad	
Entrée 1	
Entrée 2	
Entrée 3 (veg)	
Dessert 1	
Dessert 2	
Dessert 3	
Dessert 4	

<b>Garrett's Dinner Service 5:30pm-6:45pm</b>	
Date	<b>Tuesday, April 18, 2017</b>
Class	<b>CUL 121 Modern Kitchen Operations</b>
Menu Items	
Appetizer	Hoisin Glazed Spare Ribs
Soup	Spring Pea Bisque w/ Crab
Salad (veg)	Marinated Swiss Chard w/ a Red Wine Vinaigrette
Sandwich	Grilled Flatbread Primavera
Entrée 1	Beef Tournedos a la Provence
Entrée 2 (veg)	House Made Spaghetti w/ Lentils and Almond Pesto
Dessert 1	That Chocolate Cake w/ a Raspberry Sauce
Dessert 2	Cocobut Cream Cake w/ Whipped Cream
Dessert 3	Apple Strusel Pie w/ Caramel Sauce

<b>Garrett's Lunch Service 11:30am-12:45pm</b>	
Date	
Class	
Menu Items	
Appetizer	
Soup	
Salad	
Appetizer	
Entrée 1	
Entrée 2	
Entrée 3	
Dessert 1	
Dessert 2	
Dessert 3	
Dessert 4	