	Garrett's Dinner Service 5:30pm - 6:45pm		Garrett's Dinner Service 5:30pm - 6:45pm
Date	Monday, February 12, 2018	Date	Tuesday, February 13, 2018
Class	CUL 121 Modern Kitchen Operations	Class	CUL 120 Classical Kitchen Operations
Menu Items		Menu Items	
Appetizer	Salt Cod & Potato Croquettes w/ a Roasted Pepper Aioli	Appetizer	Prosciutto & Baked Brie w/ a Fruit Chutney
Soup	Cream of Mushroom w/ a Parmesan Crisp Garnish	Soup	Mussel Soup w/ a Curry Saffron Cream
Salad	Beet & Carrot Salad w/ a Citronette Dressing	Salad	Cobb Salad w/ an Herb Vinaigrette
Sandwich	Braised Pork on Focaccia w/ Housemade Potato Chips	Entrée 1	Stuffed Pork Loin w/ Delmonico Potatoes
Entrée 1	Poele of Chicken w/ Yukon Gold Potatoes	Entrée 2	Braised Beef Short Ribs w/ Braised Carrots
Entrée 2	Winter Vegetable Ravioli w/ Lentil & Ricotta Filling	Entrée 3	Black Bean Crepes w/ a Vegetable Veloute
Signature Dessert	Frozen Coconut Soufflé w/ a Buttery Rum Sauce	Signature Dessert	Frozen Coconut Soufflé w/ a Buttery Rum Sauce
Dessert 2	Caramel Chocolate Swirled Bavarian Cream	Dessert 2	Apple Tarts w/ Vanilla Ice Cream
Dessert 3	New York Cheesecake w/ a Raspberry Sauce  Garrett's Lunch Service 11:30am - 12:45pm	Dessert 3	Banana Foster Crème Brulee
	Garrett's Lunch Service 11:30am - 12:45pm	Dessert 3	Banana Foster Creme Brulee
Date	Garrett's Lunch Service 11:30am - 12:45pm Wednesday, February 14, 2018	Dessert 3	Banana Foster Creme Brulee
Date Class	Garrett's Lunch Service 11:30am - 12:45pm	Dessert 3	Banana Foster Creme Brulee
Date Class Menu Items	Garrett's Lunch Service 11:30am - 12:45pm Wednesday, February 14, 2018 CUL 231 Global Cuisine	Dessert 3	Banana Foster Creme Brulee
Date Class Menu Items Appetizer	Garrett's Lunch Service 11:30am - 12:45pm Wednesday, February 14, 2018 CUL 231 Global Cuisine Shrimp Hush Puppies w/ a Honey Mustard Sauce	Dessert 3	Banana Foster Creme Brulee
Date Class Menu Items Appetizer Soup	Garrett's Lunch Service 11:30am - 12:45pm  Wednesday, February 14, 2018  CUL 231 Global Cuisine  Shrimp Hush Puppies w/ a Honey Mustard Sauce  Butternut Squash Soup w/ Caramelized Apple Chips	Dessert 3	Banana Foster Creme Brulee
Date Class Menu Items Appetizer Soup Salad	Garrett's Lunch Service 11:30am - 12:45pm Wednesday, February 14, 2018 CUL 231 Global Cuisine  Shrimp Hush Puppies w/ a Honey Mustard Sauce Butternut Squash Soup w/ Caramelized Apple Chips Watercress Salad w/ a Smokey Ranch Dressing	Dessert 3	Banana Foster Creme Brulee
Date Class Menu Items Appetizer Soup	Garrett's Lunch Service 11:30am - 12:45pm  Wednesday, February 14, 2018  CUL 231 Global Cuisine  Shrimp Hush Puppies w/ a Honey Mustard Sauce  Butternut Squash Soup w/ Caramelized Apple Chips	Dessert 3	Banana Foster Creme Brulee
Date Class Menu Items Appetizer Soup Salad Entrée 1	Garrett's Lunch Service 11:30am - 12:45pm  Wednesday, February 14, 2018  CUL 231 Global Cuisine  Shrimp Hush Puppies w/ a Honey Mustard Sauce Butternut Squash Soup w/ Caramelized Apple Chips  Watercress Salad w/ a Smokey Ranch Dressing Barbeque Spare Ribs w/ a Three Cheese Macaroni Sole en Papillote w/ a Dill Beurre Blanc Sauce	Dessert 3	Banana Foster Creme Brulee
Date Class Menu Items Appetizer Soup Salad Entrée 1 Entrée 2	Garrett's Lunch Service 11:30am - 12:45pm Wednesday, February 14, 2018 CUL 231 Global Cuisine  Shrimp Hush Puppies w/ a Honey Mustard Sauce Butternut Squash Soup w/ Caramelized Apple Chips Watercress Salad w/ a Smokey Ranch Dressing Barbeque Spare Ribs w/ a Three Cheese Macaroni	Dessert 3	Banana Foster Creme Brulee
Date Class Menu Items Appetizer Soup Salad Entrée 1 Entrée 2 Entrée 3	Garrett's Lunch Service 11:30am - 12:45pm  Wednesday, February 14, 2018  CUL 231 Global Cuisine  Shrimp Hush Puppies w/ a Honey Mustard Sauce Butternut Squash Soup w/ Caramelized Apple Chips Watercress Salad w/ a Smokey Ranch Dressing Barbeque Spare Ribs w/ a Three Cheese Macaroni Sole en Papillote w/ a Dill Beurre Blanc Sauce Southern Fried Cornish Hens w/ a White BBQ Sauce	Dessert 3	Banana Foster Creme Brulee

	Garrett's Dinner Service 5:30pm - 6:45pm		Garrett's Dinner Service 5:30pm - 6:45pm
Date	Monday, February 26, 2018	Date	Tuesday, February 27, 2018
Class	CUL 121 Modern Kitchen Operations	Class	CUL 120 Classical Kitchen Operations
Menu Items		Menu Items	
Appetizer	Salt Cod & Potato Croquettes w/ a Roasted Pepper Aioli	Appetizer	Prosciutto & Baked Brie w/ a Fruit Chutney
Soup	Cream of Mushroom w/ a Parmesan Crisp Garnish	Soup	Mussel Soup w/ a Curry Saffron Cream
Salad	Beet & Carrot Salad w/ a Citronette Dressing	Salad	Cobb Salad w/ an Herb Vinaigrette
Sandwich	Braised Pork on Focaccia w/ Housemade Potato Chips	Entrée 1	Stuffed Pork Loin w/ Delmonico Potatoes
Entrée 1	Poele of Chicken w/ Yukon Gold Potatoes	Entrée 2	Braised Beef Short Ribs w/ Braised Carrots
Entrée 2	Winter Vegetable Ravioli w/ Lentil & Ricotta Filling	Entrée 3	Black Bean Crepes w/ a Vegetable Veloute
Signature Dessert	Frozen Coconut Soufflé w/ a Buttery Rum Sauce	Signature Dessert	Frozen Coconut Soufflé w/ a Buttery Rum Sauce
Dessert 2	Pecan Pie w/ Whipped Cream	Dessert 2	Chocolate Eclairs w/ Chocolate Shavings
Dessert 3	That Chocolate Cake w/ a Raspberry Sauce	Doscout 2	White Chandata Basaharm, Cuirl Chansande
Dessert 3		Dessert 3	White Chocolate Raspberry Swirl Cheesecake
	Garrett's Lunch Service 11:30am - 12:45pm	Dessert 3	white Chocolate Raspberry Swiri Cheesecake
Date	Garrett's Lunch Service 11:30am - 12:45pm Wednesday, February 28, 2018	Dessert 3	white Chocolate Raspberry Swiri Cheesecake
Date Class	Garrett's Lunch Service 11:30am - 12:45pm	Dessert 3	white Chocolate Raspberry Swiri Cheesecake
Date Class Menu Items	Garrett's Lunch Service 11:30am - 12:45pm  Wednesday, February 28, 2018  CUL 231 Global Cuisine	Dessert 3	white Chocolate Raspberry Swiri Cheesecake
Date Class	Garrett's Lunch Service 11:30am - 12:45pm Wednesday, February 28, 2018	Dessert 3	white Chocolate Raspberry Swiri Cheesecake
Date Class Menu Items Appetizer	Garrett's Lunch Service 11:30am - 12:45pm Wednesday, February 28, 2018 CUL 231 Global Cuisine Shrimp Hush Puppies w/ a Honey Mustard Sauce	Dessert 3	white Chocolate Raspberry Swiri Cheesecake
Date Class Menu Items Appetizer Soup	Garrett's Lunch Service 11:30am - 12:45pm Wednesday, February 28, 2018 CUL 231 Global Cuisine Shrimp Hush Puppies w/ a Honey Mustard Sauce Butternut Squash Soup w/ Caramelized Apple Chips	Dessert 3	white Chocolate Raspberry Swiri Cheesecake
Date Class Menu Items Appetizer Soup Salad	Garrett's Lunch Service 11:30am - 12:45pm Wednesday, February 28, 2018 CUL 231 Global Cuisine  Shrimp Hush Puppies w/ a Honey Mustard Sauce Butternut Squash Soup w/ Caramelized Apple Chips Watercress Salad w/ a Smokey Ranch Dressing	Dessert 3	white Chocolate Raspberry Swiri Cheesecake
Date Class Menu Items Appetizer Soup Salad Entrée 1	Garrett's Lunch Service 11:30am - 12:45pm  Wednesday, February 28, 2018  CUL 231 Global Cuisine  Shrimp Hush Puppies w/ a Honey Mustard Sauce Butternut Squash Soup w/ Caramelized Apple Chips Watercress Salad w/ a Smokey Ranch Dressing Barbeque Spare Ribs w/ a Three Cheese Macaroni Sole en Papillote w/ a Dill Beurre Blanc Sauce Southern Fried Cornish Hens w/ a White BBQ Sauce	Dessert 3	white Chocolate Raspberry Swiri Cheesecake
Date Class Menu Items Appetizer Soup Salad Entrée 1 Entrée 2	Garrett's Lunch Service 11:30am - 12:45pm  Wednesday, February 28, 2018  CUL 231 Global Cuisine  Shrimp Hush Puppies w/ a Honey Mustard Sauce Butternut Squash Soup w/ Caramelized Apple Chips Watercress Salad w/ a Smokey Ranch Dressing Barbeque Spare Ribs w/ a Three Cheese Macaroni Sole en Papillote w/ a Dill Beurre Blanc Sauce	Dessert 3	white Chocolate Raspberry Swiri Cheesecake
Date Class Menu Items Appetizer Soup Salad Entrée 1 Entrée 2 Entrée 3	Garrett's Lunch Service 11:30am - 12:45pm  Wednesday, February 28, 2018  CUL 231 Global Cuisine  Shrimp Hush Puppies w/ a Honey Mustard Sauce Butternut Squash Soup w/ Caramelized Apple Chips Watercress Salad w/ a Smokey Ranch Dressing Barbeque Spare Ribs w/ a Three Cheese Macaroni Sole en Papillote w/ a Dill Beurre Blanc Sauce Southern Fried Cornish Hens w/ a White BBQ Sauce	Dessert 3	white Chocolate Raspberry Swiri Cheesecake

	Garrett's Dinner Service 5:30pm - 6:45pm		Garrett's Dinner Service 5:30pm - 6:45pm
Date	Monday, March 5, 2018	Date	Tuesday, March 6, 2018
Class	CUL 121 Modern Kitchen Operations	Class	CUL 120 Classical Kitchen Operations
Menu Items		Menu Items	
Appetizer	Salt Cod & Potato Croquettes w/ a Roasted Pepper Aioli	Appetizer	Crab Cakes w/ a Roasted Pepper Aioli
Soup	Cream of Mushroom w/ a Parmesan Crisp Garnish	Soup 1	Scotch Broth Garnished w/ Chopped Egg
Salad	Beet & Carrot Salad w/ a Citronette Dressing	Soup 2	Lobster Bisque w/ a Wedge of Pumpernickel Bread
Sandwich	Braised Pork on Focaccia w/ Housemade Potato Chips	Salad	Goat Cheese & Walnut Salad w/ Fresh Berries
Entrée 1	Poele of Chicken w/ Yukon Gold Potatoes	Entrée 1	Roasted Zucchini Wrapped Grouper
Entrée 2	Winter Vegetable Ravioli w/ Lentil & Ricotta Filling	Entrée 2	Savory Meat Loaf w/ Garlic Mashed Potatoes
Signature Dessert	Frozen Coconut Soufflé w/ a Buttery Rum Sauce	Entrée 3	Banger w/ Potato and Onion Flan
Dessert 2	Pecan Pie w/ Whipped Cream	Signature Dessert	Frozen Coconut Soufflé w/ a Buttery Rum Sauce
Dessert 3	That Chocolate Cake w/ a Raspberry Sauce	Dessert 2	Fresh Fruit Tart w/ Whipped Cream
		Dessert 3	Gateau Nancy w/ a Chocolate Sauce
	Garrett's Lunch Service 11:30am - 12:45pm		
Date	Wednesday, March 7, 2018		
Class	CUL 231 Global Cuisine		
	COL EST GIODAI CAISITE		
Menu Items	cor 232 Glosal culsilic		
	Shrimp Hush Puppies w/ a Honey Mustard Sauce		
Menu Items			
Menu Items Appetizer	Shrimp Hush Puppies w/ a Honey Mustard Sauce		
Menu Items Appetizer Soup	Shrimp Hush Puppies w/ a Honey Mustard Sauce Butternut Squash Soup w/ Caramelized Apple Chips		
Menu Items Appetizer Soup Salad	Shrimp Hush Puppies w/ a Honey Mustard Sauce Butternut Squash Soup w/ Caramelized Apple Chips Watercress Salad w/ a Smokey Ranch Dressing		
Menu Items Appetizer Soup Salad Entrée 1	Shrimp Hush Puppies w/ a Honey Mustard Sauce Butternut Squash Soup w/ Caramelized Apple Chips Watercress Salad w/ a Smokey Ranch Dressing Barbeque Spare Ribs w/ a Three Cheese Macaroni		
Menu Items Appetizer Soup Salad Entrée 1 Entrée 2	Shrimp Hush Puppies w/ a Honey Mustard Sauce Butternut Squash Soup w/ Caramelized Apple Chips Watercress Salad w/ a Smokey Ranch Dressing Barbeque Spare Ribs w/ a Three Cheese Macaroni Sole en Papillote w/ a Dill Beurre Blanc Sauce		
Menu Items Appetizer Soup Salad Entrée 1 Entrée 2 Entrée 3	Shrimp Hush Puppies w/ a Honey Mustard Sauce Butternut Squash Soup w/ Caramelized Apple Chips Watercress Salad w/ a Smokey Ranch Dressing Barbeque Spare Ribs w/ a Three Cheese Macaroni Sole en Papillote w/ a Dill Beurre Blanc Sauce Southern Fried Cornish Hens w/ a White BBQ Sauce		

	Garrett's Dinner Service 5:30pm - 6:45pm		Garrett's Dinner Service 5:30pm - 6:45pm
Date	Monday, March 12, 2018	Date	Tuesday, March 13, 2018
Class	CUL 121 Modern Kitchen Operations	Class	CUL 120 Classical Kitchen Operations
Menu Items		Menu Items	
Appetizer	Falafel w/ Pita Bread	Appetizer	Crab Cakes w/ a Roasted Pepper Aioli
Soup	Egyptian Lentil Soup w/ Lemon Yogurt Aioli Croutons	Soup 1	Scotch Broth Garnished w/ Chopped Egg
Salad	Greek Village Salad w/ a Red Wine Vinaigrette	Soup 2	Lobster Bisque w/ a Wedge of Pumpernickel Brea
Sandwich	Chicken Souvlaki in Pita	Salad	Goat Cheese & Walnut Salad w/ Fresh Berries
Entrée 1	Roasted Leg of Lamb w/ Vegetable Skewers	Entrée 1	Roasted Zucchini Wrapped Grouper
Entrée 2	Samfaina (Catalonian Stewed Vegetables) w/ Polenta	Entrée 2	Savory Meat Loaf w/ Garlic Mashed Potatoes
Signature Dessert	Frozen Coconut Soufflé w/ a Buttery Rum Sauce	Entrée 3	Banger w/ Potato and Onion Flan
Dessert 2	Queen Wheels w/ a Caramel Sauce	Signature Dessert	Frozen Coconut Soufflé w/ a Buttery Rum Sauce
Dessert 3	Chocolate Mousse Pie w/ a Raspberry Sauce	Dessert 2	Peanut Butter Bomb w/ a Chocolate Sauce
		Dessert 3	Vanilla Apple Torte w/ Philadelphia Ice Cream
	Garrett's Lunch Service 11:30am - 12:45pm		
Date	Wednesday, March 14, 2018		
Class	CUL 231 Global Cuisine		
Menu Items			
Appetizer	Cedar Plank Sole w/ Basil Pesto & Balsamic Reduction		
Soup 1	Oxtail Soup w/ Barley		
Soup 2	Potato Kale Soup w/ Fried Onion Chips		
Salad	Roasted Beet Salad w/ a Mustard Vinaigrette		
Entrée 1	New England Boil w/ Herb Roasted New Potatoes		
Entrée 2	Batter Fried Perch w/ Whipped Red Skin Potatoes		
Entrée 3	Pork Schnitzel w/ Chanterelle Mushrooms		
	Frozen Coconut Soufflé w/ a Buttery Rum Sauce		
Signature Dessert	Prozen Coconut Southe W/ a Buttery Rulli Sauce		
Signature Dessert Dessert 2	Praline Cheesecake w/ a Sour Cream Topping		

	Garrett's Dinner Service 5:30pm - 6:45pm		Garrett's Dinner Service 5:30pm - 6:45pm
Date	Monday, March 19, 2018	Date	Tuesday, March 20, 2018
Class	CUL 121 Modern Kitchen Operations	Class	CUL 120 Classical Kitchen Operations
Menu Items		Menu Items	
Appetizer	Falafel w/ Pita Bread	Appetizer	Crab Cakes w/ a Roasted Pepper Aioli
Soup	Egyptian Lentil Soup w/ Lemon Yogurt Aioli Croutons	Soup 1	Scotch Broth Garnished w/ Chopped Egg
Salad	Greek Village Salad w/ a Red Wine Vinaigrette	Soup 2	Lobster Bisque w/ a Wedge of Pumpernickel Bread
Sandwich	Chicken Souvlaki in Pita	Salad	Goat Cheese & Walnut Salad w/ Fresh Berries
Entrée 1	Roasted Leg of Lamb w/ Vegetable Skewers	Entrée 1	Roasted Zucchini Wrapped Grouper
Entrée 2	Samfaina (Catalonian Stewed Vegetables) w/ Polenta	Entrée 2	Savory Meat Loaf w/ Garlic Mashed Potatoes
Signature Dessert	Frozen Coconut Soufflé w/ a Buttery Rum Sauce	Entrée 3	Banger w/ Potato and Onion Flan
Dessert 2	Chocolate & Raspberry Bavarian Torte	Signature Dessert	Frozen Coconut Soufflé w/ a Buttery Rum Sauce
Dessert 3	Apple Pie w/ Vanilla Ice Cream	Dessert 2	Paris Breast w/ Fresh Berries
		Dessert 3	Triple Chocolate Mousse
	Garrett's Lunch Service 11:30am - 12:45pm		
Date	Wednesday, March 21, 2018		
Class	CUL 231 Global Cuisine		
Menu Items			
Appetizer	Cedar Plank Sole w/ Basil Pesto & Balsamic Reduction		
Soup 1	Oxtail Soup w/ Barley		
Soup 2	Potato Kale Soup w/ Fried Onion Chips		
Salad	Roasted Beet Salad w/ a Mustard Vinaigrette		
Entrée 1	New England Boil w/ Herb Roasted New Potatoes		
Entrée 2	Batter Fried Perch w/ Whipped Red Skin Potatoes		
Entrée 3	Pork Schnitzel w/ Chanterelle Mushrooms		
Signature Dessert	Frozen Coconut Soufflé w/ a Buttery Rum Sauce		
Dessert 2	Sour Cream Apple Pie w/ a Caramel Sauce		
	German Chocolate Cake w/ an Espresso Crème Anglaise		

	Garrett's Dinner Service 5:30pm - 6:45pm		Garrett's Dinner Service 5:30pm - 6:45pm
Date	Monday, March 26, 2018	Date	Tuesday, March 27, 2018
Class	CUL 121 Modern Kitchen Operations	Class	CUL 120 Classical Kitchen Operations
Menu Items		Menu Items	
Appetizer	Falafel w/ Pita Bread	Appetizer	Rumaki w/ a Honey Mustard Sauce
Soup	Egyptian Lentil Soup w/ Lemon Yogurt Aioli Croutons	Soup	Escarole & Meat Ball Soup w/ a Parsley Crouton
Salad	Greek Village Salad w/ a Red Wine Vinaigrette	Salad	Tossed Salad w/ a Blue Cheese Crouton
Sandwich	Chicken Souvlaki in Pita	Entrée 1	Chicken n' Dumplings
Entrée 1	Roasted Leg of Lamb w/ Vegetable Skewers	Entrée 2	Pork Picatta w/ Rice Pilaf & Mixed Bean Almondin
Entrée 2	Samfaina (Catalonian Stewed Vegetables) w/ Polenta	Entrée 3	Spinach & Rice Soufflé w/ an Herb Pesto
Signature Dessert	Frozen Coconut Soufflé w/ a Buttery Rum Sauce	Entrée 4	Breakfast w/ Eggs Florentine
Dessert 2	Chocolate Cheesecake w/ a Raspberry Sauce	Signature Dessert	Frozen Coconut Soufflé w/ a Buttery Rum Sauce
Dessert 3	Carrot Cake w/ Cream Cheese Icing	Dessert 2	Fraizer Cake w/ Fresh Strawberries
		Dessert 3	Chocolate Cheesecake w/ a Chocolate Sauce
	Garrett's Lunch Service 11:30am - 12:45pm		
Date	Wednesday, March 28, 2018		
Class	CUL 231 Global Cuisine		
Menu Items			
Appetizer	Cedar Plank Sole w/ Basil Pesto & Balsamic Reduction		
Soup 1	Oxtail Soup w/ Barley		
Soup 2	Potato Kale Soup w/ Fried Onion Chips		
Salad	Roasted Beet Salad w/ a Mustard Vinaigrette		
Entrée 1	New England Boil w/ Herb Roasted New Potatoes		
Entrée 2	Batter Fried Perch w/ Whipped Red Skin Potatoes		
Entrée 3	Pork Schnitzel w/ Chanterelle Mushrooms		
Signature Dessert	Frozen Coconut Soufflé w/ a Buttery Rum Sauce		
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Dessert 2	Pear & Almond Frangipane Tart w/ Cinnamon Cream		

	Garrett's Dinner Service 5:30pm - 6:45pm		Garrett's Dinner Service 5:30pm - 6:45pm
Date	Monday, April 2, 2018	Date	Tuesday, April 3, 2018
Class	CUL 121 Modern Kitchen Operations	Class	CUL 120 Classical Kitchen Operations
Menu Items		Menu Items	
Appetizer	Firecracker Eggroll w/ Chinese Style Sausage	Appetizer	Rumaki w/ a Honey Mustard Sauce
Soup	Cream of Turnip Soup w/ Bacon and Chives	Soup	Escarole & Meat Ball Soup w/ a Parsley Crouton
Salad	Orange & Watercress w/ a Honey Lavender Vinaigrette	Salad	Tossed Salad w/ a Blue Cheese Crouton
Sandwich	Garrett's Signature Burger w/ Housemade French Fries	Entrée 1	Chicken n' Dumplings
Entrée 1	Roasted Pork Loin w/ Fennel Slaw	Entrée 2	Pork Picatta w/ Rice Pilaf & Mixed Bean Almondin
Entrée 2	Spring Vegetable Risotto	Entrée 3	Spinach & Rice Soufflé w/ an Herb Pesto
Signature Dessert	Frozen Coconut Soufflé w/ a Buttery Rum Sauce	Entrée 4	Breakfast w/ Eggs Florentine
Dessert 2	Sweet Potato Pie w/ Whipped Cream	Signature Dessert	Frozen Coconut Soufflé w/ a Buttery Rum Sauce
Dessert 3	Hot Chocolate Coffee Cake w/ Vanilla Ice Cream	Dessert 2	Sweet Crepes w/ Berries, Bananas & Whipped Crea
		Dessert 3	Epiphany Cake w/ Crème Anglaise
	Garrett's Lunch Service 11:30am - 12:45pm		
Date	Wednesday, April 4, 2018		
Class	CUL 231 Global Cuisine		
Menu Items			
Appetizer	Seafood Crepes Topped w/ a Rich Cream Sauce		
Soup 1	Roasted Fennel, Tomatoes, & Chick Pea Soup		
Soup 2	Smoked Turkey Chowder		
Salad	Spinach & Peppered Pear Salad		
Entrée 1	Stuffed Leg of Lamb w/ Sauce Robert		
Entrée 2	Trio of Salmon - Roasted, Poached, & Grilled		
Entrée 3	Crispy Fried Duck w/ a Cranberry & Orange Compote		
Signature Dessert	Frozen Coconut Soufflé w/ a Buttery Rum Sauce		
Dessert 2	Mixed Berry Crostadas w/ Strawberry Mascarpone		
	Boston Cream Pie w/ Ganache		

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	Garrett's Dinner Service 5:30pm - 6:45pm	_	Garrett's Dinner Service 5:30pm - 6:45pm
Date	Monday, April 9, 2018	Date	Tuesday, April 10, 2018
Class	CUL 121 Modern Kitchen Operations	Class	CUL 120 Classical Kitchen Operations
Menu Items		Menu Items	
Appetizer	Firecracker Eggroll w/ Chinese Style Sausage	Appetizer	Rumaki w/ a Honey Mustard Sauce
Soup	Cream of Turnip Soup w/ Bacon and Chives	Soup	Escarole & Meat Ball Soup w/ a Parsley Crouton
Salad	Orange & Watercress w/ a Honey Lavender Vinaigrette	Salad	Tossed Salad w/ a Blue Cheese Crouton
Sandwich	Garrett's Signature Burger w/ Housemade French Fries	Entrée 1	Chicken n' Dumplings
Entrée 1	Roasted Pork Loin w/ Fennel Slaw	Entrée 2	Pork Picatta w/ Rice Pilaf & Mixed Bean Almondin
Entrée 2	Spring Vegetable Risotto	Entrée 3	Spinach & Rice Soufflé w/ an Herb Pesto
Signature Dessert	Frozen Coconut Soufflé w/ a Buttery Rum Sauce	Entrée 4	Breakfast w/ Eggs Florentine
Dessert 2	Lemon Chiffon Pie w/ Whipped Cream	Signature Dessert	Frozen Coconut Soufflé w/ a Buttery Rum Sauce
Dessert 3	Chocolate Brownie a la Mode	Dessert 2	Frangipane Pear Tart
		Dessert 3	Tiramisu w/ Chocolate Covered Coffee Beans
	Garrett's Lunch Service 11:30am - 12:45pm		
Date	Wednesday, April 11, 2018		
Class	CUL 231 Global Cuisine		
Menu Items			
Appetizer	Seafood Crepes Topped w/ a Rich Cream Sauce		
Soup 1	Roasted Fennel, Tomatoes, & Chick Pea Soup		
Soup 2	Smoked Turkey Chowder		
Salad	Spinach & Peppered Pear Salad		
Entrée 1	Stuffed Leg of Lamb w/ Sauce Robert		
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Entrée 2	Trio of Salmon - Roasted, Poached, & Grilled		
Entrée 2 Entrée 3	Crispy Fried Duck w/ a Cranberry & Orange Compote		
Entrée 3	Crispy Fried Duck w/ a Cranberry & Orange Compote		

	Garrett's Dinner Service 5:30pm - 6:45pm		Garrett's Dinner Service 5:30pm - 6:45pn
Date	Monday, April 16, 2018	Date	Tuesday, April 17, 2018
Class	CUL 121 Modern Kitchen Operations	Class	CLOSED
Menu Items			
Appetizer	Firecracker Eggroll w/ Chinese Style Sausage		
Soup	Cream of Turnip Soup w/ Bacon and Chives		
Salad	Orange & Watercress w/ a Honey Lavender Vinaigrette		
Sandwich	Garrett's Signature Burger w/ Housemade French Fries		
Entrée 1	Roasted Pork Loin w/ Fennel Slaw		
Entrée 2	Spring Vegetable Risotto		
Signature Dessert	Frozen Coconut Soufflé w/ a Buttery Rum Sauce		
Dessert 2	That Chocolate Cake w/ a Raspberry Sauce		
Dessert 3	Carrot Cake w/ a Caramel Sauce		
Date	Wednesday, April 18, 2018		
Data	Garrett's Lunch Service 11:30am - 12:45pm		
Class	CUL 231 Global Cuisine		
Menu Items			
Appetizer 1	Limoncello Cured Salmon		
Appetizer 2	Fried Alligator Bites w/ an Aioli Sauce		
Appetizer 3	Tuna Tartar on Sushi Rice		
Soup 1	Miso Soup w/ Black Mushrooms, Dried Kelp & Tofu		
Soup 2	Mulligatawny w/ Rice, Apple, & Red Lentils		
Salad 1	Fresh Spring Fruit Salad w/ a Strawberry Dressing		
Salad 2	Roasted Beet Salad w/ an Herb Vinaigrette		
Entrée 1	Oven Roasted Chicken Supreme		
Entrée 2	Korean Bowl w/ Sautéed Marinated Beef & Jasmine Rice		
Entrée 3	BBQ Mushroom Timble served on Focaccia		
Entrée 4	Seafood Fricassee served over a Cheese Polenta Cake		
Desserts	To Be Determined		